**DAFTAR ISI**

|  |  |
| --- | --- |
|  | Halaman |
| **HALAMAN JUDUL LUAR** |  |
| **HALAMAN JUDUL ( DALAM )** |  |
| **LEMBAR PERSYARATAN GELAR** |  |
| **LEMBAR PERSETUJUAN** |  |
| **LEMBAR PERNYATAAN KEASLIAN PENULISAN** |  |
| **BIODATA PENULIS** |  |
| **LEMBAR PERSEMBAHAN** |  |
| **ABSTRAK** |  |
| **ABSTRACT** |  |
| **KATA PENGANTAR...........................................................................** | **i** |
| **DAFTAR ISI.......................................................................................** | **ii** |
| **DAFTAR TABEL..................................................................................** | **v** |
| **DAFTAR GAMBAR.............................................................................** | **vi** |
| **DAFTAR SINGKATAN ……………………………………………..** | **vii** |
| **DAFTAR LAMPIRAN........................................................................** | **viii** |
| **BAB I PENDAHULUAN.....................................................................** |  |
| 1. Latar Belakang............................................................................. | 1 |
| 1. Identifikasi dan Batasan Masalah................................................ | 4 |
| 1. Rumusan Masalah........................................................................ | 4 |
| 1. Tujuan Penelitian......................................................................... | 4 |
| 1. Tujuan Umum........................................................................ | 4 |
| 1. Tujuan Khusus....................................................................... | 4 |
| 1. Manfaat Penelitian....................................................................... | 5 |
| 1. Hipotesis...................................................................................... | 5 |
| **BAB II TINJAUAN PUSTAKA.........................................................** |  |
| 1. Penelitian Terdahulu.................................................................... | 6 |
| 1. Telaah Pustaka............................................................................. | 10 |
| 1. Hygiene Sanitasi Makanan.................................................... | 10 |
| 1. Pengertian........................................................................ | 10 |
| 1. Prinsip Hygiene Sanitasi Makanan................................. | 10 |
| 1. Peralatan Makan dan Minum................................................ | 21 |
| 1. Pengertian........................................................................ | 21 |
| 1. Ketentuan Peralatan Makana dan Minum...................... | 21 |
| 1. Persyaratan Peralatan Makan dan Minum...................... | 21 |
| 1. Teknik Pencucian.................................................................. | 22 |
| 1. Penyimpanan Alat Makan dan Minum.................................. | 24 |
| 1. Angka Kuman........................................................................ | 24 |
| 1. Jumlah Angka Kuman..................................................... | 24 |
| 1. Penyakit Akibat Kuman................................................... | 25 |
| 1. Pedagang Kaki Lima ............................................................ | 25 |
| 1. Pengertian........................................................................ | 25 |
| 1. Ciri-ciri Pedagang Kaki Lima.......................................... | 26 |
| 1. Kerangka Teori .......................................................................... | 28 |
| 1. Kerangka Konsep ..................................................................... | 29 |
| **BAB III METODE PENELITIAN…………………………………...** | 30 |
| 1. Jenis Penelitian............................................................................ | 30 |
| 1. Lokasi dan Waktu Penelitian....................................................... | 32 |
| 1. Populasi, Sampel Penelitian dan Pengambilan Sampel............... | 32 |
| 1. Variabel Penelitian...................................................................... | 33 |
| 1. Devinisi Operasional................................................................... | 35 |
| 1. Sumber dan Jenis Data................................................................ | 36 |
| 1. Teknik Pengumpulan Data.......................................................... | 37 |
| 1. Teknik Pengolahan Data............................................................. | 40 |
| **BAB IV HASIL PENELITIAN ……………………………………** |  |
| 1. Gambaran Umum Obyek Penelitian …………………….. | 42 |
| 1. Hasil Penelitian…………………………………………... | 43 |
| 1. Karakteristik Responden ………………………………. | 43 |
| 1. Data Hasil Penelitian …………………………………… | 46 |
| 1. Hasil Penelitian Teknik Pencucian dan Penyimpanan alat makan dan minum ………………… | 46 |
| Hasil Penelitian Angka Kuman ……………………. | 47 |
| **BAB V PEMBAHASAN …………………………………………….** |  |
| 1. Teknik Pencucian dan Penyimpanan Peralatan Makan dan Minum ……………… | 48 |
| 1. Hubungan Antara Teknik Pencucian dan Penyimpanan dengan Angka Kuman Pada Peralatan Makan dan Minum ……............ | 51 |
| **BAB VI KESIMPULAN DAN SARAN ……………………………..** |  |
| 1. Kesimpulan ……………………………………………………. | 52 |
| 1. Saran …………………………………………………………... | 52 |
| **DAFTAR PUSTAKA...........................................................................** | 53 |
| **LAMPIRAN...........................................................................................** | 56 |