

*OVERVIEW OF EMPLOYEES KNOWLEDGE, ATTITUDES, AND BEHAVIORS
RELATED TO THE IMPLEMENTATION OF FOOD HYGIENE AND
SANITATION PRINCIPLES AT PIYUNGAN
MARKET FOOD STALLS*

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ABSTRACT

Background : Food hygiene and sanitation are essential to prevent contamination and maintain food quality. Food handlers, such as employees at food stalls, play a vital role in implementing these principles. However, some stalls at Piyungan Market still do not meet the standards set by the Ministry of Health Regulation No. 2 of 2023.

Objective : This study aims to describe the knowledge, attitudes, and behaviors of employees regarding the application of food hygiene and sanitation principles.

Method : This descriptive study involved 30 food stall employees at Piyungan Market, selected through total sampling. Data were collected using questionnaires and observation sheets, then analyzed descriptively.

Result : The results showed that 87% of respondents had good knowledge, 100% demonstrated positive attitudes, and 63% showed good behavior. However, gaps were found in basic understanding and hygiene practices, such as sanitation concepts and food handling procedures.

Conclusion : In conclusion, while most employees had adequate knowledge and supportive attitudes, improvements are still needed in actual hygiene practices. Ongoing training and supervision are recommended to ensure optimal implementation of food hygiene and sanitation standards.

Keywords : knowledge, attitude, behavior, food hygiene sanitation, food stalls.

GAMBARAN PENGETAHUAN, SIKAP DAN PERILAKU KARYAWAN TERKAIT PENERAPAN PRINSIP HYGIENE SANITASI PANGAN DI WARUNG MAKAN PASAR PIYUNGAN

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INTISARI

Latar belakang : Hygiene dan sanitasi pangan penting untuk mencegah kontaminasi dan menjaga kualitas makanan. Karyawan warung makan sebagai penjamah makanan berperan langsung dalam penerapan prinsip ini. Namun, masih ditemukan warung makan di Pasar Piyungan yang belum memenuhi standar Permenkes Nomor 2 Tahun 2023.

Tujuan : Penelitian ini bertujuan mengetahui gambaran pengetahuan, sikap dan perilaku karyawan terkait penerapan hygiene sanitasi pangan.

Metode : Penelitian ini menggunakan metode deskriptif dengan sampel total 30 karyawan warung makan di Pasar Piyungan. Data dikumpulkan melalui kuesioner dan observasi, kemudian dianalisis secara deskriptif.

Hasil : Hasil penelitian menunjukkan 87% responden memiliki pengetahuan baik, 100% menunjukkan sikap baik, dan 63% memiliki perilaku baik. Namun, masih terdapat kekurangan pada beberapa aspek dasar, seperti pemahaman tentang sanitasi dan praktik kebersihan dalam pengolahan makanan.

Kesimpulan : Meskipun sebagian besar karyawan memiliki pengetahuan dan sikap yang baik, masih diperlukan peningkatan perilaku melalui pelatihan dan pengawasan rutin agar standar hygiene sanitasi pangan dapat diterapkan secara optimal.

Kata Kunci : pengetahuan, sikap, perilaku, hygiene sanitasi pangan, warung makan