

POLITEKNIK KESEHATAN TANJUNGPURUNING
JURUSAN GIZI
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Gambaran Pembelian, Penerimaan dan Penyimpanan Bahan Makanan di RSUD Batin Mangunang Kabupaten Tanggamus

xiii + 91 halaman + 8 tabel + 2 gambar

ABSTRAK

Penyelenggaraan makanan di rumah sakit merupakan serangkaian kegiatan perencanaan menu, perencanaan kebutuhan bahan makanan, perencanaan anggaran belanja, pengadaan bahan makanan, penerimaan dan penyimpanan, memasak makanan, distribusi dan pencatatan, pelaporan dan penilaian. Tujuan dari penelitian ini adalah mengetahui sistem pembelian, penerimaan dan penyimpanan bahan makanan di Instalasi Gizi RSUD Batin Mangunang, Tanggamus.

Penelitian ini dilaksanakan di Instalasi Gizi RSUD Batin Mangunang, Tanggamus pada bulan Mei 2023. Jenis penelitian ini menggunakan metode deskriptif. Pengumpulan data dengan wawancara menggunakan kuisioner serta ceklist kepada responden dan observasi.

Pembelian bahan makanan di Instalasi Gizi RSUD Batin Mangunang, Tanggamus sudah terlaksana dengan baik dilihat dari presentase 100%. Gambaran ruang penerimaan bahan makanan di Instalasi Gizi RSUD Batin Mangunang, Tanggamus sudah cukup baik yang dilihat dari presentase sebesar 60% dan sistem penerimaan dilakukan dengan cara konvensional, serta syarat penerimaan bahan makanan sudah terlaksana sesuai dengan PGRS, 2013. kegiatan penyimpanan bahan makanan kering di Instalasi Gizi RSUD Batin Mangunang, Tanggamus sudah terlaksana dengan baik dilihat dari hasil presentase 100%. kegiatan penyimpanan bahan makanan basah di Instalasi Gizi RSUD Batin Mangunang, Tanggamus sudah terlaksana dengan baik dilihat dari hasil presentase 85,7%. Ruang penyimpanan bahan makanan kering sudah baik dilihat dari hasil presentase sebesar 81,2%, sedangkan ruang penyimpanan bahan makanan basah masih cukup baik dilihat dari hasil presentase 60%.

Instalasi Gizi RSUD Batin Mangunang, Tanggamus hendaknya membuat jalur khusus untuk mengantar barang dan bahan makanan. Alat pengecekan suhu diruang penyimpanan segera diperbaiki, tata letak penyimpanan bahan makanan lebih diperhatikan. Gudang penyimpanan bahan makanan kering di perluas, pencahayaan diatur dan dibuat ventilasi udara, serta dijaga keamanan bahan makanan dari serangga dan hewan pengganggu lainnya.

Kata Kunci : Sistem pembelian, penerimaan dan penyimpanan bahan makanan
Daftar Bacaan : 24 (2012-2022)

**TANJUNGPURING HEALTH POLYTECHNIC
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Description of Purchase, Receiving and Storage of Foodstuffs at the Batin Mangunang Hospital, Tanggamus Regency

xiii + 91 pages + 8 table + 2 pictures

ABSTRACT

Organizing food in a hospital is a series of menu planning activities, planning food needs, budget planning, food procurement, receiving and storage, cooking food, distribution and recording, reporting and assessment. The purpose of this study was to determine the system of purchasing, receiving and storing food ingredients in the nutrition installation of Batin Mangunang Hospital, Tanggamus.

This research was conducted at the Nutrition Installation of the Batin Mangunang Hospital, Tanggamus in May 2023. This type of research used a descriptive method. Collecting data by interview using questionnaires and checklists to respondents and observations.

Purchase of food ingredients at the Nutrition Installation of the Batin Mangunang Hospital, Tanggamus has been carried out well, seen from a 100% percentage. The description of the food reception room at the Nutrition Installation of the Batin Mangunang Hospital, Tanggamus is quite good as seen from the percentage of 60% and the reception system is carried out in a conventional way, and the requirements for receiving food ingredients have been carried out in accordance with PGRS, 2013. activities for storing dry food ingredients in The Nutrition Installation at Batin Mangunang Hospital, Tanggamus has been well implemented, seen from the results of the 100% preset. Wet food storage activities at the Nutrition Installation of the Batin Mangunang Hospital, Tanggamus have been carried out well, seen from the results of the presetage of 85.7%. The dry food storage space is good as seen from the percentage result of 81.2%, while the wet food storage space is still quite good seen from the 60% percentage result.

The Nutrition Installation of Batin Mangunang Hospital, Tanggamus should make a special route for delivering goods and food ingredients. The tool for checking the temperature in the storage room was immediately repaired, paying more attention to the layout of food storage. Dry food storage warehouses are expanded, lighting is regulated and air ventilation is made, and food safety is maintained from insects and other disturbing animals

Keywords: System of purchasing, receiving and storing food ingredients
Reading List : 24 (2012-2022)