

## ABSTRAK

Kementerian Kesehatan RI  
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**STUDI PENERAPAN HIGIENE SANITASI PENGOLAHAN MAKANAN  
DAN KUALITAS MAKANAN DI PONDOK PESANTREN NURUL JADID  
SEJATI DUSUN PENCOL 1 DESA RANDUSONGO KECAMATAN  
GERIH, KABUPATEN NGAWI TAHUN 2024**

xv halaman permulaan + 67 Halaman isi + 16 Tabel + 132 Lampiran

Makanan merupakan kebutuhan manusia. Makanan harus bersih dan sehat, karena bila tidak bersih dan sehat dapat menimbulkan penyakit. Kebersihan makanan dapat dipengaruhi oleh peralatan, tempat pengolahan, penjamah, dan proses pengolahan makanan. Tujuan penelitian ini untuk mengetahui penerapan higiene sanitasi pengolahan makanan dan kualitas pada makanan.

Jenis penelitian adalah deskriptif, yang menggambarkan penolahan makanan dan kualitas makanan secara fisik, kualitas makanan secara kimia, maupun kualitas makanan secara mikrobiologi. Data hasil penelitian akan dianalisis deskriptif

Hasil penelitian menunjukkan bahwa penerapan higiene sanitasi pengolahan makanan memperoleh presentase 74,9% belum memenuhi syarat. Pemeriksaan organoleptik dengan uji hedonik pada nasi, sayur, dan lauk memperoleh nilai rata-rata 5,8, sedangkan uji skor memperoleh nilai rata-rata 6 yang termasuk kategori nilai kurang. Pemeriksaan formalin pada ikan diperoleh hasil negatif. Pemeriksaan angka kuman pada sampel makanan tidak memenuhi syarat, karena memperoleh nilai rata-rata diatas 15.000 koloni/gr.

Dari hasil tersebut dinyatakan bahwa higiene sanitasi pengolahan makanan di Pondok Pesantren Nurul Jadid Sejati dan hasil pemeriksaan kualitas pada makanan yaitu belum memenuhi syarat. Perlu adanya penelitian lanjutan terkait uji usap alat makan, sikap, perilaku, dan tindakan pada penjamah makanan, untuk mengetahui pengeruh lain pencemaran makanan.

Kata kunci : higiene sanitasi, pengolahan makanan, kualitas makanan

## **ABSTRACT**

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***A STUDY ON THE APPLICATION OF FOOD PROCESSING HYGIENE  
AND FOOD QUALITY AT PONDOK PESANTREN NURUL JADID SEJATI,  
PENCOL 1 HAMLET, RANDUSONGO VILLAGE, GERIH SUB-DISTRICT,  
NGAWI DISTRICT, 2024***

*15 preliminary pages + 67 pages of content + 16 tables + 132 appendices*

*Food is a human necessity. Food must be clean and healthy, as unclean and unhealthy food can result in diseases. The cleanliness of food can be influenced by equipment, processing facilities, handlers, and food processing processes. The purpose of this research is to determine the application of food processing hygiene sanitation and the quality of food.*

*The type of research is descriptive, which describes food processing and food quality physically, chemically, and microbiologically. The research data will be analyzed descriptively.*

*The research results show that the application of food processing hygiene and sanitation obtained a percentage of 74.9%, which does not meet the requirements. Organoleptik examination using hedonic tests on rice, vegetables, and side dishes obtained average scores of 5.8, while scoring tests averaged 6, which falls under the category of below average scores. Formalin examination on fish yielded negative results. Microbial count examination on food samples did not meet the requirements, as it obtained an average value above 15,000 colonies/gram.*

*Based on the results, it is stated that the hygiene and sanitation of food processing at Pondok Pesantren Nurul Jadid Sejati and the quality inspection of the food did not meet the requirements. Further research is needed regarding swab tests on eating utensils, as well as the attitudes, behaviors, and actions of food handlers, to understand other factors influencing food contamination.*

*Keywords: hygiene sanitation, food processing, food quality*