

FOOD SANITATION HYGIENE PRINCIPLES AT DARUL ULUM ISLAMIC BOARDING SCHOOL PONCOL DISTRICT MAGETAN DISTRICT IN 2022

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ABSTRAK

Food is a source of energy for humans, good food will have to pay attention to food hygiene and sanitation. Hygiene and sanitation have a goal, namely to prevent poisoning and health problems caused by the interaction of human environmental factors. Food management in Islamic boarding schools is included in the catering service B because it serves meals for students in large numbers. Therefore, the principle of food sanitation hygiene in Islamic boarding schools must be applied so that students get healthy food.

This research is a descriptive study with a field observation approach using an observation sheet based on Permenkes number 1096 of 2011. The subjects of this study were six principles of food sanitation hygiene, namely the selection of food ingredients, food storage, food processing, food storage, food transportation, food presentation.

The results of this study regarding the first principle, namely the selection of food ingredients that do not meet the requirements with a percentage of 67.7%, for storage of food ingredients that do not meet the requirements with a percentage of 72.7%, food processing does not meet the requirements with a percentage of 72.9%, ready-to-eat storage does not meet the requirements with a percentage of 66.7%, food transportation meets the requirements with a percentage of 80%, food presentation does not meet the requirements with a percentage of 70%. The physical and chemical quality of the food met the requirements while the microbiological quality of the food did not meet the requirements.

Keyword : Food sanitation hygiene principles, food quality, Islamic boarding school