

ABSTRACT

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ANALYSIS OF THE IMPLEMENTATION OF FOOD SANITATION HYGIENE IN THE SEBLAK PROCESSING PROCESS IN MAOSPATI, MAGETAN REGENCY IN 2022

XIII+99 Pages + 8 tables + 9 attachments

Food is something that cannot be separated from human life because to maintain human life requires food. A lot of food consumed by humans contains a hazard to health, so food sanitation hygiene in the processing process is an important thing that must be considered because with this food can be avoided from intermediaries in disease transmission.

This research is a descriptive study with a field observation approach using an observation sheet based on Permenkes number 1098 of 2003. The subject of this study is the food processing process, namely food processing equipment, food processing facilities, personal hygiene of handlers.

The results of this study regarding food processing, namely the food processing equipment does not meet the requirements with a total score of 180, the food processing place meets the requirements with a total score of 82, personal hygiene handlers meet the requirements with a total score of 122, the food processing process meets the requirements with a total score of 50 The physical, chemical and microbiological quality of the food is qualified.

Keyword : Hygiene, food sanitation, food process