

REVIEW OF FOOD SAFETY BASED ON FOOD SAFETY SCORE (SKP)
AND NUMBER OF BACTERIA ON SIDE DISH WITH COCONUT MILK IN
FOOD HANDLING AT ISLAMIC BOARDING SCHOOL BINA UMAT
YOGYAKARTA

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ABSTRACT

Background: Animal based protein and coconut milk are material that easy to damaged. Many cases of food poisoning that comes from animal based protein and coconut milk, one of them occurred in 2015 that came from processed meat side dish of dinner leftovers that had been warmed, the victims were 55 children of Pamardi Utomo Social Services Childcare Center Boyolali.

Objective: To determine food safety side dish with coconut milk which served at Islamic Boarding School Bina Umat Yogyakarta based SKP and the number of bacteria.

Method: This type of research is descriptive observational with cross sectional design. The sampling site was in the Islamic Boarding School Bina Umat Yogyakarta, while testing for number of bacteria was done in the Laboratory of Health Yogyakarta and in the Microbiology Laboratory of Nutrition Department of Polytechnic Ministry of Health Yogyakarta. The research was conducted in June 2016. The research object were the process of food handling for SKP and the rendang beef, chicken curry, and dazed catfish for number of bacteria.

Results: Criteria for food safety based SKP was vulnerable but safe to consume with a value of SKP rendang beef was 79,18%, the chicken curry was 79,18%, and the dazed catfish was 73,12%. While the results of number of bacteria were safe to consume that was $1,0 \times 10^1$ colonies/gram for rendang beef in the first taking and $8,0 \times 10^3$ colonies/gram in the second taking, $2,0 \times 10^1$ colonies/gram for chicken curry in the first taking and $3,4 \times 10^3$ colonies/gram in the second taking, as well as $3,2 \times 10^2$ colonies/gram for dazed catfish on the first taking and $2,8 \times 10^4$ colonies/gram in the second taking.

Conclusion: Food safety of side dish with coconut milk in food handling at Islamic Boarding School Bina Umat Yogyakarta based on the assessment of SKP was vulnerable but safe to consume, based on the number of bacteria it was safe, and based on SKP and number of bacteria it was safe to consume.

Keyword: Food Safety, Food Safety Score (SKP), Number of Bacteria, Side Dish With Coconut Milk

TINJAUAN KEAMANAN PANGAN BERDASARKAN SKOR KEAMANAN
PANGAN (SKP) DAN ANGKA KUMAN LAUK HEWANI BERKUAH
SANTAN PADA PENYELENGGARAAN MAKANAN DI PONDOK
PESANTREN BINA UMAT YOGYAKARTA

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ABSTRAK

Latar Belakang: Pangan hewani dan santan merupakan bahan makanan yang mudah rusak. Salah satu kasus keracunan makanan yang berasal dari pangan hewani terjadi tahun 2015, yaitu berasal dari lauk daging olahan sisa makanan malam harinya yang telah dihangatkan, korbannya 55 anak Balai Pelayanan Sosial Asuhan Anak Pamardi Utomo Boyolali.

Tujuan: Untuk mengetahui keamanan pangan lauk hewani berkuah santan yang disajikan di Pondok Pesantren Bina Umat Yogyakarta berdasarkan SKP dan angka kuman.

Metode: Jenis penelitian ini adalah *observasional* yang disajikan secara diskriptif dengan desain *cross sectional*. Lokasi pengambilan sampel di Pondok Pesantren Bina Umat Yogyakarta, sedangkan untuk pengujian angka kuman di Balai Laboratorium Kesehatan Yogyakarta dan di Laboratorium Mikrobiologi Jurusan Gizi Poltekkes Kemenkes Yogyakarta. Penelitian ini dilaksanakan pada bulan Juni 2016. Obyek penelitian adalah proses penyelenggaraan makanan untuk penilaian SKP dan rendang daging sapi, opor ayam, serta mangut lele untuk uji angka kuman.

Hasil: Kriteria keamanan pangan berdasarkan SKP adalah rawan tetapi aman dikonsumsi dengan nilai SKP rendang daging sapi 79,18%, opor ayam 79,18%, dan mangut lele 73,12%. Sedangkan hasil angka kuman adalah aman, yaitu $1,0 \times 10^1$ koloni/gram untuk rendang daging sapi pada pengambilan pertama dan $8,0 \times 10^3$ koloni/gram pada pengambilan kedua, $2,0 \times 10^1$ koloni/gram untuk opor ayam pada pengambilan pertama dan $3,4 \times 10^3$ koloni/gram pada pengambilan kedua, serta $3,2 \times 10^2$ koloni/gram untuk mangut lele pada pengambilan pertama dan $2,8 \times 10^4$ koloni/gram pada pengambilan kedua.

Kesimpulan: Keamanan pangan lauk hewani berkuah santan pada penyelenggaraan makanan di Pondok Pesantren Bina Umat Yogyakarta berdasarkan SKP adalah rawan tetapi aman dikonsumsi, berdasarkan angka kuman adalah aman, dan berdasarkan SKP dan angka kuman adalah aman untuk dikonsumsi.

Kata Kunci: Keamanan Pangan, Skor Keamanan Pangan (SKP), Angka Kuman, Lauk Hewani Berkuah Santan