

ABSTRACT

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

PUTRI NUR AROFAH, NIM : P27833219092

QUALITY TEST OF TOUCH IN SURATMAJAN VILLAGE, KEC. MAOSPATI MAGETAN DISTRICT REVIEW FROM PHYSICAL, CHEMICAL AND MICROBIOLOGICAL ASPECTS YEAR 2022

The application of food processing sanitation hygiene is an important action to be considered in order to avoid food poisoning or diseases caused by food. The purpose of this study was to determine the application of hygiene and sanitation in the food processing process based on Permenkes 1096/MENKES/PER/VI/2011. Every person and/or legal entity that produces, processes, and distributes food and beverages that are treated as food and beverages resulting from genetic engineering technology that is circulated must ensure that they are safe for humans, animals eaten by humans, and the environment.

This research is a descriptive study with a cross-sectional approach, namely collecting data using observation sheets, documentation, and laboratory examinations. The research was conducted in Suratmajan Village, Kec. Maospati Magetan Regency. The results of the study were analyzed using table analysis and described descriptively.

The results of the observations showed that the physical quality of tofu met the requirements, that the tofu did not contain formalin and borax, and the number of germs in tofu met the requirements. In the food processing process, the food equipment is classified as good, the food processing area is sufficient, the food handlers are good and the food processing process is classified as good. From this study, it was concluded that the processing of tofu in the village of Suratmajan was good, as evidenced by the good quality of the food

Reading List : 20 journals and books (2021)

Keywords: Hygiene, Sanitation, Food Processing, Tofu