

**HYGIENE SANITASI PENGOLAHAN MAKANAN JAJANAN DI SDN
MAOSPATI 01 DI KELURAHAN MAOSPATI KECAMATAN MAOSPATI
KABUPATEN MAGETAN TAHUN 2024**

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ABSTRAK

Hygiene Sanitasi Pengolahan Makanan Jajanan di SDN Maospati 01 di Kelurahan Maospati Kecamatan Maospati Kabupaten Magetan

SDN Maospati 01 terdapat 5 pedagang kaki lima yang menjual 6 jenis makanan jajanan. Makanan tersebut meliputi Siomay, Batagor, Cilok, Jamur crispy, Sate Usus, Kornet.

Jenis Penelitian ini menggunakan metode deskriptif dengan menggunakan alat ukur lembar observasional menggunakan instrumen lembar observasi penelitian ini dilakukan pada bulan April – Juni tahun 2024. Subjek dari penelitian ini merupakan 5 item penilaian hygiene sanitasi pengolahan makanan jajanan, yaitu peralatan pengolahan, tempat pengolahan, penjamah makanan, proses pengolahan makanan dan sarana sanitasi pedagang pemeriksaan angka kuman dan rhodamin-b

Hasil penelitian ini dari aspek peralatan pengolahan didapatkan hasil 70% hasil penelitian dari tempat pengolahan makanan didapatkan hasil 87%, hasil dari penjamah makanan didapatkan hasil 100%, hasil dari proses pengolahan makanan didapatkan hasil 100% dari hasil penilaian hygiene sanitasi pengolahan makanan jajanan di SDN Maospati 01 dapat dikategorikan Baik, sedangkan hasil dari sarana sanitasi pedagang didapatkan hasil 30% di kategorikan Kurang. Pada pemeriksaan makanan mikrobiologi angka kuman makanan yang tidak memenuhi syarat adalah siomay dengan hasil 76.000 kol/gr dan cilok dengan hasil 29.000 kol/gr, sedangkan untuk hasil pemeriksaan kimia rhodamin b di dapatkan hasil negatif.

Penelitian ini di simpulkan hygiene sanitasi pengolahan makanan jajanan di SDN Maospati 01 didapatkan hasil 87% dengan kategori Baik

Penelitian ini di sarankan Hygiene sanitasi pengolahan makanan jajanan perlu peningkatan khususnya pada sarana sanitasi pedagang

Kata kunci: Hygiene Sanitasi Makanan, Tempat Pengolahan, Pedagang Kaki Lima

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ABSTRACT

Hygiene Sanitation Processing Snack Food at SDN Maospati 01 in Maospati Village, Maospati District, Magetan Regency

At SDN Maospati 01 there are 5 street vendors selling 6 types of snacks. These foods include Siomay, Batagor, Cilok, crispy mushrooms, intestine satay, corned beef.

This type of research uses descriptive methods using observational measurement sheets using observation sheet instruments. This research was conducted in April - June 2024. The subjects of this research are 5 items for assessing the hygiene and sanitation of snack food processing, namely processing equipment, processing places, food handlers, food processing processes and sanitation facilities for traders to check germ and rhodamine-b

The results of this research from the aspect of processing equipment obtained 70% results. The research results from the food processing place obtained 87% results, the results from food handlers obtained 100% results, the results from the food processing process obtained 100% results from the results of the sanitation hygiene assessment of snack food processing in elementary schools. Maospati 01 can be categorized as Good, while the results from the trader's sanitation facilities are 30% categorized as Poor. In the microbiological food examination, the number of food germs that did not meet the requirements was dumplings with a result of 76,000 col/gr and cilok with a result of 29,000 col/gr, while the results of the chemical examination for rhodamine b were negative.

This research concluded that the hygiene and sanitation of snack food processing at SDN Maospati 01 obtained results of 87% in the Good category.

This research suggests that sanitation hygiene in snack food processing needs to be improved, especially in the sanitation facilities of traders

Keywords: Food Sanitation Hygiene, Processing Places, Street Vendors