

**KAJIAN KEAMANAN PANGAN PADA PENYELENGGARAAN MAKAN  
SIANG DI SD MUHAMMADIYAH KECAMATAN UMBULHARJO  
YOGYAKARTA BERDASARKAN PENERAPAN PRAKTIK LIMA KUNCI  
KEAMANAN PANGAN**

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**ABSTRAK**

**Latar Belakang:** Penyelenggaraan makanan di sekolah bertujuan untuk memberikan makanan yang sehat, bergizi, dan aman bagi siswa. Keamanan pangan perlu dijamin untuk mencegah terjadinya kontaminasi pangan di sekolah. Studi pendahuluan menunjukkan kekurangan dalam praktik keamanan pangan di catering sekolah dasar. Penelitian ini mengevaluasi penerapan lima kunci keamanan pangan menurut WHO di Sekolah Dasar Muhammadiyah di Kecamatan Umbulharjo, Yogyakarta.

**Tujuan:** Mengetahui penerapan Lima Kunci Keamanan Pangan pada Penyelenggaraan Makan Siang di SD Muhammadiyah Kecamatan Umbulharjo, Yogyakarta.

**Metode:** Penelitian observational yang bersifat deskriptif dilakukan pada 10 tenaga penjamah makanan pada jasa catering makanan sekolah dasar di dua SD Muhammadiyah Kecamatan Umbulharjo, Yogyakarta untuk menilai penerapan praktik keamanan pangan. Data dikumpulkan menggunakan form kuisioner yang telah dirancang sebelumnya yang diadaptasi dari WHO yang mencakup praktik Lima Kunci Keamanan Pangan.

**Hasil:** Skor penerapan lima kunci keamanan pangan pada olahan soto ayam adalah 62,31% dengan capaian skor pada kunci satu 61,25%; kunci dua 45%; kunci tiga 75%; kunci empat 46%; kunci lima 90%. Sedangkan skor penerapan lima kunci keamanan pangan pada olahan tumis sosis ayam adalah 63,85% dengan capaian skor pada kunci satu 57,50%; kunci dua 45%; kunci tiga 75%; kunci empat 50%, kunci lima 88%.

**Kesimpulan:** Kriteria keamanan pangan dari olahan produk daging ayam dan sosis ayam di dua SD Muhammadiyah di Kecamatan Umbulharjo Yogyakarta berdasarkan rata-rata skor penerapan lima kunci keamanan pangan 63,08% adalah sedang.

**Kata Kunci:** Keamanan Pangan, Praktik, Lima Kunci Keamanan Pangan, Daging Ayam, Sosis Ayam,

**FOOD SAFETY STUDY ON LUNCH FEEDING PROGRAM AT  
MUHAMMADIYAH UMBULHARJO PRIMARY SCHOOL  
YOGYAKARTA BASED ON THE IMPLEMENTATION OF FIVE KEYS  
TO SAFER FOOD**

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**ABSTRACT**

**Background:** The primary objective of the school feeding program was to provide healthy, nutritious, and safe food for students. Food safety needs to be ensured to prevent food contamination in schools. The preliminary study showed there was a lack of food safety practices in primary school catering. This research intended to evaluate the implementation of the five keys to safer food principles according to the WHO at Muhammadiyah Umbulharjo Primary School, Yogyakarta.

**Objective:** Knowing the Five Keys to Safer Food implementation in the Lunch Program at Muhammadiyah Umbulharjo Primary School, Yogyakarta.

**Methods:** A descriptive observational study was conducted among 10 food handlers in primary school food catering services in two schools in Umbulharjo district, Yogyakarta to assess the implementation of food safety practices. Data were collected by using a predesigned questionnaire adapted from WHO that covers the Five Keys to Safer Food Practices.

**Results:** The application scores of the five keys to safer food principles for soto ayam were 62.31%, with achievement scores for the first principle at 61.25%, the second principle at 45%, the third principle at 75%, the fourth principle at 46%, and the fifth principle at 90%. Conversely, chicken sausage stir-fry achieved an overall score of 63.85%, with achievement scores for the first principle at 57.50%, the second principle at 45%, the third principle at 75%, the fourth principle at 50%, and the fifth principle at 88%.

**Conclusion:** This study showed the food safety criteria of processed soto ayam products and chicken sausages in two elementary schools in Umbulharjo Yogyakarta by the average score of the five keys to food safety principles at 63,08% which is considered moderate.

**Keywords:** Food Safety, Practice, Five Keys to Safer Food, Chicken meat, Chicken sausage