

HYGIENE SANITATION SNACK FOOD TRADERS IN MAGETAN SQUARE YEAR 2022

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ABSTRAK

Snack food is food sold by street vendors on the roadside and other similar locations. This snack is in great demand by the public because it tastes delicious and unique. However, this is often associated with unhealthy ingredients. This study aims to determine the application of hygiene and sanitation of snacks and the quality of snacks in the district square. magnet.

This type of research is descriptive with an observation approach using observation sheets. This research was conducted in February-April. The subjects of this study were four aspects of food hygiene sanitation, namely the handlers, equipment, places or facilities, and the processing carried out at street vendors in Magetan Square.

The results of this study regarding the application of hygiene and sanitation of street food vendors, the first aspect is that the handlers get a percentage of 80%, for equipment 55%, place or facilities the percentage is 65%, and the processing process is 86%. Factors that affect the sanitary hygiene conditions are the handlers using PPE and are not sick, using the appropriate equipment, the construction is easy to clean, using water that meets the requirements, the packaging is clean and free from pollutants. For the physical, chemical and microbiological quality, snacks are in the eligible category.

From this description, the overall application of hygiene and sanitation of street food is in good category and for the quality of street food in terms of physical (organoleptic), chemical (borax) and microbiological (germ count) aspects, it is in the eligible category..

Keywords: Food sanitation hygiene, snack food processing, snack food quality, street vendors