

STORAGE OF DRY FOOD INGREDIENTS IN THE NUTRITION INSTALLATION OF WONOSARI REGIONAL GENERAL HOSPITAL

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ABSTRACT

Background: Dry food storage is a procedure for organizing, maintaining, and ensuring the safety and proper quantity of dry food ingredients in food storage facilities, along with recording and reporting. Food ingredients used in production must be properly managed during storage, as errors in storage can lead to quality deterioration and food safety risks.

Objective: Knowing the description of dry food storage in Wonosari Hospital Nutrition Installation.

Methods: This study is a descriptive study with a cross-sectional research design that examines the storage of dry food ingredients in the Wonosari Hospital Nutrition Installation. The research was conducted in February-March 2024 with the object of the research being stored dry food ingredients.

Results: All types of dry foodstuffs stored in the dry storage warehouse are in accordance with the specifications of each type of foodstuff. Facilities and infrastructure for dry food storage in the Wonosari Regional Hospital nutrition installation are known that dry food storage facilities do not meet the standards of the Hospital Nutrition Guidelines and Permenkes No.56 of 2014. All types of dry food ingredients meet the requirements of the storage system in accordance with the standards of the Hospital Nutrition Guidelines and Permenkes No.56 of 2014.

Conclusions: All types of dry foodstuffs stored in the dry storage warehouse are in accordance with the specifications of each type of foodstuff. Facilities and infrastructure for dry food storage in the Wonosari Regional Hospital nutrition installation are known that dry food storage facilities do not meet the standards of the Hospital Nutrition Guidelines and Permenkes No.56 of 2014. All types of dry food ingredients meet the requirements of the storage system in accordance with the standards of the Hospital Nutrition Guidelines and Permenkes No.56 of 2014.

Keywords: Storage, dry food ingredients, nutrition installation.

PENYIMPANAN BAHAN MAKANAN KERING DI INSTALASI GIZI RUMAH SAKIT UMUM DAERAH WONOSARI

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ABSTRAK

Latar Belakang: Penyimpanan bahan makanan kering merupakan prosedur untuk mengatur, menjaga, dan memastikan keamanan serta jumlah yang tepat dari bahan makanan kering di dalam fasilitas penyimpanan makanan, dilengkapi dengan pencatatan dan pelaporan. Bahan makanan yang digunakan dalam produksi harus dikelola dengan baik selama penyimpanan, karena kesalahan dalam penyimpanan dapat menyebabkan penurunan mutu dan risiko keamanan makanan

Tujuan: Mengetahui gambaran penyimpanan bahan makanan kering yang ada Instalasi Gizi RSUD Wonosari.

Metode: Penelitian ini merupakan penelitian deskriptif dengan desain penelitian *cross sectional* yang mengkaji tentang penyimpanan bahan makanan kering di Instalasi Gizi RSUD Wonosari. Penelitian dilaksanakan pada bulan Februari-Maret 2024 dengan objek penelitian yaitu bahan makanan kering yang disimpan.

Hasil: Semua jenis bahan makanan kering yang disimpan di gudang penyimpanan kering sesuai dengan spesifikasi masing-masing jenis bahan makanan tersebut. Sarana dan prasarana penyimpanan bahan makanan kering di instalasi gizi RSUD Wonosari diketahui bahwa fasilitas penyimpanan bahan makanan kering belum memenuhi standar Pedoman Gizi Rumah Sakit (PGRS) dan Permenkes No.56 tahun 2014. Seluruh jenis bahan makanan kering memenuhi syarat sistem penyimpanan sesuai dengan standar Pedoman Gizi Rumah Sakit (PGRS) dan Permenkes No.56 tahun 2014.

Kesimpulan: Semua jenis bahan makanan kering yang disimpan di gudang penyimpanan kering sesuai dengan spesifikasi masing-masing jenis bahan makanan tersebut. Sarana dan prasarana penyimpanan bahan makanan kering di instalasi gizi RSUD Wonosari diketahui bahwa fasilitas penyimpanan bahan makanan kering belum memenuhi standar Pedoman Gizi Rumah Sakit (PGRS) dan Permenkes No.56 tahun 2014. Seluruh jenis bahan makanan kering memenuhi syarat sistem penyimpanan sesuai dengan standar Pedoman Gizi Rumah Sakit (PGRS) dan Permenkes No.56 tahun 2014.

Kata Kunci: Penyimpanan, bahan makanan kering, instalasi gizi.