

FOOD SAFETY SCORE OVERVIEW FOR SERANI SEASONED TUNA AT PANEMBAHAN SENOPATI BANTUL REGIONAL HOSPITAL

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ABSTRACT

Background: Food safety is a condition achieved through various efforts to protect food from potential biological, chemical, or foreign contamination that can cause disruption, loss, or harm to human health. To produce food that is safe for consumption, a food safety assessment is necessary, one of which is by conducting a food safety assessment using the Food Safety Score. The selection of processed fish products as the research object is based on the characteristics of the main ingredient, namely fish, which is a type of food that is very susceptible to damage by microbial attacks. Therefore, research is needed to determine the food safety score of tuna fish with serani seasoning served at Panembahan Senopati Bantul Regional Hospital.

Objective: To determine food safety criteria based on the results of the food safety score for Serani Seasoned Tuna at Panembahan Senopati Bantul Regional Hospital.

Method: A study on the food safety scores of Serani Seasoned Tuna at Panembahan Senopati Regional Hospital used an observastional study design with a decriptive approach.

Results: The food safety score for Serani Seasoned Tuna was 90,37%, with scores for the Selection and Storage of Food Ingredients of 100%, Food Processing of Food Ingredients of 93%, and Food Distribution of 63%.

Conclusion: The food safety criteria for Serani Seasoned Tuna at Panembahan Senopati Bantul Regional Hospital, based on a food safety score of 90,37%, are vulnerable but still safe for consumption.

Keywords: Food Safety Criteria, Food Safety Score, Tuna

GAMBARAN SKOR KEAMANAN PANGAN PADA IKAN TUNA BUMBU SERANI DI RSUD PANEMBAHAN SENOPATI BANTUL

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ABSTRAK

Latar Belakang: Keamanan pangan merupakan suatu kondisi yang diwujudkan melalui berbagai upaya untuk melindungi pangan dari potensi kontaminasi biologis, kimia, maupun benda asing yang dapat menimbulkan gangguan, kerugian, atau membahayakan kesehatan manusia. Untuk menghasilkan pangan yang aman dikonsumsi perlu dilakukan penilaian keamanan pangan, salah satunya dengan melakukan penilaian keamanan pangan menggunakan Skor Keamanan Pangan. Pemilihan produk olahan ikan sebagai objek penelitian didasarkan pada karakteristik bahan utamanya, yaitu ikan yang merupakan salah satu jenis bahan makanan yang rentan sekali rusak akibat serangan mikroba. Oleh karena itu, diperlukan penelitian mengenai skor keamanan pangan pada ikan tuna bumbu serani yang disajikan di RSUD Panembahan Senopati Bantul.

Tujuan: Diketuinya kriteria keamanan pangan berdasarkan hasil skor keamanan pangan (SKP) pada ikan tuna bumbu serani di RSUD Panembahan Senopati Bantul.

Metode: Penelitian Gambaran Skor Keamanan Pangan pada Ikan Tuna Bumbu Serani di RSUD Panembahan Senopati Bantul menggunakan jenis penelitian observasional dengan pendekatan deskriptif.

Hasil: Skor keamanan pangan pada ikan tuna bumbu serani adalah 90,37% dengan capaian skor aspek Pemilihan dan Penyimpanan Bahan Makanan (PPB) 100%, Pengolahan Bahan Makanan (PBM) 93%, Distribusi Makanan (DMP) yaitu 63%.

Kesimpulan: Kriteria keamanan pangan pada ikan tuna bumbu serani di RSUD Panembahan Senopati Bantul berdasarkan skor keamanan pangan 90,37% adalah rawan tetapi masih aman dikonsumsi.

Kata Kunci: Kriteria Keamanan Pangan, Ikan Tuna, Skor Keamanan Pangan