

POLITEKNIK KESEHATAN KEMENKES TANJUNGPUR
JURUSAN GIZI
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Gambaran Kesesuaian Kualitas Makanan dengan Menerapkan *Food Safety* dan *Food Hygiene* di Instalasi Gizi RSUD Alimuddin Umar Liwa Lampung Barat Tahun 2022

xiii + 76 halaman + 17 tabel + 4 gambar + 8 lampiran

ABSTRAK

Penyelenggaraan makanan merupakan rangkaian kegiatan mulai dari perencanaan menu sampai dengan pendistribusian. Salah satunya adalah penyimpanan bahan makanan yang mempengaruhi kualitas bahan makanan, kualitas bahan makanan harus senantiasa terjamin setiap saat agar masyarakat sebagai pemakai produk makanan tersebut dapat terhindar dari penyakit atau gangguan kesehatan serta keracunan akibat makanan, oleh karena itu pentingnya penerapan *food safety* dan *food hygiene* di Instalasi Gizi.

Penelitian ini dilaksanakan di Instalasi Gizi RSUD Alimuddin Umar pada bulan Mei tahun 2022. Jenis penelitian ini menggunakan metode survei deskriptif Pengumpulan data dengan wawancara menggunakan kuesioner dan lembar checklist kepada responden dan melakukan observasi.

Hasil penelitian menunjukkan bahwa pemesanan/pembelian bahan makanan memenuhi syarat (*food safety*) skor 94 dari kriteria ≥ 83 . Penerimaan memenuhi syarat *hygiene* t sesuai dengan spesifikasi yaitu skor 86 dari kriteria ≥ 83 . Penyimpanan bahan makanan kering dan basah memenuhi syarat yaitu skor 95 dari kriteria ≥ 83 . Persiapan bahan makanan memenuhi syarat (*food safety*) dan *food hygiene* yaitu skor 84 dari kriteria ≥ 83 . Pengolahan makanan tidak memenuhi syarat *food* yaitu skor 73 dari kriteria ≥ 83 . Pendistribusian makanan sudah dikategorikan memenuhi syarat *food hygiene* yaitu skor 88 dari kriteria ≥ 83 , dan pengawasan pangan tidak memenuhi syarat

Berdasarkan penelitian maka disarankan untuk memperhatikan tempat pencucian daging dan pencucian alat pasien agar dilakukan teripsh, melakukan pengawasan pangan dan pemeriksaan kesehatan secara berkala serta melakukan pelatihan *hygiene* sanitasi kepada penjamah, selain itu pada kegiatan pembelian hingga distribusi makanan agar melakukan sesuai *food safety* dan *food hygiene*

Kata Kunci : *Food hygiene*, *Food safety*, Kualitas bahan makanan
Kepustakaan : 26 (2011-2021)

POLYTECHNIC OF HEALTH MINISTRY OF TANJUNGKARANG
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An overview of the Conformity of Food Quality by Implementing Food Safety and Food Hygiene at the Nutrition Installation of Alimuddin Umar Liwa Hospital, West Lampung in 2022

xiii + 76 page + 17 table + 4 pictures + 8 attachments

ABSTRACT

The implementation food service is a series of activities from menu planning to distribution. One of them is the storage of foodstuffs that affect the quality of foodstuffs, the quality of foodstuffs must be guaranteed at all times so that people as users of these food products can avoid disease or health problems and food poisoning, therefore the importance of implementing food safety and food hygiene in Nutrition Installation.

This research was conducted at the Nutrition Installation of Alimuddin Umar Hospital in May 2022. This type of research used a descriptive survey method. Data collection was collected by interviewing using questionnaires and checklist sheets to respondents and conducting observations.

The results showed that ordering/purchasing food ingredients met the requirements (food safety) with a score of 94 from criteria >83. Acceptance meets the requirements in accordance with the specifications, namely a score of 86 from the criteria >83. Storage of dry and wet foodstuffs meets the requirements, namely a score of 95 from criteria >83. Preparation of food ingredients meets the requirements (food safety) and food hygiene, which is a score of 84 out of criteria >83. Food processing does not meet the food hygiene requirements, which is a score of 73 from criteria >83. The distribution of food has been categorized as meeting the food hygiene requirements, which is a score of 88 out of criteria >83, and food supervision does not meet the requirements

Based on the research, it is recommended to pay attention to the place for washing meat and washing patient tools so that they are carried out separately, carry out food supervision and regular health checks and carry out hygiene and sanitation training for handlers, in addition to purchasing activities to food distribution so that they are carried out according to food safety and food hygiene

Keywords : Food hygiene, Food safety, Quality of food ingredients
Reading List : 26 (2011-2021)