

## **TINGKAT PENGETAHUAN DAN PERILAKU HYGIENE SANITASI PENGOLAH MAKANAN DI RSUD dr. HARYOTO LUMAJANG**

### **ABSTRAK**

RSUD dr. Haryoto Lumajang dalam penyelenggaraan makanan di Instalasi Gizi membutuhkan pengolah makanan yang memahami hygiene. Baik hygiene personal, perilaku pengolah agar terjaga keamanan makanannya. Dalam hal ini peneliti bertujuan untuk mengetahui gambaran tingkat pengetahuan personal hygiene, perilaku dan keamanan makanan pada penyelenggaraan makanan di RSUD dr. Haryoto Lumajang. Metode penelitian adalah deskriptif dengan pendekatan *cross sectional* mengetahui gambaran secara lengkap mengenai tingkat pengetahuan dan perilaku pengolah makanan. Sampel dalam penelitian ini adalah semua pengolah makanan yang berada di Instalasi Gizi RSUD dr. Haryoto Lumajang. Instrumen yang digunakan dalam penelitian ini adalah kuesioner dan form observasi perilaku pada pengolahan makanan. Tingkat pengetahuan tenaga pengolah makanan di Instalasi Gizi RSUD dr. Haryoto Lumajang yang berpengetahuan baik 44%, cukup 44%, dan rendah 12%. Perilaku Hygiene Sanitasi 56% baik, 33% cukup, dan 11% rendah. Dilihat dari hasil persentase antara tingkat pengetahuan baik dan cukup yang seimbang. Sehingga belum berpengaruh yang signifikan terhadap perilaku hygiene sanitasi dalam mengolah makanan. Pengolah makanan diizinkan mengikuti pelatihan tentang Hygiene Sanitasi serta pembinaan untuk memotivasi perilaku terhadap pengolahan makanan.

Kata Kunci : pengetahuan personal hygiene, perilaku pengolahan makanan

**LEVEL OF KNOWLEDGE AND BEHAVIOR OF FOOD PROCESSORS  
HYGIENE SANITATION IN RSUD dr. HARYOTO LUMAJANG**

**ABSTRACT**

*RSUD dr. Haryoto Lumajang in organizing food at the Nutrition Installation requires food processors who understand hygiene. Good personal hygiene, should the processor keep food safety. In this case the researcher aims to describe the level of knowledge of personal hygiene, behavior and food safety in the administration of food in the RSUD dr. Haryoto Lumajang. The research method is descriptive with a cross sectional approach knowing the complete picture of the level of knowledge and behavior of food processors. The sample in this study were all food processors who were in the Nutrition Installation of RSUD dr. Haryoto Lumajang. The instruments used in this study were questionnaires and behavioral observation forms on food processing*

*The level of knowledge of food processing staff at the Nutrition Installation RSUD dr. Haryoto Lumajang who is good at 44%, quite 44%, and low 12%. Sanitation Hygiene Behavior was 56% carried out, 33% sometimes, and 11% were not implemented. Judging from the results of the percentage between the level of good and sufficient knowledge that is balanced. So that it has not had a significant effect on sanitation hygiene behavior in processing food. Food processors were allowed to take part in training on Hygiene Sanitation and coaching to motivate behavior towards food processing.*

*Keywords : personal hygiene knowledge, food processing behavior*