

SANITATION HYGIENE REVIEW IN HOME INDUSTRY OF PRESTO MILKFISH IN PUCUNG VILLAGE, SEWON DISTRICT, BANTUL IN 2025

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ABSTRACT

Background : Health is something that must be maintained as well as possible because it is very important for the body. One of the causes of a person's health problems comes from food contaminated with microorganisms. Food to be consumed must be safe and not dangerous, therefore it is necessary to supervise raw materials, storage, processing, transportation, storage, and presentation of food.

Research objectives : This study aims to determine the application of food sanitation hygiene including handler hygiene, equipment hygiene and indoor and outdoor conditions in the home industry of presto milkfish in Pucung Village, Sewon District, Bantul.

Research method : The research method used is descriptive which is carried out through observation and interview methods.

Results : Based on the results of observations and interviews at the home industry of presto milkfish in Pucung Village, Sewon District, Bantul, the total percentage of hygiene aspects of handlers, equipment, and indoor and outdoor sanitation conditions was 90%. The hygiene percentages of the four handlers were 100, 90, 76, and 100% respectively.

Conclusion : From the results of the hygiene presentation of handlers, equipment, and indoor and outdoor hygiene conditions in the milkfish home industry, it is 90%. Based on these results, it can be concluded that the milkfish home industry has not met the hygiene and sanitation requirements of food.

Keywords : Hygiene and sanitation, Industry, Presto Milkfish

References : 30 (2020-2024)

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TINJAUAN HIGIENE SANITASI PADA *HOME* INDUSTRI IKAN BANDENG PRESTO DI DESA PUCUNG KECAMATAN SEWON BANTUL TAHUN 2025

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ABSTRAK

Latar belakang : Kesehatan merupakan hal yang harus dijaga dengan sebaik mungkin karena sangat penting bagi tubuh. Salah satu penyebab gangguan kesehatan seseorang berasal dari makanan yang terkontaminasi mikroorganisme. Makanan yang hendak dikonsumsi harus aman dan tidak berbahaya, oleh karena itu perlu dilakukan pengawasan terhadap bahan baku, penyimpanan, pengolahan, pengangkutan, penyimpanan, dan penyajian makanan.

Tujuan penelitian : Penelitian ini bertujuan untuk mengetahui penerapan higiene sanitasi makanan mencakup higiene penjamah, higiene peralatan serta kondisi *indoor* dan *outdoor* pada *home* industri ikan bandeng presto di Desa Pucung, Kecamatan Sewon, Bantul.

Metode penelitian : Metode Penelitian yang digunakan adalah deskriptif yang dilakukan melalui metode observasi dan wawancara.

Hasil : Berdasarkan hasil observasi dan wawancara pada *home* industri ikan bandeng presto di Desa Pucung, Kecamatan Sewon, Bantul, diperoleh total persentase aspek higiene penjamah, peralatan, serta kondisi sanitasi *indoor* dan *outdoor* sebesar 90%. Adapun persentase higiene dari empat penjamah masing-masing adalah 100, 90, 76, dan 100%

Kesimpulan : Dari hasil persentase higiene penjamah, peralatan, serta kondisi higiene *indoor*, *outdoor* pada *home* industri ikan bandeng sebesar 90%. Berdasarkan hasil tersebut, dapat disimpulkan bahwa *home* industri ikan bandeng belum memenuhi syarat higiene sanitasi makanan.

Kata Kunci : Higiene sanitasi, Industri, Ikan Bandeng Presto

Referensi : 30 (2020-2024)

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