

TINGKAT KELAIKAN SANITASI DAPUR SPPG SRIMARTANI 2 BERDASARKAN FORMULIR INSPEKSI SANITASI PERMENKES RI NO. 17 TAHUN 2024

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INTISARI

Latar Belakang: Program Makan Bergizi Gratis (MBG) merupakan salah satu inisiatif pemerintah untuk meningkatkan status gizi peserta didik melalui penyediaan makanan yang bergizi, sehat, aman, dan bermutu. Keamanan pangan dalam program ini dipengaruhi oleh penerapan praktik higiene dan sanitasi di dapur Satuan Pelayanan Pemenuhan Gizi (SPPG). Hasil observasi pendahuluan di SPPG Srimartani 2 menunjukkan masih terdapat beberapa ketidaksesuaian terhadap standar higiene dan sanitasi yang berpotensi meningkatkan risiko kontaminasi pangan.

Tujuan: Mengetahui tingkat kelaikan sanitasi dapur SPPG Srimartani 2 berdasarkan Formulir Inspeksi Sanitasi sesuai Peraturan Menteri Kesehatan Republik Indonesia Nomor 17 Tahun 2024, serta mendeskripsikan kondisi lingkungan fisik yang meliputi penyediaan air bersih, pengelolaan air limbah, pengendalian vektor, dan pengelolaan sampah.

Metode: Penelitian ini merupakan penelitian deskriptif observasional dengan desain cross-sectional. Data dikumpulkan melalui observasi, wawancara, dokumentasi, dan penilaian menggunakan Formulir Inspeksi Kesehatan Lingkungan (IKL) Jasa Boga Golongan B sesuai Permenkes RI Nomor 17 Tahun 2024. Analisis data dilakukan secara deskriptif dengan membandingkan hasil observasi terhadap standar yang berlaku.

Hasil: Mengetahui tingkat kelaikan sanitasi dapur SPPG Srimartani 2 berdasarkan Formulir Inspeksi Sanitasi sesuai Peraturan Menteri Kesehatan Republik Indonesia Nomor 17 Tahun 2024, serta mendeskripsikan kondisi lingkungan fisik yang meliputi penyediaan air bersih, pengelolaan air limbah, pengendalian vektor, dan pengelolaan sampah. SPPG Srimartani 2 memperoleh skor 377 dari 410 (91,95%), yang menunjukkan bahwa dapur tersebut memenuhi persyaratan kelaikan sanitasi. Air bersih yang digunakan telah memenuhi standar kualitas air minum. Sistem pengelolaan air limbah berfungsi dengan baik tanpa menimbulkan pencemaran lingkungan. Pengendalian vektor dilakukan secara rutin melalui kerja sama dengan pihak ketiga, sedangkan pengelolaan sampah dilaksanakan melalui pemilahan dan pengangkutan sampah setiap hari.

Kesimpulan: Dapur SPPG Srimartani 2 dinyatakan laik higiene sanitasi. Meskipun demikian, masih diperlukan perbaikan pada aspek dokumentasi, fasilitas higiene sanitasi personel, alur pengolahan pangan, serta penerapan keselamatan dan kesehatan kerja untuk mendukung keamanan pangan yang optimal.

Kata kunci: higiene sanitasi, SPPG, MBG, jasa boga.

THE SANITATION FEASIBILITY LEVEL OF THE SPPG SRIMARTANI 2 KITCHEN BASED ON THE SANITATION INSPECTION FORM OF THE INDONESIAN MINISTRY OF HEALTH REGULATION NO. 17 OF 2024

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ABSTRACT

Background: The Free Nutritious Meal Program (*Makan Bergizi Gratis / MBG*) is a government initiative to improve students' nutritional status through the provision of nutritious, healthy, safe, and high-quality meals. Food safety in this program is influenced by the implementation of hygiene and sanitation practices in the kitchens of the Nutrition Fulfillment Service Unit (*Satuan Pelayanan Pemenuhan Gizi / SPPG*). Preliminary observations at SPPG Srimartani 2 identified several non-conformities with hygiene and sanitation standards that may increase the risk of food contamination.

Objective: To determine the sanitation feasibility level of the SPPG Srimartani 2 kitchen based on the Sanitation Inspection Form of the Indonesian Ministry of Health Regulation Number 17 of 2024 and to describe physical environmental conditions, including clean water, wastewater management, vector control, and waste management.

Methods: This study used a descriptive observational design with a cross-sectional approach. Data were collected through observation, interviews, documentation, and assessment using the Environmental Health Inspection Form for Category B Catering Services. Data were analyzed descriptively by comparing observation results with the applicable standards.

Results: SPPG Srimartani 2 obtained a score of 377 out of 410 (91,95%), indicating compliance with sanitation feasibility requirements. The clean water used met drinking water quality standards. The wastewater management system functioned properly without causing environmental pollution. Vector control was conducted routinely through collaboration with a third-party provider, while waste management was implemented through daily waste segregation and collection.

Conclusion: The kitchen of SPPG Srimartani 2 was classified as sanitation-feasible. However, improvements are still needed in documentation, personal hygiene facilities, food processing flow, and occupational safety and health practices to support optimal food safety.

Keywords: hygiene sanitation, SPPG, MBG, catering services.