

## **STUDY OF PHYSICAL DEFENSE FOR CHICKEN OPOR FOOD SANITATION HIGIENS PROVIDED IN SLEMAN PUBLIC HOSPITAL**

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### **ABSTRACT**

According to the Regulation of the Minister of Health of the Republic of Indonesia Number 1096 / MENKES / PER / VI / 2011, the definition of Hygiene Sanitation is an effort to control the risk factors for food contamination, both from food, people, places and equipment for safe consumption.

Based on the results of Tutik's research (2004) conducted at the Regional General Hospital, dr. Loekmono found that the average total of chicken opor bacteria in the three hours after processing had exceeded the maximum limit of microbial contamination.

The purpose of this study was to find out the safety of food based on Physical Feasibility for Sanitation Hygiene of Chicken Opor Food which is served at the Sleman Public Hospital.

The method of this research is observational with cross-sectional research design. The collection of food sanitation hygiene data reviewed from 13 components of the physical health test for opor chicken food sanitation presented at Sleman Public Hospital was carried out by survey and assessment methods using a physical feasibility test form for good sanitation hygiene according to the Regulation of the Minister of Health Republic of Indonesia No. 1096 / MENKES / PER / VI / 2011.

The object of this research is employees, food, as well as physical facilities and infrastructure in processing chicken opor which is served at the Sleman Regional General Hospital.

Based on the results of the study, it was found that the total score of the physical feasibility for food sanitation hygiene in 13 components was 87 (94.6%). From the total score, the physical feasibility of sanitation for chicken opor food is included in the feasible category because the total score of the assessment exceeds the minimum score of 83 (90.2%).

**Keywords:** Physical Sanitation Hygiene Hygiene Score, Food Sanitation Hygiene Criteria, Chicken Opor

# **KAJIAN KELAIKAN FISIK UNTUK HIGIENE SANITASI MAKANAN OPOR AYAM YANG DISAJIKAN DI RUMAH SAKIT UMUM DAERAH SLEMAN**

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## **ABSTRAK**

Menurut Peraturan Menteri Kesehatan Republik Indonesia Nomor 1096/MENKES/PER/VI/2011, definisi Higiene Sanitasi adalah upaya untuk mengendalikan faktor risiko terjadinya kontaminasi terhadap makanan, baik yang berasal dari bahan makanan, orang, tempat dan peralatan agar aman dikonsumsi. Berdasarkan hasil penelitian Tutik (2004) yang dilakukan di Rumah Sakit Umum Daerah dr. Loekmono diketahui bahwa rata-rata total bakteri opor ayam pada tiga jam setelah pengolahan telah melampaui batas maksimum cemaran mikroba.

Tujuan penelitian ini adalah untuk mengetahui kelayakan pangan berdasarkan Kelayakan Fisik untuk Higiene Sanitasi Makanan Opor Ayam yang disajikan di Rumah Sakit Umum Daerah Sleman.

Metode penelitian ini yaitu observasional dengan desain penelitian *cross-sectional*.

Pengumpulan data higiene sanitasi makanan yang ditinjau dari 13 komponen uji kelayakan fisik untuk higiene sanitasi makanan opor ayam yang disajikan di RSUD Sleman dilakukan dengan metode survey dan penilaian dengan menggunakan formulir uji kelayakan fisik untuk higiene sanitasi jajanan menurut Peraturan Menteri Kesehatan RI No. 1096/MENKES/PER/VI/2011. Objek penelitian ini adalah karyawan, bahan makanan, serta sarana dan prasarana fisik pada pengolahan opor ayam yang disajikan di Rumah Sakit Umum Daerah Sleman, Berdasarkan hasil penelitian didapatkan bahwa total skor penilaian kelayakan fisik untuk higiene sanitasi makanan yang ditinjau dari 13 komponen sebesar 87 (94,6%). Dari total skor tersebut, kelayakan fisik untuk higiene sanitasi makanan opor ayam ini termasuk dalam kategori laik karena total skor penilaian penilaiannya melampaui skor minimal 83 (90,2%).

Kata Kunci : Skor Kelayakan Fisik Higiene Sanitasi Makanan, Kriteria Higiene Sanitasi Makanan, Opor Ayam