

ABSTRACT

THE STUDY OF PERSONNEL HYGINE AND SANITATION IN PRODUCTION UNIT AND FOOD SAFETY IN FOOD PRODUCTION UNIT AT PANEMBAHAN SENOPATI HOSPITAL BANTUL

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Food handling in the hospital is carried out with the aim to provide good quality food. Food processing practices regarding hygiene and sanitation in food processing aims to provide guarantee on food safety of the processed. So the researchers wanted to find out the hygiene practices and sanitation of food processing personnel in food production at Panembahan Senopati Hospital Bantul. This research aims to know the category of hygiene sanitation and food safety based on number of germs. This type of research is observational research with cross sectional design, that was done to food processing personal who processed menu during the day on the third menu cycle. Data retrieval is performed in juni2016 in the production of the Panembahan Senopati Hospital Bantul by doing observation with 18 samples that were used. As for the food samples were taken one portion and tested in laboratorium. Based on the descriptive results, it was known that this aspect of health condition qualified as good (100%), aspects of the appearance of the food processor were categorized as moderate (61%), aspect of handling food belongs to good (94.3%), self-hygiene and environmental aspects were categorized as moderate (77,7%), aspect of the habit of washing hands belongs to the not really good (50%). Of the overall aspect of the food processing practices were classified moderate (76,6%). From test result of the number of germs obtained that fried tofu, bobor bayam and fish rolade are safe for consumption.

Keyword: Hygiene And Sanitation Practices, Food Processing, Food Safety.

ABSTRAK

KAJIAN HIGIENE SANITASI TENAGA DI BAGIAN PRODUKSI DAN KEAMANAN MAKANAN DI UNIT PRODUKSI MAKANAN RSUD PANEMBAHAN SENOPATI BANTUL

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Penyelenggaraan makanan di rumah sakit dilaksanakan dengan tujuan untuk menyediakan makanan yang berkualitas baik. Praktik pengolahan makanan mengenai hygiene sanitasi dalam pengolahan makanan untuk terjaminnya keamanan makanan yang diolah. Sehingga peneliti ingin mengetahui praktik hygiene sanitasi tenaga pengolahan makanan di ruang produksi makanan RSUD Panembahan Senopati Bantul. Penelitian ini bertujuan untuk mengetahui kategori hygiene sanitasi pengolahan makanan dan diketahuinya keamanan makanan berdasarkan angka kuman. Jenis penelitian adalah penelitian observasional dengan desain penelitian *cross sectional*, yang dilakukan terhadap pengolahan makanan yang mengolah makanan menu siang hari pada siklus menu ketiga. Pengambilan data dilakukan pada bulan juni 2016 di ruang produksi RSUD Panembahan Senopati Bantul dengan melakukan observasi dengan 18 sampel yang digunakan. Sedangkan untuk sampel makanan diambil satu porsi dan diuji di laboratorium. Berdasarkan hasil deskriptif, diketahui bahwa aspek kondisi kesehatan tergolong baik (100%), aspek penampilan pengolahan makanan tergolong Sedang (61%), aspek pelayanan penanganan makanan tergolong baik (94,3%), aspek kebersihan diri dan lingkungan tergolong sedang (77,7%), aspek kebiasaan mencuci tangan tergolong kurang baik (50%). Dari keseluruhan aspek praktik pengolahan makanan tergolong sedang (76,6%). Hasil uji angka kuman didapat bahwa tahu goreng, bobor bayam dan rolade ikan aman dikonsumsi.

Kata Kunci : Praktik, Hygiene Sanitasi Pengolah Makanan, Keamanan Makanan.