

KUALITAS KEAMANAN PANGAN OLAHAN *MASHED POTATO* BERDASARKAN SKOR KEAMANAN PANGAN (SKP) DI RUMAH SAKIT PMY

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ABSTRAK

Latar Belakang: Keamanan pangan di rumah sakit penting karena pasien rentan terhadap risiko kontaminasi makanan. Olahan *Mashed Potato* berpotensi mengalami kontaminasi selama proses pengolahan apabila tidak memenuhi standar higiene dan sanitasi, sehingga perlu dievaluasi menggunakan Skor Keamanan Pangan (SKP).

Tujuan: Mengetahui kualitas keamanan pangan olahan *Mashed Potato* di Rumah Sakit PMY berdasarkan nilai Skor Keamanan Pangan (SKP).

Metode: Penelitian observasional deskriptif dengan desain *cross-sectional*. Data diperoleh melalui observasi partisipatif sebanyak tiga kali menggunakan Form SKP yang meliputi aspek PPB, HGP, PBM, dan DMP, kemudian dianalisis secara deskriptif.

Hasil: Nilai PPB sebesar 86,3%, HGP 100%, PBM 100%, dan DMP 81,2%. Total nilai SKP mencapai 95,21% (0,9521) yang termasuk kategori keamanan pangan sedang. Ketidaksesuaian masih ditemukan pada penyimpanan kentang, penggunaan alat bantu saat distribusi, dan kebiasaan mencuci tangan sebelum distribusi makanan.

Kesimpulan: Olahan *Mashed Potato* di Rumah Sakit PMY tergolong aman dikonsumsi, namun masih memerlukan perbaikan pada aspek penyimpanan bahan makanan dan distribusi agar mencapai kategori keamanan pangan baik.

Kata kunci: keamanan pangan, *Mashed Potato*, Skor Keamanan Pangan (SKP), rumah sakit.

FOOD SAFETY QUALITY OF PROCESSED MASHED POTATO BASED ON FOOD SAFETY SCORE (SKP) AT PMY HOSPITAL

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ABSTRACT

Background: Food safety in hospitals is essential because patients are vulnerable to foodborne contamination. *Mashed Potato* may be exposed to contamination during processing if food hygiene and sanitation standards are not properly implemented. Therefore, food safety evaluation using the Food Safety Score (FSS) is necessary.

Objective: To determine the food safety quality of *Mashed Potato* at PMY Hospital based on the Food Safety Score (FSS).

Methods: This was a descriptive observational study with a cross-sectional design. Data were collected through three participatory observations using the Food Safety Score (FSS) assessment form covering food selection and storage, food handlers' hygiene, food processing, and food distribution. Data were analyzed descriptively.

Results: The scores were 86.3% for food selection and storage, 100% for food handlers' hygiene, 100% for food processing, and 81.2% for food distribution. The overall Food Safety Score was 95.21% (0.9521), indicating a moderate level of food safety. Non-compliance was identified in potato storage, the use of utensils during food distribution, and handwashing with soap before food distribution.

Conclusion: The food safety quality of *Mashed Potato* at PMY Hospital was considered safe for consumption but still requires improvements in food storage and food distribution practices to achieve a good food safety category.

Keywords: food safety, *Mashed Potato*, Food Safety Score (FSS), hospital, hygiene and sanitation.