

ABSTRAK

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KUALITAS BAKTERIOLOGIS ALAT MAKAN, PERSONAL HYGIENE, DAN KEADAAN SARANA SANITASI WARUNG KOPI (STUDI PENELITIAN DI KENDANGSARI, SURABAYA TAHUN 2021)

xv + 60 Halaman + 13 Tabel + 1 Gambar + 19 Lampiran

Kondisi sanitasi yang tidak memadai serta praktek kebersihan dari pegawai warung kopi yang buruk dapat menjadi salah satu penyebab adanya kuman pada peralatan makan yang digunakan. Kontaminasi dapat terjadi pada makanan yang bersentuhan langsung dengan alat makan yang tidak bersih serta mengandung mikroorganisme, hal ini dapat berujung pada timbulnya penyakit pada sistem pencernaan. Tujuan dari penelitian ini adalah untuk mengidentifikasi kualitas bakteriologis alat makan, personal hygiene, dan keadaan sarana sanitasi.

Jenis penelitian ini bersifat deskriptif. Populasi penelitian ini adalah 15 warung kopi dengan jumlah sampel sebanyak 10 sampel alat makan dan 5 sampel air bersih yang diambil secara *purposive sampling* dimana pengambilan sampel dilakukan berdasarkan kriteria yang telah ditentukan. Analisis data mengenai kualitas bakteriologis pada alat makan dan penilaian personal hygiene serta keadaan sanitasi didasarkan pada hasil laboratorium dan lembar observasi.

Hasil penelitian usap alat gelas dan tatakan gelas parameter *E.coli* 100% memenuhi persyaratan sedangkan pada parameter angka lempeng total alat makan serta MPN Coliform air bersih pada lima warung kopi di Kendangsari menunjukkan 100% tidak memenuhi persyaratan, penerapan teknik pencucian alat makan bernilai cukup (64%), kondisi sanitasi warung kopi bernilai cukup (61%), dan personal hygiene pegawai bernilai cukup (58%).

Seluruh alat makan tidak memenuhi persyaratan dalam parameter angka lempeng total, sedangkan pada penilaian teknik pencucian alat makan, personal hygiene dan kondisi sanitasi masuk dalam kategori cukup. Diharapkan dinas terkait bersedia memberikan penyuluhan mengenai teknik pencucian alat makan, serta penerapan personal hygiene kepada pegawai warung kopi di Kendangsari agar kualitas alat makan tetap terjaga.

Kata Kunci : Kualitas Bakteriologis, Peralatan Makan, Sarana Sanitasi
Daftar Bacaan : 6 Buku (2015 – 2018), 22 Jurnal (2016 – 2020)

ABSTRACT

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BACTERIOLOGICAL QUALITY OF CUTLERY, PERSONAL HYGIENE, AND STATE OF SANITATION FACILITIES IN THE COFFEE SHOP (RESEARCH STUDY IN KENDANGSARI, SURABAYA, 2021)

xv + 60 Pages + 13 Tables + 1 Figure + 19 Attachments

Inadequate sanitary conditions and poor hygiene practices of coffee shop employees can be one of the causes of germs on the tableware used. Contamination can occur in food that is in direct contact with unclean cutlery and contains microorganisms, this can lead to disease in the digestive system. The purpose of this study was to identify the bacteriological quality of cutlery, personal hygiene, and state of sanitation facilities.

This type of research is descriptive. The population of this study were 15 coffee shops with a total sample of 10 samples of cutlery and 5 samples of clean water which were taken by *purposive sampling* where the sampling was carried out based on predetermined criteria. Analysis of data regarding the bacteriological quality of cutlery and personal hygiene and sanitation conditions were based on laboratory results and observation sheets.

The results of the research on glass utensils and coasters, the parameter *E.coli* 100% met the requirements, while the total plate count parameter for cutlery and MPN Coliform clean water at five coffee shops in Kendangsari showed 100% did not meet the requirements, the application of the cutlery washing technique was of sufficient value (64%), the sanitation condition of the coffee shop is of sufficient value (61%), and the personal hygiene of the employees is of sufficient value (58%).

All cutlery did not meet the requirements in the total plate count parameter, while in the assessment of cutlery washing techniques, personal hygiene and sanitation conditions were included in the sufficient category. It is hoped that the relevant agencies are willing to provide counseling on techniques for washing cutlery, as well as the application of personal hygiene to coffee shop employees in Kendangsari so that the quality of cutlery is maintained.

Keywords : Bacteriological Quality, Tableware, Sanitation Facilities
Reading List : 6 Books (2015 – 2018), 22 Journals (2016 – 2020)