

**RISK ANALYSIS OF EATING AND DRINKING EQUIPMENT
MANAGEMENT IN ELEMENTARY SCHOOL CANTEEN
(Research Study in State Elementary School of Pakis Village,
Sawahan District, Surabaya City in 2020)**

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ABSTRACT

School canteen is one of the affecting factors of the schoolchildren health. Food services must pay attention to the sanitary and hygiene practices, including on the eating and drinking equipment. Management of eating and drinking equipment in the school canteen must not be contaminated, so it does not pose any risks of adverse health effect. In order to prevent risks from happening, a risk analysis can be performed using the Hazard Analysis Critical Control Point (HACCP) method by determining critical control points (CCPs) on the utensils management. This research was carried out to analyze the risks of managing eating and drinking equipment in the state elementary school canteen of Pakis Village, Sawahan District, Surabaya City.

This research is a descriptive study in which the object of research was two state elementary school canteens in the Pakis Village, Sawahan District, Surabaya City. Data was collected through observations, interviews, and samplings. Total plate count was measured on the equipment swab samples, while *E.coli* and total coliform was counted on the washing water samples.

Based on the HACCP approach, the management flow begins with handwashing, and then using, washing, and storing equipment later. Based on the research results, it is known that there are microbiological hazards in the equipment management, causes of risks originate from the equipment management, there are necessary control measures, CCPs are identified in the equipment management flow, and equipment management is able to pose risks of contamination and disease transmission. It is recommended that schools draw up SOPs for equipment management, send food handlers to hygiene and sanitation certification, and improve sanitation facilities for equipments in the school canteen, such as sinks and dish rack cabinets.

Keywords: risk analysis; eating and drinking equipment management; school canteen

**ANALISIS RISIKO PENGELOLAAN PERALATAN MAKAN DAN MINUM DI KANTIN SEKOLAH DASAR
(Studi Penelitian di Sekolah Dasar Negeri Wilayah Kelurahan Pakis
Kecamatan Sawahan Kota Surabaya Tahun 2020)**

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ABSTRAK

Kantin sekolah merupakan salah satu faktor yang memengaruhi kondisi kesehatan anak usia sekolah. Penyediaan pangan harus memerhatikan praktik-praktik higiene dan sanitasi yang baik, termasuk pada peralatan makan dan minum yang digunakan. Pengelolaan peralatan makan dan minum di kantin sekolah harus diperhatikan agar peralatan tidak terkontaminasi dan menimbulkan risiko gangguan kesehatan bagi siswa sebagai konsumen. Untuk mencegah terjadinya risiko, dapat dilakukan analisis risiko menggunakan metode *Hazard Analysis Critical Control Point* (HACCP). Penelitian ini bertujuan untuk menganalisis risiko pengelolaan peralatan makan dan minum di kantin sekolah dasar negeri wilayah Kelurahan Pakis, Kecamatan Sawahan, Kota Surabaya.

Penelitian ini merupakan penelitian deskriptif dengan objek penelitian meliputi dua kantin sekolah dasar negeri di wilayah Kelurahan Pakis, Kecamatan Sawahan, Kota Surabaya. Pengumpulan data dilakukan dengan observasi, wawancara, dan pengambilan sampel. Pengukuran angka kuman dilakukan terhadap sampel usap peralatan, sedangkan pengukuran kandungan *E.coli* dan *total coliform* dilakukan terhadap sampel air pencucian peralatan.

Berdasarkan pendekatan HACCP yang dilakukan, alur pengelolaan diawali dengan pencucian tangan penjamah, kemudian penggunaan, pencucian, dan penyimpanan peralatan. Berdasarkan hasil penelitian, diketahui bahwa terdapat bahaya mikrobiologis pada pengelolaan peralatan, penyebab terjadinya risiko berasal dari alur pengelolaan peralatan, terdapat tindakan pengendalian yang diperlukan, CCP teridentifikasi pada seluruh alur pengelolaan peralatan, dan pengelolaan peralatan mampu menghadirkan risiko kontaminasi serta risiko penularan penyakit. Direkomendasikan kepada pihak sekolah untuk menyusun SOP pengelolaan peralatan, mengirim penjamah makanan mengikuti sertifikasi higiene sanitasi, serta meningkatkan fasilitas sanitasi peralatan di kantin sekolah, seperti tempat pencucian/*sink* dan rak penyimpanan yang tertutup.

Kata Kunci: analisis risiko; pengelolaan peralatan makan dan minum; kantin sekolah