

**KAJIAN PENANGANAN ALAT MAKAN KELAYAN WISMA PUTRA
(WISMA PERKUTUT DAN WISMA MERPATI) DI UPT RPSLUT BUDHI
DHARMA KOTA YOGYAKARTA TAHUN 2024**

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ABSTRAK

Latar Belakang: Peralatan merupakan bagian yang tidak terpisahkan dari prinsip-prinsip penyehatan makanan. Setiap peralatan makan harus selalu dijaga kebersihannya setiap saat digunakan. Alat makan yang terlihat bersih belum tentu memenuhi persyaratan secara bakteri. Kebersihan alat makan pasien dapat dijaga dengan menerapkan cara pencucian peralatan yang benar dan tepat (Kemenkes RI, 2013). Pencucian peralatan sangat penting, dengan pencucian yang baik akan menghasilkan peralatan yang bersih dan sehat pula. Menjaga kebersihan peralatan makan berarti telah membantu mencegah pencemaran atau kontaminasi. Penghuni di RPSLUT Budi Dharma merupakan lansia, oleh karena itu keamanan dan higiene makanan serta alat makan/ minum harus selalu dijaga.

Tujuan Penelitian: Mengetahui penanganan alat makan Wisma Putra (Wisma Perkutut dan Wisma Merpati) di UPT RPSLUT Budi Dharma.

Metode Penelitian: Penelitian ini menggunakan pendekatan kualitatif dengan metode wawancara dan observasi kepada Kelayan di UPT RPSLUT Budi Dharma Kota Yogyakarta dan rancangan penelitian ini menggunakan penelitian cross-sectional deskriptif dimana data diobservasi sebanyak satu kali dalam satu waktu tanpa melakukan observasi. Responden penelitian merupakan Kelayan Wisma Putra (Wisma Perkutut dan Wisma Merpati) di UPT RPSLUT Budi Dharma.

Hasil: Penelitian ini menunjukkan bahwa pada saat observasi dan wawancara kepada responden teknik pencucian alat makan di UPT RPSLUT Budi Dharma belum memenuhi syarat dan jika dibandingkan dengan standart yang ada di Permenkes No 2 Tahun 2023 juga masih belum memenuhi yaitu nilai kurang dari 12. Hasil penelitian juga menunjukkan sebanyak 37,5% kelayan memiliki pengetahuan yang kurang baik tentang teknik pencucian alat makan.

Kesimpulan: Penelitian ini dapat disimpulkan bahwa Kelayan di UPT RPSLUT Budi Dharma seharusnya lebih memperhatikan teknik pencucian dengan benar, dan untuk dapat menghindari dari kontaminasi langsung dari luar seperti debu dan kuman pada udara. Sebaiknya disediakan air panas dalam proses pembersihan pada alat makan supaya proses desinfektan secara maksimal. Dan dilakukan proses swab alat (usap alat) minimal 6 bulan sekali.

Kata Kunci: Higiene Alat makan, Penanganan Alat makan, Kelayan UPT RPSLUT Budi Dharma

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STUDY ON HANDLING OF EATING UTENSILS FOR WISMA PUTRA (WISMA PERKUTUT AND WISMA MERPATI) AT UPT RPSLUT BUDHI DHARMA, YOGYAKARTA CITY IN 2024

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ABSTRACT

Background: Equipment is an integral part of the principles of food hygiene. Every eating utensil must always be kept clean at all times when used. Eating utensils that look clean do not necessarily meet the requirements in terms of bacteria. The cleanliness of patients' eating and drinking utensils can be maintained by implementing the correct and proper way of washing the equipment (Ministry of Health of the Republic of Indonesia, 2013). Washing equipment is very important, with good washing it will produce clean and healthy equipment. Maintaining the cleanliness of eating utensils means helping to prevent pollution or contamination. Residents at RPSLUT Budi Dharma are elderly, therefore the safety and hygiene of food and eating/drinking utensils must always be maintained.

Objectives: Knowing how to handle eating and drinking utensils at Wisma Putra (Wisma Perkutut and Wisma Merpati) at UPT RPSLUT Budi Dharma Kota Yogyakarta.

Methods: This study was a qualitative approach with an interview method to Kelayan at UPT RPSLUT Budi Dharma, Yogyakarta City and the design of this study uses descriptive cross-sectional research where the data was observed once at a time without conducting observations. The respondents of the study were Kelayan Wisma Putra (Wisma Perkutut and Wisma Merpati) at UPT RPSLUT Budi Dharma.

Results: This study showed that during observations and interviews with respondents, the technique of washing eating and drinking utensils at UPT RPSLUT Budi Dharma did not meet the requirements and when compared to the standards in Permenkes No. 2, 2023 it also did not meet the requirements, namely a value of less than 12. The research results also showed that as many as 37.5% of employees had poor knowledge about eating utensil washing techniques.

Conclusion: This study could be concluded that the Kelayan at UPT RPSLUT Budi Dharma should pay more attention to proper washing techniques, and to avoid direct contamination from outside such as dust and germs in the air. Hot water should be provided in the cleaning process on eating and drinking utensils so that the disinfection process was maximized. And the swab tool process was carried out at least once every 6 months.

Keywords: Hygiene of Eating and Drinking Utensils, Handling of Eating and Drinking Utensils, Service of UPT RPSLUT Budi Dharma

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