

ABSTRACT

Violita Elvira

“THE IMPLEMENTATION OF FOOD PROCESSING HYGIENE SANITATION IN THE GENERAL HAJI HOSPITAL INSTALLATION, SURABAYA, 2021”

xvi + 78 Pages + 4 Images + 12 Tables + 13 Attachments

Unqualified food processing leads to cases of foodborne disease in hospitals. The knowledge of food vendors also plays a role in determining the quality of food. Preliminary survey results find food vendors do not get Hepatitis A vaccination, Penjamah did not wear gloves when holding food, Food vendors who hold other limbs when processing food. Found a cracked floor and inundated with water. In this study aimed to describe hygiene sanitation food processing in nutrition installation RSU Haji Surabaya Year 2021.

This type of research was descriptive with a cross sectional approach. Variables studied include: food vendors numbering 16 people, sanitation of food processing equipment, sanitation of food processing sites. Data collection is done by means of observation, questionnaire filling, field measurement and food quality microbiology picking test. The data is analyzed descriptively.

The results showed food vendors get a score of 30 (MS), sanitation of food processing equipment get a score of 10 (TMS), and sanitation of food processing sites get a score of 42 (TMS). Food quality microbiology test results 1 out of 3 positive food menus contain E.coli bacteria.

The application of hygiene sanitation food processing in nutrition installation RSU Haji Surabaya in 2021 got a score of 82 (TMS). Advice to conduct training and supervision so that the penjamah more orderly in the application of hygiene processing food. As well as making improvements related to sanitation of food processing equipment and environmental sanitation of food processing sites.

Keywords : Food processing, Hygiene food sanitation, Hospital
Reading List : 5 Books (2011-2020), 24 Journal (2009-2019)

ABSTRAK

Violita Elvira

“PENERAPAN HIGIENE SANITASI PENGOLAHAN MAKANAN DI INSTALASI GIZI RUMAH SAKIT UMUM HAJI SURABAYA TAHUN 2021”

xvi + 78 Halaman + 4 Gambar + 12 Tabel + 13 Lampiran

Pengolahan makanan yang tidak memenuhi persyaratan menyebabkan kasus *foodborne disease* di rumah sakit. Pengetahuan penjamah makanan juga berperan menentukan kualitas makanan. Hasil survey pendahuluan ditemukan penjamah makanan tidak mendapatkan vaksinasi Hepatitis A, Penjamah tidak memakai sarung tangan saat memegang makanan, Penjamah makanan yang memegang anggota tubuh lain saat mengolah makanan. Ditemukan lantai yang retak dan tergenang air. Penelitian ini bertujuan menggambarkan hygiene sanitasi pengolahan makanan di Instalasi gizi RSUD Haji Surabaya Tahun 2021.

Jenis penelitian ini deskriptif dengan pendekatan *cross sectional*. Variabel yang diteliti meliputi: penjamah makanan berjumlah 16 orang, sanitasi peralatan pengolahan makanan, sanitasi tempat pengolahan makanan. Pengumpulan data dilakukan dengan cara observasi, pengisian kuesioner, pengukuran lapangan dan uji petik mikrobiologi kualitas makanan. Data dianalisis secara deskriptif.

Hasil penelitian menunjukkan penjamah makanan mendapatkan skor 30 (MS), sanitasi peralatan pengolahan makanan mendapatkan skor 10 (TMS), dan sanitasi tempat pengolahan makanan mendapatkan skor 42 (TMS). Hasil uji petik mikrobiologi kualitas makanan 1 dari 3 menu makanan positif mengandung bakteri E.coli.

Penerapan hygiene sanitasi pengolahan makanan di Instalasi gizi RSUD Haji Surabaya tahun 2021 mendapatkan skor 82 (TMS). Saran agar diadakan pembinaan dan pengawasan terkait perilaku higienis penjamah makanan oleh pihak yang berwenang seperti seperti Dinas Kesehatan Provinsi. Serta melakukan perbaikan terkait sanitasi peralatan pengolahan makanan dan sanitasi lingkungan tempat pengolahan makanan.

Kata kunci : Higiene sanitasi, Rumah sakit, Pengolahan makanan

Daftar Bacaan : 5 Buku (2011-2020), 24 Jurnal (2009-2019)