

OVERVIEW OF FOOD HIGIENE SANITASI AND SANITATION AT SATE KLATAK “X” RESTAURANT, BANTUL

Anissa Gladis Amanda, Sri Haryanti Narto, Choirul Amri

Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta,

Jl. Tatabumi No 3 Banyuraden, Gamping, Sleman

Email: gladisanissa@gmail.com

ABSTRACT

Background: Most restaurants in Indonesia still lack understanding of hygiene and sanitation requirements, which are closely linked to human health. Sometimes, food business owners prioritize commercial aspects and overlook food safety requirements, leading to cases of food poisoning. Ministry of Health Regulation No. 2 of 2023 outlines six principles of food hygiene and sanitation.

Objective: To understand the overview of hygiene and sanitation at Sate Klatak "X" Restaurant in Bantul.

Method: This study utilized an observational method with a descriptive survey. Research variables included: outer area of the food processing establishment (FPE), service area, kitchen area, food material sorting and storage, preparation and processing, ready-to-eat food preparation, and ready-to-eat food packaging.

Results: The outer area of the FPE received a score percentage of 85%, the service area 82%, the kitchen area 79%, food material sorting and storage 100%, preparation and processing 60%, processing equipment 86%, ready-to-eat food preparation 100%, and ready-to-eat food packaging 50%.

Conclusion: The hygiene and sanitation inspection of Sate Klatak "X" Restaurant in Bantul yielded a total score percentage of 169 out of 211, or 80%, indicating that it is considered **hygienically sound** (or **healthy**).

Keywords: restaurant, hygiene and sanitation.

GAMBARAN HIGIENE DAN SANITASI PANGAN PADA RUMAH MAKAN SATE KLATAK “X” BANTUL

Anissa Gladis Amanda, Sri Haryanti Narto, Choirul Amri

Jurusan Kesehatan Lingkungan Poltekkes Kemenkes Yogyakarta,

Jl. Tatabumi No 3 Banyuraden, Gamping, Sleman

Email: gladisanissa@gmail.com

INTISARI

Latar Belakang: Rumah makan di Indonesia sebagian besar masih belum mengerti tentang persyaratan higiene sanitasi yang tentunya sangat erat hubungannya dengan kesehatan manusia. Terkadang pengusaha makanan hanya mementingkan segi komersial dan kurang memperhatikan persyaratan pangan yang menyebabkan kasus keracunan pangan. Permenkes no 2 tahun 2023 yang menyatakan 6 prinsip hygiene sanitasi pangan.

Tujuan: Mengetahui gambaran hygiene sanitasi pada rumah makan sate klatak “X” Bantul

Metode: Jenis penelitian ini menggunakan metode observasional dengan survei deskriptif Variabel penelitian meliputi: area luar TPP, area pelayanan, area dapur, pemilahan dan penyimpanan bahan pangan, persiapan dan pengolahan, penyiapan pangan matang, pengemasan pangan matang.

Hasil: Area luar TPP mendapatkan presentase skor 85%, area pelayanan 82%, area dapur 79%, pemilahan dan penyimpanan bahan pangan 100%, persiapan dan pengolahan 60%, peralatan pengolahan 86%, penyiapan pangan matang 100%, pengemasan pangan matang 50%.

Kesimpulan: Inspeksi higiene sanitasi rumah makan sate klatak “x” Bantul. Memiliki presentase skor 169 dari 211 atau 80% yang artinya laik sehat.

Kata kunci : rumah makan, higiene sanitasi.