

**OVERVIEW OF THE IMPLEMENTATION OF SANITATION HYGIENE
MEASURES IN FOOD PROCESSING AT CATERING SERVICE
COMPANY PT C**

Hanifah Restyandany¹⁾, Agus Wijanarka²⁾, Idi Setiyobroto³⁾
Nutrition Department, Poltekkes Kemenkes Yogyakarta
Jalan Tata Bumi Nomor 3 Banyuraden, Gamping, Sleman, Yogyakarta 55293
(*e-mail*: hanirestyan@gmail.com)

ABSTRACT

Background: PT C is a company engaged in the catering sector, serving the general public with food processed in a specialized kitchen by employed staff. As a food service provider, it is essential to implement hygiene and sanitation measures during food processing to minimize contamination risks that could affect consumer health

Objective: To provide an overview of the implementation of hygiene and sanitation measures in food processing at Catering Service Company PT C

Method: This study uses a descriptive research method with a cross-sectional design. The data collection instrument was a physical feasibility test form in accordance with PERMENKES RI Number 1096/MENKES/PER/VI/2011 concerning Catering Service Hygiene and Sanitation.

Results: The study results indicate that PT C is classified as a catering service class A3, based on a physical feasibility test reviewed across 15 components. PT C obtained a score of 71, while the score range for catering services class A3 is 74-83. PT C has not met the criteria for class A3 catering services due to inconsistencies between the principles of catering service hygiene and sanitation and the food processing practices at PT C. Issues included suboptimal use of personal protective equipment (PPE) and building conditions not compliant with catering service hygiene provisions

Conclusion: PT C has not met the physical feasibility hygiene and sanitation requirements for class A3 catering services, with a score of 71.

Keywords: Hygiene Sanitation, Food Processing, Catering

¹= Student Researcher, ²=The Supervisor, ³=Assistant Supervisor

GAMBARAN PENERAPAN TINDAKAN HIGIENE SANITASI PADA PENGOLAHAN MAKANAN DI PERUSAHAAN JASA BOGA PT C

Hanifah Restyandany¹⁾, Agus Wijanarka²⁾, Idi Setiyobroto³⁾
Jurusan Gizi Poltekkes Kemenkes Yogyakarta
Jalan Tata Bumi Nomor 3 Banyuraden, Gamping, Sleman, Yogyakarta 55293
(e-mail: hanirestyan@gmail.com)

ABSTRAK

Latar Belakang: PT C merupakan perusahaan yang bergerak di bidang jasa boga yang melayani kebutuhan masyarakat umum dengan proses pengolahan makanan dilakukan di dapur khusus dan mempekerjakan pegawai. Sebagai pelaku penyelenggaraan makanan untuk konsumen, perlu dilakukan tindakan higiene sanitasi pada proses pengolahan makanan untuk meminimalisir terjadinya cemaran yang dapat mempengaruhi kesehatan konsumen.

Tujuan: Mengetahui gambaran penerapan tindakan higiene sanitasi pada pengolahan makanan di Perusahaan Jasa boga PT C

Metode: Penelitian ini menggunakan metode penelitian deskriptif dengan rancangan *cross sectional*. Instrumen pengambilan data menggunakan formulir uji laik fisik sesuai dengan PERMENKES RI Nomor 1096/MENKES/PER/VI/2011 tentang Higiene Sanitasi Jasaboga.

Hasil: Hasil penelitian menunjukkan bahwa PT. C merupakan jasaboga golongan A3 dengan hasil uji laik fisik yang ditinjau berdasarkan 15 komponen PT C mendapatkan nilai 71 sedangkan nilai untuk jasaboga golongan A3 berkisar 74-83. PT C belum mampu memenuhi kriteria jasaboga golongan A3 karena adanya ketidaksesuaian prinsip higiene sanitasi jasaboga dengan tindakan pengolahan makanan di PT C seperti pemakaian APD yang belum optimal hingga kondisi bangunan yang tidak sesuai ketentuan higienitas jasaboga.

Kesimpulan: PT C belum memenuhi syarat higiene sanitasi laik fisik untuk jasaboga golongan A3 dengan skor 71.

Kata Kunci: Higiene Sanitasi, Pengolahan Makanan, Jasa boga

¹= Mahasiswa Peneliti, ²=Pembimbing Utama, ³=Pembimbing Pendamping