

**PERILAKU PENJAMAH MAKANAN TENTANG HIGIENE SANITASI  
MAKANAN DI PONDOK PESANTREN BANARAN KECAMATAN  
TAKERAN KABUPATEN MAGETAN TAHUN 2023**

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**ABSTRAK**

Perilaku penjamah makanan terhadap prosedur pengolahan merupakan faktor bahaya makanan. Perilaku penjamah makanan sangat berpengaruh terhadap kualitas makanan, yaitu dapat berdampak pada penularan penyakit, baik secara langsung maupun tidak langsung. Perilaku negatif seperti penyimpanan alat memasak setelah selesai pengolahan tidak di simpan dan tidak langsung di bersihkan. Berdasarkan data puskesmas 3 tahun terakhir terdapat 7 santri di Pondok Pesantren Banaran Kecamatan Takeran menderita sakit diare. Penilaian bertujuan mengetahui perilaku penjamah makanan tentang higiene sanitasi makanan.

Desain penelitian bersifat deskriptif dengan pendekatan observasi atau survei dengan pengumpulan data. Pengumpulan data dengan cara observasi dan wawancara menggunakan kuesioner. Populasi yang digunakan mencakup semua 34 penjamah makanan di Pondok Pesantren Banaran Takeran, Sampel pada penelitian yaitu sebesar 34 orang meliputi 3 orang sebagai ibu dapur, 26 santriwati dan 5 orang santriwan. Subjek dari penelitian ini adalah perilaku penjamah makanan lebih spesifiknya pengetahuan, sikap, dan tindakan. Objek Penerapan higiene sanitasi makanan, khususnya yang berkaitan dengan pengolahan makanan.

Hasil dari penelitian ini mengenai perilaku penjamah makanan yaitu hasil penilaian pengetahuan penjamah makanan tentang higiene sanitasi makanan dengan presentase 85,3%, secara umum berkategori baik, penilaian sikap penjamah makanan dengan presentase 79,4%, secara umum berkategori baik, penilaian tindakan penjamah makanan dengan presentase 67,6%, secara umum berkategori kurang, serta penilaian perilaku penjamah makanan dengan presentase 76,5%, secara umum berkategori baik. Sebaiknya melakukan penelitian dengan kegiatan penyuluhan mengenai perilaku penjamah makanan dengan menggunakan metode edukasi penerapakan higiene sanitasi makanan.

**Kata Kunci** : Perilaku, Penjamah Makanan, Higiene Sanitasi Makanan, Pondok Pesantren

# **BEHAVIOR OF FOOD HANDLER REGARDING FOOD SANITATION HYGIENE IN BANARAN ISLAMIC BOARDING SCHOOL, TAKERAN SUBDISTRICT, MAGETAN DISTRICT 2023**

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## **ABSTRACT**

The behavior of food handlers towards processing procedures is a food hazard factor. The behavior of food handlers greatly influences the quality of food, which can have an impact on disease transmission, both directly and indirectly. Negative behavior such as storing cooking utensils after processing is not stored and not cleaned immediately. Based on data from the public health center for the last 3 years, 7 students at the Banaran Islamic Boarding School, Takeran District, have suffered from diarrhea. The assessment aims to determine the behavior of food handlers regarding food sanitation hygiene.

The research design is descriptive with an observation or survey approach with data collection. Collecting data by means of observation and interviews using a questionnaire. The population used included all 34 food handlers at the Banaran Takeran Islamic Boarding School. The sample in the study was 34 people including 3 people as kitchen mothers, 26 female students and 5 female students. The subject of this study is the behavior of food handlers, specifically knowledge, attitudes and actions. Object of the application of food sanitation hygiene, especially those related to food processing.

The results of this study regarding the behavior of food handlers, namely the results of assessing the knowledge of food handlers about food sanitation hygiene with a percentage of 85.3%, generally in the good category, the assessment of the attitudes of food handlers with a percentage of 79.4%, in general in the good category, the assessment of food handlers' actions with a percentage of 67.6%, in general in the poor category, and the assessment of the behavior of food handlers with a percentage of 76.5%, in general in the good category. It is advisable to carry out research with outreach activities regarding the behavior of food handlers by using the educational method of implementing food sanitation hygiene.

**Keywords:** Behavior, Food Handlers, Food Sanitation Hygiene, Islamic Boarding Schools