ABSTRACT

VARIED *MORINGA OLEIFERA* SEED POWDER IN RINSING AGAINST DECREASING THE NUMBER OF BOWL GERMS IN SOTO "X"

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Food hygiene and sanitation issues are very important, especially in public places related to many people. Eating utensils swabbing is one of several ways to find out the number of germs found on cutlery. The high number of germs in eating utensils causes various kinds of diseases related to digestion. The aim of this study was to determine the variation of *Moringa oleifera* seed powder in flushing against the decrease in germicidal bowls in the stall "X" Malioboro.

The type of research used was the design of the *One Group Pretest-Posttest with Control Design*. Based on data analysis performed by *One Way Anova* and *Post Hoc* LSD statistics. The results showed that the addition of variations in *Moringa* seed powder had a significant effect on the decrease in the number of germs produced. *Moringa* powder variation of 6.5 g per 5 liters of water could reduce the number of germs by 124.33 colonies/cm^2 or equal by 44.11%, a dose of 9.0 g per 5 liters of water can reduce the number of germs 164 colonies/cm2 or equal to 58.35% and a dose of 11.5 g per 5 liters of water can reduce the germ rate of 220.77 colonies / cm2 or 81.17%.

Based on the results it can be concluded that there is an effect of the variation of *Moringa oleifera* seed powder dose on the washing process of the cutlery to decrease the number of germs with a *p-value* of 0.000. The most effective dose of *Moringa* seed powder to reduce the number of cutlery germs was 11.5 g per 5 liters of water.

Keywords: *Number of Germs, Moringa oleifera, Eating utensils*

INTISARI

VARIASI SERBUK BIJI KELOR (*MORINGA OLEIFERA*) PADA PEMBILASAN TERHADAP PENURUNAN ANGKA KUMAN MANGKUK DI WARUNG "X" MALIOBORO

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Masalah higiene dan sanitasi makanan sangat penting terutama di tenpat-tempat umum yang berkaitan dengan orang banyak. Usap alat makan merupakan salah satu cara untuk mengetahui jumlah angka kuman yang terdapat pada alat makan. Tingginya angka kuman pada alat makan menyebabkan berbagai macam penyakit yang berhubungan dengan pencernaan. Penelitian bertujuan untuk mengetahui Variasi serbuk biji kelor (*Moringa oleifera*) pada Pembilasan terhadap Penurunan Angka Kuman Mangkuk di Warung "X" Malioboro.

Jenis penelitian yang digunakan eskperimen dengan rancangan *One Group Pretest-Posttest* with Control Design. Berdasarkan analisis data dilakukan dengan uji statistik *One Way Anova* dan *Post Hoc* LSD. Hasil penelitian menunjukkan bahwa penambahan variasi serbuk biji kelor memiliki pengaruh yang bermakna terhadap penurunan angka kuman yang dihasilkan. Variasi serbuk kelor dosis 6,5 g per 5 liter air mampu menurunkan jumlah angka kuman sebanyak 124,33 koloni/cm^2 aatu sebesar 44,11%, dosis 9,0 g per 5 liter air mampu menurunkan angka kuman 164 koloni/cm^2 atau sebesar 58,35% dan dosis 11,5 g per 5 liter air mampu menurunkan angka kuman 220,77 koloni/cm^2 atau sebesar 81,17%.

Berdasarkan hasil dapat disimpulkan bahwa ada pengaruh variasi dosis serbuk biji kelor (*Moringa oleifera*) pada proses pencucian alat makan terhadap penurunan angka kuman dengan nilai *p-value* 0,000. Dosis serbuk biji kelor yang paling efektif untuk menurunkan angka kuman alat makan adalah 11,5 g per 5 liter air.

Kata kunci: *Angka Kuman,Usap Alat Makan, Biji Kelor*