

**ANALYSIS OF ENVIRONMENTAL HEALTH INSPECTION IN THE  
IMPLEMENTATION OF FOOD HANDLERS' PERSONAL HYGIENE AT  
SPPG NOGOTIRTO II IN 2026**

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**ABSTRACT**

**Background** : Satuan Pelayanan Pemenuhan Gizi (SPPG), as a catering service provider supporting the Makan Bergizi Gratis (MBG) program, has a risk of food contamination if the implementation of sanitation hygiene and food handlers' personal hygiene is not optimal.

**Objective** : To determine the sanitation hygiene conditions based on Inspeksi Kesehatan Lingkungan (IKL) results, contamination risk factors, and the personal hygiene of food handlers at SPPG Nogotirto II.

**Methods** : This study used a descriptive method with an observational approach. Data were collected through observations, interviews, questionnaires, checklists, IKL document reviews, and secondary laboratory examination data. The research subjects consisted of 42 food handlers. Data were analyzed descriptively based on the Ministry of Health Regulation Number 17 of 2024.

**Results** : The IKL score of SPPG Nogotirto II was 92.4%, categorized as meeting the sanitation hygiene requirements for category B catering services. Most food handlers had good knowledge (74%), good attitudes (95%), and positive behavior (100%). However, non-conformities were still found in water quality, washing areas, sanitation facilities, and periodic health examinations. Laboratory results showed biological contamination in food samples, equipment, and sanitation hygiene water.

**Conclusion** : The sanitation hygiene conditions and implementation of personal hygiene at SPPG Nogotirto II generally met the requirements. However, improvements are still needed in sanitation facilities, water quality, and health monitoring of food handlers to minimize the risk of food contamination.

**Keywords**: IKL, personal hygiene, food handlers, SPPG

# ANALISIS INSPEKSI KESEHATAN LINGKUNGAN DALAM PENERAPAN *PERSONAL HYGIENE* PENJAMAH MAKANAN DI SPPG NOGOTIRTO II TAHUN 2026

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## INTISARI

**Latar Belakang** : Satuan Pelayanan Pemenuhan Gizi (SPPG) sebagai penyelenggara jasa boga pendukung program Makan Bergizi Gratis (MBG) memiliki risiko kontaminasi pangan apabila penerapan higiene sanitasi dan *personal hygiene* penjamah makanan belum optimal.

**Tujuan** : Mengetahui kondisi higiene sanitasi berdasarkan hasil Inspeksi Kesehatan Lingkungan (IKL), faktor risiko kontaminasi, serta *personal hygiene* penjamah makanan di SPPG Nogotirto II.

**Metode** : Penelitian ini menggunakan metode deskriptif dengan pendekatan observasional. Data diperoleh melalui observasi, wawancara, kuesioner, checklist, telaah dokumen IKL, dan data sekunder hasil pemeriksaan laboratorium. Subjek penelitian berjumlah 42 penjamah makanan. Analisis data dilakukan secara deskriptif berdasarkan Permenkes Nomor 17 Tahun 2024.

**Hasil** : Skor IKL SPPG Nogotirto II sebesar 92,4% dan termasuk kategori memenuhi syarat higiene sanitasi jasa boga golongan B. Sebagian besar penjamah makanan memiliki pengetahuan baik (74%), sikap baik (95%), dan perilaku positif (100%). Namun, masih ditemukan ketidaksesuaian pada kualitas air, area pencucian, fasilitas sanitasi, dan pemeriksaan kesehatan berkala. Hasil laboratorium menunjukkan adanya kontaminasi biologis pada sampel makanan, peralatan, dan air higiene sanitasi.

**Kesimpulan** : Kondisi higiene sanitasi dan penerapan *personal hygiene* di SPPG Nogotirto II secara umum telah memenuhi persyaratan, namun masih diperlukan perbaikan fasilitas sanitasi, kualitas air, dan pengawasan kesehatan penjamah makanan untuk meminimalkan risiko kontaminasi pangan.

**Kata kunci** : IKL, *personal hygiene*, penjamah makanan, SPPG