

## **KAJIAN SKOR KEAMANAN PANGAN (SKP) LAUK HEWANI OPOR AYAM DI RSUD PANEMBAHAN SENOPATI BANTUL**

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### **ABSTRAK**

**Latar Belakang :** Penyelenggaraan makanan Rumah Sakit merupakan kegiatan mulai dari perencanaan menu sampai dengan pendistribusian makanan pada pasien dalam rangka pencapaian status kesehatan yang optimal. Penyelenggaraan makanan bertujuan untuk menyediakan makanan yang bernilai gizi, berkualitas, aman, jumlahnya sesuai kebutuhan pasien, dan harus optimal. Penyelenggaraan makanan yang baik perlu diidentifikasi menggunakan metode Skor Keamanan Pangan (SKP). Pangan hewani sangatlah mudah mengalami kerusakan mikrobiologi.

**Tujuan :** Untuk mengetahui keamanan pangan opor ayam yang disajikan di RSUD Panembahan Senopati Bantul berdasarkan Skor Keamanan Pangan (SKP).

**Metode :** Jenis penelitian ini adalah *observasional* yang bersifat deskriptif analitik. Objek penelitian yang digunakan yaitu seluruh proses dan pengolah lauk hewani opor ayam dalam 2 kali pengamatan di Instalasi Gizi RSUD Panembahan Senopati Bantul.

**Hasil :** Hasil penelitian pada opor ayam yang disajikan di RSUD Panembahan Senopati Bantul diperoleh rata-rata Skor Keamanan Pangan (SKP) untuk tahap pemilihan dan penyimpanan bahan makanan adalah 100%. Rata-rata Skor Keamanan Pangan (SKP) untuk tahap higiene pemasak yaitu 72.50%. Rata-rata Skor Keamanan Pangan (SKP) untuk tahap pengolahan bahan makanan yaitu 87.83% dan rata-rata Skor Keamanan Pangan (SKP) untuk tahap distribusi makanan yaitu 73.68%

**Kesimpulan :** Total Skor Keamanan Pangan (SKP) pada opor ayam yang disajikan di RSUD Panembahan Senopati Bantul yaitu 85,01%, termasuk dalam kriteria keamanan pangan rawan tetapi aman dikonsumsi.

**Kata Kunci :** Skor keamanan pangan, daging ayam

## **FOOD SAFETY SCORE (FSS) STUDY CHICKEN OPOR IN PANEMBAHAN SENOPATI BANTUL HOSPITAL**

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### **ABSTRACT**

**Background:** Hospital food organizing is an activity ranging from planning the menu up until food distributing it to the patients in order to reach the goal of optimal health status. Food delivery aims to provide nutritional value, quality, safety, amount according to the needs of patients, and must be optimal. Good food administration needs to be identified using the Food Safety Score (FSS) method. Animal based food is very easy prone to microbiological contamination.

**Objective:** To identify the food safety chicken opor product that is served in Panembahan Senopati Hospital based on Food Safety Score (FSS)

**Method:** This research was an observational analytic descriptive. The research object used was the whole process and processing of chicken opor dishes in 2 observations at the Nutrition Installation of Panembahan Senopati Bantul Hospital.

**Results:** The results of the study of food safety scores on ground chicken opor presented in the Panembahan Senopati Bantul Hospital obtained a Food Safety Score for the selection and storage of food ingredients for all components fulfilled so that they scored 100%. The Food Safety Score for cooking hygiene stage was 72.50%. The Food Safety Score for the food processing stage is 87.83%. The Food Safety Score for the food distribution stage was 73.68%.

**Conclusion:** Based on the results of the assessment of the total score of food safety on ground chicken opor, which was presented at Panembahan Senopati Bantul Hospital, namely 85.01%. Milled chicken opor was included in the criteria for food safety prone but safe for consumption.

**Keywords:** Food safety score, chicken meat