

SKOR KEAMANAN PANGAN (SKP) PADA PRODUK SONDE TAK SUSU DI RUMAH SAKIT X YOGYAKARTA

Khansadela Sekar Sakanti¹, Agus Wijanarka², Tjarono Sari³
¹²³Jurusan Gizi Poltekkes Kemenkes Yogyakarta
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
Email: khansadelasekar@gmail.com

ABSTRAK

Latar Belakang: Keamanan pangan merupakan aspek penting dalam penyelenggaraan makanan rumah sakit, terutama pada produk berisiko tinggi seperti formula enteral. Produksi sonde tak susu di dapur cair memerlukan penerapan hygiene sanitasi dan pengendalian proses yang konsisten untuk mencegah kontaminasi ulang serta menjaga keselamatan pasien.

Tujuan: Penelitian ini bertujuan menilai keamanan pangan pada produksi sonde tak susu di Rumah Sakit X Yogyakarta menggunakan instrumen Skor Keamanan Pangan (SKP) dan mengidentifikasi komponen yang belum terpenuhi sebagai dasar rekomendasi perbaikan.

Metode: Penelitian menggunakan desain observasional *cross sectional* melalui satu kali pengamatan pada 16 April 2025. Penilaian mencakup empat komponen SKP, yaitu Pemilihan dan Penyimpanan Bahan (PPB), Higiene Pemasak (HGP), Pengolahan Bahan Makanan (PBM), dan Distribusi Makanan (DMP).

Hasil: Hasil menunjukkan nilai total SKP sebesar 91,74% sehingga termasuk kategori “aman dikonsumsi, namun pelaksanaan operasional belum maksimal”. Capaian per komponen adalah PPB 86,36%; HGP 100%; PBM 90,54%; dan DMP 93,75%. Ketidaksesuaian utama terdapat pada pengendalian suhu penyimpanan, pengelolaan limbah dan perlindungan produk pascapemasakan, serta hygiene tangan sebelum distribusi dan pada penerima.

Kesimpulan: Secara keseluruhan keamanan pangan masih tergolong aman, namun perlu penguatan penerapan SOP yang sudah berlaku pada titik kritis tersebut melalui addendum pelaksanaan, pencatatan (logsheet/checklist), serta verifikasi dan evaluasi berkala.

Kata kunci: keamanan pangan, SKP, formula enteral, sonde tak susu, rumah sakit

FOOD SAFETY SCORE OF NON-DAIRY TUBE-FEEDING FORMULA PRODUCTS AT HOSPITAL X, YOGYAKARTA

Khansadela Sekar Sakanti¹, Agus Wijanarka², Tjarono Sari³
¹²³Department of Nutrition, Yogyakarta Polytechnic of Health Sciences
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
Email: khansadelasekar@gmail.com

ABSTRACT

Background: Food safety is an important aspect in hospital food service, especially for high-risk products such as enteral formulas. The production of non-dairy feeding tubes in liquid kitchens requires consistent hygiene, sanitation, and process control to prevent recontamination and ensure patient safety.

Objective: This study aims to assess food safety in the production of non-dairy feeding tubes at Hospital X in Yogyakarta using the Food Safety Score instrument and to identify unmet components as a basis for improvement recommendations.

Methods: This study used a cross-sectional observational design through a single observation on April 16, 2025. The assessment covered four Food Safety Score components, namely ingredient selection and storage, cook hygiene, food ingredient processing, and food distribution.

Results: The results showed a total food safety score of 91.74%, which falls into the “vulnerable but still safe for consumption” category. The achievement per component was PPB 86.36%; HGP 100%; PBM 90.54%; and DMP 93.75%. The main gaps were in storage temperature control, waste management and post-cooking product protection, as well as hand hygiene before distribution and among recipients.

Conclusion: Overall, food safety is still considered safe, but it is necessary to strengthen the implementation of existing Standard Operating Procedures at critical points through implementation additions, recording (logsheets/checklists), and periodic verification and evaluation.

Keywords: food safety, SKP, enteral formula, non-dairy feeding tube, hospital