

ABSTRAK

Kementrian Kesehatan RI
Politehnik Kesehatan Kemenkes Surabaya
Program Studi Sanitasi Program Diploma III Kampus Magetan Jurusan Kesehatan
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PENERAPAN PRINSIP HYGIENE SANITASI PADA PENGOLAHAN DAN KUALITAS TAHU DI PABRIK TAHU MAOSPATI KABUPATEN MAGETAN

viii + 65 halaman + 15 Tabel + 3 Gambar + 4 Lampiran

Penelitian ini bertujuan untuk mengetahui penerapan prinsip hygiene sanitasi pada salah satu Pabrik Tahu di Maospati Kabupaten Magetan, di lihat dari cara pengolahan tahu masih belum menerapkan hygiene sanitasi makanan seperti tidak menggunakan APD (sarung tangan, masker, celemek, penutup kepala) saat pengolahan.

Jenis penelitian ini menggunakan deskriptif yaitu menggambarkan penerapan hygiene sanitasi pada pengolahan dan kualitas tahu Maospati Kabupaten Magetan. Data diperoleh melalui wawancara dan pemeriksaan laboratorium meliputi aspek fisik, kimia, dan mikrobiologi. Subjek pada penelitian ini adalah penjamah pengolahan tahu maospati kabupaten magetan.

Hasil penelitian pada peralatan pengolahan diperoleh 80% (memenuhi syarat), pada penjamah pengolahan tahu diperoleh 69% (tidak memenuhi syarat), pada tempat pengolahan tahu diperoleh 80% (memenuhi syarat), pada proses pengolahan tahu diperoleh 100% (memenuhi syarat), pada penerapan prinsip hygiene sanitasi pada proses pengolahan diperoleh 80% (memenuhi syarat) , pada pemeriksaan fisik (organoleptik) memiliki hasil dengan rata-rata sangat baik, pada pemeriksaan kimia (formalin dan boraks) memiliki hasil negatif, dan pada pemeriksaan mikrobiologi (angka kuman) memiliki hasil dengan rata-rata tidak memenuhi syarat.

Kesimpulannya pada penerapan hygiene pada pengolahan memenuhi syarat, kualitas dari aspek fisik sangat baik, kualitas dari aspek kimia memenuhi syarat, aspek mikrobiologi tidak memenuhi syarat. Pada Pabrik Tahu Maospati Kabupaten Magetan belum menerapkan penerapan hygiene sanitasi, diharapkan sebaiknya pada penjamah pabrik tahu lebih menerapkan hygiene sanitasi makanan terutama pada pengolahan agar mencegah terjadinya kontaminasi makanan yang bisa menyebabkan sakit. Peneliti selanjutnya diharapkan dapat melakukan pemeriksaan usap alat masak pada pabrik tahu

Kata Kunci : Hygiene Sanitasi, Tahu, Organoleptik, Kimia, Mikrobiologi

ABSTRACT

Ministry of Health the Republic of Indonesia
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APPLICATION OF SANITATION HYGIENE PRINCIPLES IN TOUGH PROCESSING AND QUALITY IN THE MAOSPATI TOFU FACTORY, MAGETAN DISTRICT

viii + 65 pages + 15 Tables + 3 Figures + 4 Attachments

This research aims to determine the application of the principles of sanitary hygiene in one of the Tofu Factories in Maospati, Magetan Regency, judging from the way tofu processing is still not implementing food sanitation hygiene such as not using PPE (gloves, masks, aprons, head coverings) during processing.

This type of research uses descriptive, namely describing the application of sanitation hygiene to the processing and quality of Maospati tofu, Magetan Regency. Data was obtained through interviews and laboratory examinations covering physical, chemical and microbiological aspects. The subjects in this research were maospati tofu processing handlers, Magetan district.

The results of the research on processing equipment were 80% (fulfilling the requirements), for tofu processing handlers it was 69% (not fulfilling the requirements), at the tofu processing place it was 80% (fulfilling the requirements), for the tofu processing process it was 100% (fulfilling the requirements), on the application of the principles of sanitation hygiene in the processing process, the results were 80% (fulfilling the requirements), on the physical examination (organoleptic) the results were on average very good, on the chemical examination (formalin and borax) the results were negative, and on the microbiological examination (germ count) has results with an average that does not meet the requirements.

In conclusion, the application of hygiene in processing meets the requirements, the quality from the physical aspect is very good, the quality from the chemical aspect meets the requirements, the microbiology aspect does not meet the requirements. At the Maospati Tofu Factory, Magetan Regency, sanitation hygiene has not yet been implemented. It is hoped that tofu factory handlers should implement more food sanitation hygiene, especially in processing, to prevent food contamination which can cause illness. It is hoped that future researchers will be able to carry out swab examinations of cooking utensils at tofu factories

Keywords: Hygiene Sanitation, Tofu, Organoleptic, Chemistry, Microbiology