

**IMPLEMENTATION OF HYGIENE AND SANITATION IN
NUTRITION FULFILLMENT SERVICE UNIT (SPPG)
PENGASIH 1 KULON PROGO**

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ABSTRACT

Background : *The Indonesian government, through the Free Nutritious Meal (MBG) Program, is trying to improve the community's nutritional status by providing nutritious food managed by the Nutritional Fulfillment Service Unit (SPPG). Sanitation hygiene is a crucial foundation for controlling environmental and human risk factors to keep food free from bacterial contamination. One of the main tools to ensure food safety is the Hygiene Sanitation Feasibility Certificate (SLHS). National data as of November 16, 2025, shows that only around 33% (5,168 out of 15,251) of SPPG have an SLHS. A mass food poisoning case happened to 497 junior high school students in Kulon Progo on July 31, 2025, which was suspected to come from the Free Nutritious Meal menu. There have been suspected cases of food poisoning due to Escherichia coli (E. coli) contamination in MBG menus in several areas.*

Research objective : *Knowing the hygiene and sanitation conditions of the processing area and identifying physical hazard factors in the food management process at SPPG Pengasih 1 Kulon Progo.*

Research method : *This type of research is a descriptive observational study carried out through direct observation.*

Results : *Based on direct observation, it can be seen that the sanitation hygiene condition at the Nutrition Service Unit (SPPG) caregiver 1 scored 386 out of 410 (94%). No physical contamination in the form of foreign objects was found in the food samples.*

Conclusion : *The implementation of sanitation hygiene and food safety at the Nutrition Fulfillment Service Unit (SPPG) Pengasih 1 has generally met environmental health and food safety requirements, so the food produced is considered safe from physical hazards according to Ministry of Health Regulation Number 17 of 2024.*

Keywords : *Sanitation hygiene, Food safety, Nutrition Fulfillment Service Unit (SPPG)*

**PENERAPAN HIGIENE SANITASI PADA
SATUAN PELAYANAN PEMENUHAN GIZI (SPPG)
PENGASIH 1 KULON PROGO**

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ABSTRAK

Latar Belakang : Pemerintah Indonesia melalui Program Makan Bergizi Gratis (MBG) berupaya meningkatkan status gizi masyarakat melalui penyediaan makanan bergizi yang dikelola oleh Satuan Pelayanan Pemenuhan Gizi (SPPG). Higiene sanitasi menjadi fondasi krusial untuk mengendalikan faktor risiko lingkungan dan manusia agar makanan terhindar dari kontaminasi bakteri. Salah satu instrumen utama dalam menjamin keamanan pangan tersebut adalah Sertifikat Laik Higiene Sanitasi (SLHS). Data nasional per 16 November 2025 menunjukkan baru sekitar 33% (5.168 dari 15.251) SPPG yang memiliki SLHS. Kasus keracunan massal terjadi pada 497 siswa SMP di Kulon Progo pada 31 Juli 2025 yang diduga berasal dari menu Makan Bergizi Gratis. Adanya kasus dugaan keracunan makanan akibat kontaminasi bakteri *Escherichia coli* (*E. coli*) pada menu MBG di beberapa wilayah.

Tujuan : Mengetahui kondisi higiene sanitasi tempat pengolahan dan identifikasi faktor bahaya fisik pada proses pengelolaan makanan di SPPG Pengasih 1 Kulon Progo.

Metode : Jenis penelitian ini adalah observasional deskriptif yang dilakukan melalui observasi langsung.

Hasil : Berdasarkan observasi langsung, dapat diketahui bahwa kondisi higiene sanitasi pada Satuan Pelayanan Pemenuhan Gizi (SPPG) pengasih 1 mendapatkan skor 386 dari 410 (94%). sampel makanan tidak di temukan adanya cemaran fisik berupa benda asing.

Kesimpulan : Penerapan higiene sanitasi dan kewanamanan pangan di Satuan Pelayanan Pemenuhan Gizi (SPPG) Pengasih 1 secara umum telah memenuhi persyaratan kesehatan lingkungan dan keamanan pangan sehingga makanan yang dihasilkan tergolong aman dari bahaya fisik sesuai dengan Permenkes Nomor 17 Tahun 2024.

Kata Kunci : Higiene sanitasi, Keamanan pangan, Satuan Pelayanan Pemenuhan Gizi (SPPG)