THE QUALITY OF CHICKEN INSTALL SATAY FOOD FOR SALE IN RESTO, MAGETAN DISTRICT, MAGETAN REGENCY

Ober Bonaputra Simanjuntak¹, Handoyo², Dr. Sri Poerwati³

Indonesian Ministry of Health Health Polytechnic of the Ministry of Health Surabaya Sanitation Study Program Campus III Diploma Program Magetan Department of Environmental Health

Email: obersmnjtk@gmail.com

ABSTRACT

Resto snacks are sold in resto, Magetan District, Magetan Regency, which usually pay less attention to sanitation and food safety. Consumption of food can be harmful to health, because food can be a source of transmission or cause of health problems. Sources of transmission can occur in food handlers, equipment, water, food ingredients, serving, sales locations. This study aims to determine the quality of chicken intestine satay snacks sold in resto, Magetan District, Magetan Regency.

This research is a descriptive research. The sampling method used purposive sampling method for resto chicken intestine satay snacks in Magetan District, Magetan Regency with a total sample of 3 samples. Data analysis is described in tabular form by analyzing the results of the physical field (organoleptic) by comparing the results of the chemical laboratory (formalin, borax and rhodamine B) with quality standards from the Regulation of the Minister of Health of the Republic of Indonesia Number 033 of 2012 concerning Food Additives and SNI Number 01-2346 of 2006 concerning Organoleptic Testing.

The results of the research from the physical aspect (organoleptic test) on resto 1, resto 2 and resto 3 are eligible. The results of the research on the chemical aspects (formalin, borax, and rhodamine B) on resto 1, resto 2 and resto 3 got negative results or fulfilled the requirements, which were carried out for three examinations.

Reading list

Keywords : Resto snacks, chicken intestine satay, physical aspects

(organoleptic), chemical (formalin, borax and rhodamine B).