

PENERAPAN PROTOKOL KESEHATAN PADA PENJAMAH MAKANAN UNTUK
PENCEGAHAN COVID-19 DI SENTRA KULINER
TAMAN PRESTASI KOTA SURABAYA TAHUN 2021
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ABSTRAK

Sentra kuliner adalah salah satu tempat umum yang menyediakan makanan untuk pengunjung. Penjamah makanan memiliki peran penting dalam menjaga keamanan makanan dari Covid-19 yang dapat mudah ditularkan kepada manusia. Peran penjamah makanan adalah memutus mata rantai penularan Covid-19 dengan patuh dalam menerapkan protokol kesehatan di tempat makan. Tujuan penelitian ini adalah menganalisa penerapan protokol kesehatan pada penjamah makanan untuk pencegahan Covid-19 di Sentra Kuliner Taman Prestasi Kota Surabaya.

Penelitian ini adalah penelitian observasional deskriptif menggunakan pendekatan *Cross Sectional* dengan metode Analisis SWOT (*Strengths, Weakness, Opportunity dan Threats*) yang dilakukan pengukuran atau observasi pada waktu bersamaan. Populasi penelitian ini adalah penjamah makanan yang ada di Sentra Kuliner Taman Prestasi Kota Surabaya.

Hasil penelitian diperoleh bahwa penjamah makanan di sentra kuliner taman prestasi paling banyak berusia antara 41 sampai 50 tahun dan berjenis kelamin perempuan. Paling banyak penjamah makanan berpendidikan SMA dengan masa kerja antara 1-5 tahun. Kepatuhan penjamah makanan dalam penerapan protokol kesehatan di Sentra Kuliner Taman Prestasi Kota Surabaya dengan kriteria patuh ada 19 (45%) sedangkan kriteria tidak patuh ada 23 (55 %) penjamah makanan. Sarana dan prasarana di Sentra Kuliner Taman Prestasi Kota Surabaya termasuk kriteria tersedia dalam penerapan protokol kesehatan dengan persentase 62 % . Analisis penerapan protokol kesehatan penjamah makanan dengan metode SWOT memiliki kriteria kuadran I (progresif) yang menjelaskan bahwa posisi Sentra Kuliner Taman Prestasi Kota Surabaya kuat dan berpeluang untuk mengembangkan usaha pencegahan penularan Covid-19 dengan meningkatkan penerapan protokol kesehatana.

Disarankan bagi puskesmas melakukan penyuluhan dan pengawasan secara berkala kepada penjamah makanan di tempat makan mengenai penerapan protokol kesehatan untuk pencegahan Covid-19. Bagi pelaku usaha rutin melakukan pemantauan serta pemeliharaan sarana dan prasarana yang tersedia dalam penerapan protokol kesehatan.

Kata Kunci : Penerapan protokol kesehatan dan penjamah makanan di sentra kuliner

IMPLEMENTATION OF HEALTH PROTOCOLS ON FOOD HANDLERS FOR THE
PREVENTION OF COVID-19 IN THE CULINARY CENTER OF PARK PRESTASI
KOTA SURABAYA IN 2021

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ABSTRACT

Culinary center is one of the public places that provide food for visitors. Food handlers have an important role in maintaining food safety from Covid-19 which can be easily transmitted to humans. The role of food handlers is to break the chain of transmission of Covid-19 by obediently implementing health protocols in places to eat. The purposed of this study was to analyze the application of health protocols on food handlers for the prevention of Covid-19 in the Culinary Center of Surabaya City Achievement Park.

This study was a descriptive observational study used a Cross Sectional approach with SWOT analysis methods (Strengths, Weakness, Opportunity and Threats) that were measured or observed at the same time. The population of this study was a food handler in the Culinary Center of Surabaya City Achievement Park.

The resulted of the study obtained that food tailors in the culinary center of the achievement park were mostly aged between 41 and 50 years and are female. Most high school educated food vendors with a working period of between 1-5 years. Compliance of food handlers in the implemented of health protocols in the Culinary Center of Surabaya City Achievement Park with compliant criteria there were 19 (45%) while non-compliant criteria there were 23 (55%) food handlers. Facilities and infrastructure in The Culinary Center of park Prestasi Surabaya city include criteria available in the application of health protocols with a percentage of 62%. The analysis of the implemented of food-enhanced health protocols with SWOT methods had quadrant I (progressive) criteria that explain that the position of The Culinary Center of Surabaya City Achievement Park was strong and had the opportunity to develop efforts to prevent Covid-19 transmission by increased the implemented of health protocols.

It was recommended for health centers to conduct regular counseled and supervision to food handlers at the restaurant regarding the implementation of health protocols for the prevention of Covid-19. For business actors routinely monitor and maintain the facilities and infrastructure available in the implementation of health protocols.

Keywords : Implementation of health protocols and food handlers in culinary