

**EVALUATION OF THE IMPLEMENTATION OF SIX PRINCIPLES OF  
FOOD SANITATION AT THE BAITUL ULUM ISLAMIC BOARDING  
SCHOOL PONDOK, PUNTUKDORO VILLAGE, PLAOSAN DISTRICT,  
MAGETAN REGENCY IN 2022**

Alda trisnandhini<sup>1</sup>, Djoko Windu P. Irawan<sup>2</sup>, Denok Indraswati<sup>3</sup>

Department of Sanitation Poltekkes Kemenkes Surabaya

E-mail: aldatrisnandhini26@gmail.com

**ABSTRACT**

Food sanitation hygiene is an effort to maintain or control the factors of food, people, places and equipment that can cause health problems. In food management, there are six principles of hygiene and sanitation that must be considered. The purpose of this study was to determine the application of the six principles of food sanitation hygiene in Islamic boarding schools based on Permenkes 1096/MENKES/PER/VI/2011.

This type of research is descriptive with the aim of describing a situation objectively. Data collection techniques using observation sheets, documentation, laboratory examination. The results of the study were analyzed using tables and described descriptively.

The results showed that of the 6 principles of food sanitation hygiene, there are 2 principles that fall into the category of not meeting the requirements, namely the principle of storing food ingredients and the principle of storing ready-to-eat food. While the 4 principles that meet the requirements are the principle of selecting food ingredients, the principle of food processing, the principle of food transportation, and the presentation of food. It was concluded that the application of the six principles of food sanitation hygiene at Baitul Ulum Islamic Boarding School was included in the eligible category with a percentage of 88%. With data to strengthen the results of the food quality test, it meets the requirements according to the quality standards that have been set.

It is expected that the storage of food ingredients must comply with quality standards in order to avoid contamination that causes food to be damaged quickly and in storage of finished food it should be stored in closed containers so as not to be contaminated by dust or insects.

Keywords: Hygiene, Sanitation, Food, Islamic Boarding School