

GAMBARAN INSPEKSI KESEHATAN LINGKUNGAN PADA *FOODCOURT* KULINER KARTIKASARI MAGELANG

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ABSTRAK

Latar Belakang: *Hygiene* dan sanitasi makanan merupakan aspek penting dalam menjaga keamanan pangan dan mencegah terjadinya penyakit bawaan makanan (*foodborne diseases*). *Foodcourt* Kuliner Kartikasari Magelang sebagai salah satu sentra pangan jajanan memiliki aktivitas pengolahan dan penyajian makanan sehingga memerlukan pengawasan melalui Inspeksi Kesehatan Lingkungan (IKL) sesuai Permenkes Nomor 17 Tahun 2024.

Tujuan: Penelitian ini bertujuan untuk mengetahui gambaran hasil Inspeksi Kesehatan Lingkungan (IKL) sesuai Permenkes Nomor 17 Tahun 2024 pada *Foodcourt* Kuliner Kartikasari Magelang.

Metode: Penelitian ini merupakan penelitian deskriptif dengan pendekatan observasional. Objek penelitian terdiri dari 10 gerai (TPP) yang dipilih menggunakan *teknik purposive sampling*. Pengumpulan data dilakukan menggunakan Formulir Inspeksi Kesehatan Lingkungan (IKL) Sentra Pangan Jajanan/Kantin sesuai Permenkes Nomor 17 Tahun 2024. Data dianalisis secara deskriptif.

Hasil: Hasil penelitian menunjukkan seluruh gerai memenuhi syarat kesehatan lingkungan dengan skor IKL ≥ 80 . Hasil skor IKL masing-masing TPP yaitu TPP 1 sebesar 94,1; TPP 2 sebesar 89,3; TPP 3 sebesar 88,1; TPP 4 sebesar 88,1; TPP 5 sebesar 93,5; TPP 6 sebesar 88,1; TPP 7 sebesar 92,3; TPP 8 sebesar 94,1; TPP 9 sebesar 94,1; TPP 10 sebesar 95,3.

Kesimpulan: Seluruh gerai di *Foodcourt* Kuliner Kartikasari Magelang memenuhi syarat kesehatan lingkungan berdasarkan hasil IKL sesuai Permenkes Nomor 17 Tahun 2024, meskipun masih ditemukan beberapa ketidaksesuaian pada aspek *hygiene* dan sanitasi makanan.

Kata kunci: IKL, *hygiene* sanitasi makanan, *Foodcourt*, keamanan pangan

OVERVIEW OF ENVIRONMENTAL HEALTH INSPECTION AT KARTIKASARI CULINARY FOODCOURT MAGELANG

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ABSTRACT

Background: Food hygiene and sanitation are important aspects in maintaining food safety and preventing foodborne diseases. The Kartikasari Culinary Foodcourt Magelang, as one of the culinary centers, carries out food processing and serving activities that require supervision through Environmental Health Inspection (EHI) in accordance with the Regulation of the Minister of Health Number 17 of 2024.

Objective: This study aimed to determine the overview of the Environmental Health Inspection (EHI) results based on the Regulation of the Minister of Health Number 17 of 2024 at Kartikasari Culinary Foodcourt Magelang.

Methods: This study was a descriptive study with an observational approach. The research objects consisted of 10 food stalls selected using purposive sampling technique. Data collection was conducted using the Environmental Health Inspection (EHI) Form for Food Centers/Canteens based on the Regulation of the Minister of Health Number 17 of 2024. Data were analyzed descriptively.

Results: The results showed that all food stalls met the environmental health requirements with EHI scores ≥ 80 . The results of the IKL scores for each TPP are TPP 1 of 94.1; TPP 2 of 89.3; TPP 3 of 88.1; TPP 4 of 88.1; TPP 5 of 93.5; TPP 6 of 88.1; TPP 7 of 92.3; TPP 8 of 94.1; TPP 9 of 94.1; TPP 10 of 95.3.

Conclusion: All food stalls at Kartikasari Culinary Foodcourt Magelang met the environmental health requirements based on the EHI results according to the Regulation of the Minister of Health Number 17 of 2024, although several non-conformities in food hygiene and sanitation aspects were still found.

Keywords: Environmental Health Inspection, food hygiene sanitation, Foodcourt , food safety