

**DESCRIPTION OF THE APPLICATION OF SANITARY HIGIENE IN
MEAT GRINDING "X" IN SIDOLUHUR GODEAN SLEMAN
YOGYAKARTA IN 2024**

Hana Putri R¹, Narto², Choirul Amri³, Sri Haryanti⁴
^{1,2,3,4}Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
email : hana26putri@gmail.com

ABSTRACT

Background : *Food safety is a crucial issue in Indonesia because food is a basic need and a human right protected by the 1945 Constitution. However, cases of food poisoning are still rampant. One of the main causes is poor sanitation in food processing facilities, including meat grinders. Meat that has a high nutritional content is very susceptible to microbial damage and contamination. Therefore, it is necessary to implement good hygiene and sanitation according to the regulation of the Minister of Health Regulation No. 2 of 2023.*

Objective : *The purpose of this study was to determine the application of sanitation hygiene including outdoor, indoor, equipment and handler sanitation hygiene at the meat grinding "X" in Sidoluhur Godean Sleman Yogyakarta.*

Method : *This study used questionnaires and observation sheets. The questionnaires were filled out using the interview method, while the observation sheets were filled out using direct observation.*

Results : *Based on observations and interviews conducted, it can be seen that the hygiene and sanitation conditions of outdoor, indoor and meat grinding equipment "X" obtained a percentage of 68.3% and the results of the percentage of 4 handlers were 83%, 90%, 86% and 90%.*

Conclusion : *From the results of the percentage of outdoor, indoor and equipment sanitation hygiene conditions of 68.3%, it can be concluded that the meat grinder "X" is included in the category of moderate meat grinder sanitation and based on the results of the percentage of each handler, it can be concluded that all handlers are included in the category of good personal hygiene.*

Keywords : *Sanitation Hygiene, Meat Grinding, Food Handlers*

Reference : *22 (2009 – 2023)*

GAMBARAN PENERAPAN HIGIENE SANITASI TEMPAT PENGGILINGAN DAGING “X” DI SIDOLUHUR GODEAN SLEMAN YOGYAKARTA TAHUN 2024

Hana Putri R¹, Narto², Choirul Amri³, Sri Haryanti⁴
^{1,2,3,4}Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
email : hana26putri@gmail.com

ABSTRAK

Latar Belakang : Keamanan pangan merupakan isu krusial di Indonesia karena pangan adalah kebutuhan dasar dan hak asasi manusia yang dilindungi UUD 1945. Namun, masih marak ditemukan kasus keracunan pangan. Salah satu penyebab utamanya adalah buruknya sanitasi pada tempat pengolahan pangan, termasuk penggilingan daging. Daging yang memiliki kandungan nutrisi tinggi sangat rentan terhadap kerusakan mikroba dan kontaminasi. Oleh karena itu, diperlukan penerapan higiene dan sanitasi yang baik sesuai regulasi Permenkes No. 2 Tahun 2023.

Tujuan : Tujuan penelitian ini adalah untuk mengetahui penerapan higiene sanitasi meliputi higiene sanitasi *outdoor*, *indoor*, peralatan dan penjamah pada tempat penggilingan daging “X” di Sidoluhur Godean Sleman Yogyakarta.

Metode : Penelitian ini menggunakan kuesioner dan lembar observasi, adapun pengisian kuesioner dilakukan dengan metode wawancara sedangkan pengisian lembar observasi dilakukan dengan observasi langsung.

Hasil : Berdasarkan observasi dan wawancara yang dilakukan, dapat diketahui bahwa kondisi higiene sanitasi *outdoor*, *indoor* dan peralatan penggilingan daging “X” mendapatkan persentase 68,3% serta diketahui hasil persentase 4 penjamah yaitu 83%, 90%, 86% dan 90%.

Kesimpulan : Dari hasil persentase keadaan higiene sanitasi *outdoor*, *indoor* dan peralatan sebesar 68,3% dapat disimpulkan bahwa penggilingan daging “X” termasuk dalam kategori sanitasi tempat penggilingan daging sedang serta berdasarkan hasil persentase masing-masing penjamah dapat disimpulkan bahwa seluruh penjamah termasuk dalam kategori higiene perorangan baik.

Kata Kunci : Higiene sanitasi, Penggilingan Daging, Penjamah Makanan

Referensi : 22 (2009 – 2023)