

## ABSTRAK

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### **“JUMLAH ANGKA KUMAN ETALASE PEDAGANG SATE KELINCI PIKULAN DI KAWASAN WISATA TELAGA SARANGAN MAGETAN”**

**xiii + 39 Halaman + 9 Tabel + 1 Gambar + 7 Lampiran**

Penyimpanan bahan makanan dapat berpengaruh terhadap angka kuman pada makanan. Diketahui pedagang sate kelinci pikulan di kawasan wisata Telaga Sarangan Magetan kurang memperhatikan teknik pencucian dan hygiene sanitasi etalase yang dapat menyebabkan kontaminasi. Penelitian ini bertujuan untuk menghitung angka kuman pada etalase pedagang sate kelinci pikulan di kawasan wisata Telaga Sarangan Magetan.

Jenis penelitian ini adalah observasi dengan populasi 35 etalase pedagang sate kelinci pikulan dengan 10 sampel dinding kaca etalase yang diperiksa menggunakan bantuan jendela usap berukuran 20x20 cm. Kriteria sampel yang diperiksa yaitu etalase berukuran 30x50cm, berbahan kaca dan kayu, yang terletak dipinggir jalan, dan yang buka pada saat penelitian berlangsung. Parameter uji berupa angka kuman pada sampel swab etalase pedagang sate kelinci pikulan di kawasan wisata Telaga Sarangan Magetan. Data dikumpulkan melalui observasi dengan menggunakan lembar formulir penilaian dan pemeriksaan mikrobiologi dengan uji laboratorium. Analisis data secara deskriptif dengan cara menggambarkan dan mendeskripsikan data yang sudah terkumpul dan disajikan dalam bentuk narasi, tabel, dan gambar.

Hasil penelitian menunjukkan bahwa teknik pencucian etalase berkategori cukup (61,25%). Kondisi hygiene sanitasi etalase berkategori cukup (65%). Hasil ALT/ angka lempeng total 10 sampel etalase seluruhnya positif (100%) ditemukan kuman dan termasuk dalam kategori tidak memenuhi syarat.

Teknik pencucian etalase dan hygiene sanitasi etalase pedagang sate kelinci pikulan di kawasan wisata Telaga Sarangan Magetan dalam keadaan cukup. Saran diberikan kepada pedagang yaitu rutin mencuci etalase dengan sabun dan air bersih mengalir, rutin membersihkan etalase menggunakan kain lap bersih dan steril. Pedagang lebih memperhatikan lokasi peletakan etalase, sebaiknya diletakkan pada tempat yang terawat dan jauh dari bahan pencemar yang dapat menyebabkan kontaminasi.

**Kata Kunci** : *ALT, Angka Kuman, Etalase Makanan*

**Daftar Bacaan** : 20 Buku dan Jurnal (2003 – 2021)

## ABSTRACT

**Tasya Avelia Ramadhani**

### **“THE NUMBER OF GERMS ON STOREFRONT OF RABBIT SATAY SELLER IN SARANGAN LAKE TOURIST AREA MAGETAN”**

**xiii + 39 Pages + 9 Tables + 1 images + 7 attachments**

Storage of ingredient food can affect the number of germs in food. It is known that the seller of rabbit satay in the tourist area of Sarangan Lake Magetan pays less attention to washing techniques and hygiene sanitation of storefront that could cause contamination. The purpose of this study was to counting the number of germs in the storefront of rabbit satay sellers in Sarangan Lake Tourist Area Magetan.

The type of research used observational with population of 35 storefronts of rabbit satay seller with 10 samples of the glass walls of the storefront examined using a 20x20 cm swab window checked. The criteria for the samples examined were a display case measuring 30x50cm, made of glass and wood, which was located on the side of the road, and which was open at the time of the study. The test parameters were number of germs on the swab sample of storefront rabbit satay seller in Sarangan Lake Tourist Area, Magetan. Data were collected through observation using an assessment form sheet and microbiological examination with laboratory tests. Data analysed to describe its had been collected and presented in the form of narratives, tables, and pictures.

The results showed that the storefront washing technique was in sufficient category (61.25%). Storefront hygiene sanitation conditions were categorized as sufficient (65%). The results of the ALT /total plate number (TPN) 10 storefront samples were all positive (100%) contained germs and were included in the ineligible category.

The suggestions were given to traders, routinely washing storefronts with soap and clean with water flow, routinely cleaning storefronts using clean and sterile towel. Traders should paid more attention to the location of the display case, it should be placed in a well-maintained place and away from contaminants that could cause contamination.

**Keywords** : *ALT, Germ Number, Food Storefront*

**Reading list** : 20 Books and Journals (2003 – 2021)