

ABSTRAK

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GAMBARAN *PERSONAL HYGIENE* DAN SANITASI INDUSTRI DI INDUSTRI RUMAH TANGGA PRODUKSI TAHU DI WILAYAH KAPAS, KABUPATEN BOJONEGORO

(xiv + 95 Halaman + 1 Gambar + 17 Tabel + 17 Lampiran)

Personal hygiene penjamah makanan di IRTP produksi tahu di Wilayah Kapas diketahui tidak menggunakan APD, merokok di tempat kerja, dan pengemasan langsung dengan tangan. Sanitasi industri diketahui lokasi, lingkungan, bangunan dan ruang produksi tidak terawat, dan kurangnya fasilitas hygiene dan sanitasi seperti tempat sampah dan cuci tangan. Tujuan penelitian ini adalah menggambarkan *personal hygiene* dan sanitasi industri di industri rumah tangga produksi tahu di Wilayah Kapas, Kabupaten Bojonegoro.

Jenis penelitian ini adalah deskriptif observasional dengan populasi seluruh industri rumah tangga produksi tahu di Wilayah Kapas sejumlah 5 IRTP sekaligus menjadi sampel. Parameter uji berupa *Escherichia coli* pada sampel *swab* telapak tangan penjamah dan *MPN Coliform* pada sampel sumber air rendaman tahu. Teknik sampling menggunakan *purposive sampling* dengan kategori inklusi dan eksklusif. Analisis data dilakukan secara deskriptif.

Hasil penelitian menunjukkan bahwa *personal hygiene* penjamah berkategori cukup (47,69%). Kondisi sanitasi industri berkategori cukup (44%). Hasil *swab* 5 sampel telapak tangan penjamah seluruhnya negatif *Escherichia coli* dan sumber air rendaman tahu dalam keadaan tidak melebihi batas maksimum parameter *MPN Coliform* sebanyak 3 industri.

Personal hygiene penjamah dan sanitasi industri IRTP dalam keadaan cukup, serta uji bakteriologis pada telapak tangan penjamah dan air termasuk memenuhi syarat. Saran diberikan kepada penjamah yaitu rutin mencuci tangan, memotong kuku, memakai pakaian bersih, alat pelindung diri, dan tidak merokok di tempat kerja. Pihak IRTP lebih memperhatikan pemasakan air yang digunakan dalam produksi pangan, rutin melakukan pembersihan dan perawatan tempat produksi serta menyediakan fasilitas hygiene dan sanitasi.

Kata Kunci : *Personal Hygiene*, Sanitasi Industri Rumah Tangga Pangan, *Escherichia coli*, *MPN Coliform*

Daftar Pustaka : 97 (2006 – 2020)

ABSTRACT

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THE DESCRIPTION OF PERSONAL HYGIENE AND HOME INDUSTRI SANITATION OF TOFU PRODUCTION IN KAPAS UNDER THE REGENCY OF BOJONEGORO

(xiv + 95 Page + 1 Pictures + 17 Tables + 17 Attachments)

Personal hygiene of food handlers IRTP tofu in Kapas Region is known not use PPE, smoke at work, and pack directly by hand. It is known that industrial sanitation is located, the environment, buildings and production rooms are not maintained, and the lack of hygiene and sanitation facilities such as trash cans and hand washing. The purpose of this study was to describe personal hygiene and industrial sanitation in the home industry of tofu production in the Kapas Region, Bojonegoro Regency

This type of research is descriptive observational with a population of all home industries producing tofu in the Kapas Region as many as 5 IRTPs as well as being the sample. The test parameters were Escherichia coli on the palm swab sample of the handler and MPN Coliform on the tofu soaked water source sample. The sampling technique used purposive sampling with inclusion and exclusion categories. Data analysis was done descriptively.

The results showed that the personal hygiene of the handlers was in sufficient category (47.69%). Industrial sanitation conditions are categorized as sufficient (44%). The swab results of 5 samples of the handlers' palms were all negatif for Escherichia coli and the tofu soaking water source did not exceed the maximum limit of the MPN Coliform parameter for 3 industries.

Personal hygiene of handlers and industrial sanitation of IRTP are in sufficient condition, as well as bacteriological tests on handlers' palms and water, including fulfilling the requirements. Suggestions given to handlers are routinely washing hands, cutting nails, wearing clean clothes, personal protective equipment, and not smoking in the workplace. IRTP parties pay more attention to cooking water used in food production, routinely cleaning and maintaining production sites and providing hygiene and sanitation facilities advice given to handlers are routinely washing hands, cutting nails, wearing clean clothes, personal protective equipment, and not smoking in the workplace. The IRTP is expected to first cook the water source that will be used in food production, routinely clean and maintain the production site and provide hygiene and sanitation facilities.

Keywords : *Personal Hygiene, Home Industry Sanitation Of Tofu, Escherichia coli, MPN Coliform*

Reading List : 97 (2006 – 2020)