

**FOOD SAFETY SCORE ASSESSMENT OF CHICKEN CURRY SERVED
IN THE FOOD SERVICE SYSTEM AT DR. ADHYATMA, MPH
REGIONAL GENERAL HOSPITAL, SEMARANG**

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ABSTRACT

Background : Food safety is an essential component of hospital food service management to prevent foodborne diseases. Food safety can be evaluated using the Food Safety Score (Skor Keamanan Pangan/SKP), which assesses food selection and storage, food handlers' hygiene, food processing, and food distribution.

Objective : To determine the food safety score and food safety criteria of chicken curry served at the Nutrition Installation of RSUD dr. Adhyatma, MPH Semarang using the Food Safety Score SKP method.

Methods: This study employed a descriptive observational design. The research was conducted at the Nutrition Installation of RSUD dr. Adhyatma, MPH Semarang using the Food Safety Score SKP assessment form developed by Mudjanto (1999). Data were collected through direct observation of four assessment components: food selection and storage, food handlers' hygiene, food processing, and food distribution. The data were analyzed descriptively.

Results: The results showed that the Food Safety Score for food selection and storage was 100%, food handlers' hygiene 100%, food processing 91.89%, and food distribution 78.94%. The overall Food Safety Score was 92.59%, indicating that the chicken curry was classified as potentially hazardous but safe for consumption. The unmet criteria included insufficient lighting in the food processing area, failure of food handlers to wash their hands with soap before food distribution, and patients not washing their hands before meals.

Conclusion: The chicken curry served at the Nutrition Installation of RSUD dr. Adhyatma, MPH Semarang achieved a Food Safety Score of 92.59%, indicating that it was categorized as potentially hazardous but still safe for consumption. Improvements in food processing area sanitation and hand hygiene practices are recommended to enhance food safety.

Keywords: food safety, Food Safety Score SKP, chicken curry, hospital food service, sanitation and hygiene.

**PENILAIAN SKOR KEAMANAN PANGAN PADA OLAHAN GULAI
AYAM DALAM PENYELENGGARAAN MAKANAN
DI RSUD DR. ADHYATMA, MPH SEMARANG**

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ABSTRAK

Latar belakang : Keamanan pangan merupakan aspek penting dalam penyelenggaraan makanan di rumah sakit untuk mencegah terjadinya penyakit akibat pangan (*foodborne disease*). Penilaian keamanan pangan dapat dilakukan menggunakan Skor Keamanan Pangan (SKP) yang meliputi aspek pemilihan dan penyimpanan bahan makanan, higiene pemasak, pengolahan bahan makanan, dan distribusi makanan.

Tujuan : Mengetahui skor dan kriteria keamanan pangan pada olahan gulai ayam di Instalasi Gizi RSUD dr. Adhyatma, MPH Semarang berdasarkan metode SKP.

Metode : Penelitian ini merupakan penelitian observasional dengan desain deskriptif. Penelitian dilakukan di Instalasi Gizi RSUD dr. Adhyatma, MPH Semarang menggunakan instrumen Formulir SKP yang dikembangkan oleh Mudjajanto (1999). Data diperoleh melalui observasi terhadap empat komponen penilaian, yaitu pemilihan dan penyimpanan bahan makanan, higiene pemasak, pengolahan bahan makanan, dan distribusi makanan, kemudian dianalisis secara deskriptif.

Hasil : Hasil penelitian menunjukkan bahwa SKP pada komponen PPB sebesar 100%, HGP sebesar 100%, PBM sebesar 91,89%, dan DPM sebesar 78,94%. Nilai total SKP adalah 92,59%, sehingga olahan gulai ayam termasuk dalam kategori rawan tetapi aman dikonsumsi. Beberapa aspek yang belum memenuhi kriteria adalah pencahayaan ruang pengolahan yang belum memenuhi standar, penjamah makanan belum mencuci tangan menggunakan sabun sebelum membagikan makanan, serta pasien belum melakukan cuci tangan sebelum makan.

Kesimpulan : Olahan gulai ayam di Instalasi Gizi RSUD dr. Adhyatma, MPH Semarang memiliki nilai SKP sebesar 92,59% dengan kategori rawan tetapi aman dikonsumsi. Perbaikan pada aspek sanitasi ruang pengolahan dan penerapan perilaku cuci tangan perlu dilakukan untuk meningkatkan keamanan pangan.

Kata Kunci : Gulai ayam, Higiene sanitasi, Keamanan pangan, Skor Keamanan pangan, Rumah sakit.