

ABSTRAK

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KONDISI HIGIENE SANITASI TEKNIK PENCUCIAN PADA ALAT MAKAN
PEDAGANG DI SENTRA WISATA KULINER MULYOREJO TAHUN 2023
(1xx + 70 halaman + 2 Gambar + 13 Tabel + 9 Lampiran)

Sentra Wisata Kuliner harus memperhatikan kondisi higiene sanitasi, apabila higiene sanitasi kurang baik mengakibatkan masalah kesehatan. Uji pendahuluan secara mikrobiologis di SWK Mulyorejo mengukur angka kuman 12 alat makan pedagang ditemukan 6 alat makan tidak memenuhi syarat. Maksud diadakannya penelitian berikut ialah guna menemukan angka kuman pada peranti makan pedagang di SWK Mulyorejo Tahun 2023.

Penelitian berikut mendayagunakan penelitian deksriptif melalui pemungutan sampel purposive sampling. Penghimpunan data memakai observasi atau pengamatan serta uji laboratorium yang dikaji secara deskriptif lewat table berwujud narasi.

Hasil pemeriksaan peranti makan ditemukan angka kuman yang disebabkan oleh pemeriksaan air bersih mengandung Total Coliform sebesar 48 CFU/m². Proses pencucian didapatkan hasil 60% MS dan 40% TMS, pengeringan 20% MS dan 80% TMS, penyimpanan 20% MS dan 80% TMS karena tidak sesuai dengan persyaratan. Personal higiene menunjukkan hasil 40% MS dan 60% TMS karena menggunakan perhiasan, tak memakai apron, tak mencucui tangan ketika berjualan. Fasilitas dan kondisi higiene sanitasi menunjukkan 51,4% MS dan 48,6% TMS karena ditemukan tempat sampah tidak terpisah, dan tempat cuci tangan tidak dilengkapi sabun.

Kesimpulan penelitian berikut ialah ditemukan angka kuman di peranti makan, air bersih pada parameter Total Coliform tidak memenuhi syarat, ketika prosesi pencucian, pengeringan, serta cara menyimpan peranti mayoritas tak terpenuhinya kualifikasi, serta fasilitas sanitasi hampir memenuhi syarat, sehingga saran dari peneliti yaitu pedagang wajib memperhatikan dan meningkatkan kondisi higiene sanitasi meliputi teknik pengeringan, penyimpanan, pencucian mengganti air bilasan apabila nampak kotor, personal higiene, dan pemeriksaan berkelanjutan pada sumber air yang bersih guna prosesi mencuci.

Kata Kunci : Alat Makan, Angka Kuman, Sentra Wisata Kuliner
Daftar Pustaka : 41 Referensi (2006-2023)

ABSTRACT

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SANITARY HYGIENE CONDITIONS OF WASHING TECHNIQUES ON
CUTLERY OF TRADERS AT THE MULYOREJO CULINARY TOURISM
CENTER IN 2023

(lxx + 70 pages + 2 Figure + 13 Tables + 9 Attachments)

Culinary tourism centers must pay attention to sanitary hygiene conditions, if poor sanitary hygiene results in health problems. Based on preliminary Microbiological Tests in SWK Mulyorejo by measuring the number of germs 12 cutlery traders found 6 cutlery not comply the provision. This research purposely to established number of germs on merchant cutlery in SWK Mulyorejo in 2023.

This study is descriptive studied and purposive sampling. Data aggregation used observations also laboratory tests were then analyzed descriptively using tables on mold of narratives.

The results of the examination of tableware found germ rate of 75% MS and 25% TMS caused by the examination of clean water contains a Total Coliform of 48 CFU/m². The washing process obtained results of 60% MS and 40% TMS, drying 20% MS and 80% TMS, storage 20% MS and 80% TMS by reason of doesn't fulfill with aggregation. Personal hygiene showed results of 40% MS and 60% TMS because they use jewelry, do not used aprons, do not wash their hands when selling. Facilities and sanitary hygiene conditions showed 70% MS and 30% TMS because it was found that the trash can was not separated, and the hand wash was not equipped with soap.

The conclusion of this study is found the point of microbe on tableware, hygeny water on the total parameters of Coliform is not qualified, in the process of washing, drying, and storage of equipment is largely unqualified, and sanitation facilities are almost qualified, so the advice of the researcher is that traders must pay attention to and improve sanitary hygiene conditions include drying, storage, washing techniques to supplant flushing water when look gross rinse water if it looks dirty, personal hygiene, also periodic checks on clean water sources for the washing process.

Keywords : Cutlery, Germ Count, Culinary Tourism Center

Bibliography : 41 References (2006-2023)