

POLITEKNIK KESEHATAN KEMENKES TANJUNGPUR

JURUSAN KESEHATAN LINGKUNGAN

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Gambaran Kontaminasi Mikrobiologis Pada Peralatan Makan Dan Minum Di Rumah Makan Ibu Sugeng Desa Adijaya Kabupaten Lampung Tengah Tahun 2023.

xv + 55 halaman, 9 tabel, 32 gambar, dan lampiran

RINGKASAN

Setiap peralatan makan (piring, gelas, sendok, garpu dan mangkuk) harus dijaga kebersihannya. Menurut Permenkes RI No. 1096/MENKES/SK/VI/2011 standar angka kuman pada alat makan adalah 0 koloni/cm². Rumah makan Ibu Sugeng menurut uji pendahuluan belum memperhatikan sanitasi peralatan makan dan minum, dengan banyaknya pengunjung yang datang kerumah makan Ibu Sugeng dapat menimbulkan risiko penyakit seperti diare, tifus dan disentri. Berdasarkan Riset Kesehatan Dasar Provinsi Lampung pada tahun 2018 prevalensi diare di kabupaten Lampung Tengah adalah sebanyak 4,67 % sedangkan pada balita di Lampung Tengah prevalensi diare adalah sebanyak 9,48 %.

Penelitian ini deskriptif, untuk mengetahui dan mengevaluasi sanitasi alat makan dan minum di rumah makan Ibu Sugeng, dengan menghitung jumlah angka kuman pada 5 jenis alat makan dan minum seperti piring, sendok, gelas, garpu dan mangkuk yang masing-masing diambil 5 buah untuk diperiksa. Dengan menggambarkan kontaminasi mikrobiologis pada peralatan makan dan minum di rumah makan Ibu Sugeng Desa Adijaya, Kabupaten Lampung Tengah.

Hasil penelitian didapat angka kuman untuk alat makan dan minum di Rumah Makan Ibu Sugeng Kabupaten Lampung Tengah pada piring rata-rata 515 CFU/cm², pada sendok rata-rata 10.793 CFU/cm², pada garpu rata-rata 7.498 CFU/cm², pada mangkuk rata-rata 565 CFU/cm², pada gelas rata-rata 2.831 CFU/cm². Dari hasil quisioner dan wawancara didapat pada proses pencucian tidak memenuhi syarat karena masih menggunakan 2 buah bak dan tidak menggunakan desinfektan. Pada proses pengeringan tidak memenuhi syarat karena lap digunakan berulang kali. Proses penyimpanan juga tidak memenuhi syarat.

Kata kunci : Angka Kuman, Hygiene Sanitasi, Peralatan Makan

Daftar Bacaan : (2017-2019)

KEMENKES TANJUNGPURBA HEALTH POLYTECHNIC
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Overview of Microbiological Contamination of Eating and Drinking Utensils at Mrs. Sugeng's Restaurant in Adijaya Village, Central Lampung regency, 2023

vv+ 55 page, 9 tables, 32 figures, and appendices

Abstract

Every utensil (plate, glass, spoon, fork and bowl) must be kept clean. According to the Regulation of the Minister of Health of the Republic of Indonesia No. 1096/MENKES/SK/VI/2011, the standard germ count on cutlery is 0 colonies/cm². Mrs. Sugeng's restaurant according to preliminary tests has not paid attention to the sanitation of eating and drinking utensils, with the large number of visitors who come to Mrs. Sugeng's restaurant can pose a risk of diseases such as diarrhea, typhoid and dysentery. Based on the Basic Health Research of Lampung Province in 2018, the prevalence of diarrhea in Central Lampung district was 4.67% while in toddlers in Central Lampung the prevalence of diarrhea was 9.48%. This study aims to determine the presence or absence of germs on eating and drinking utensils at Mrs. Sugeng's Restaurant.

This study is descriptive, to determine and evaluate the sanitation of eating and drinking utensils in Mrs. Sugeng's restaurant. By calculating the number of germs on 5 types of eating and drinking utensils such as plates, spoons, glasses, forks and bowls, each of which was taken 5 pieces for inspection. By describing the microbiological contamination of eating and drinking utensils at Mrs. Sugeng's restaurant in Adijaya Village, Central Lampung Regency.

The results of the study obtained the number of germs for eating and drinking utensils at the Sugeng Mother Restaurant in Central Lampung Regency on an average plate of 515 CFU/cm², on an average spoon of 10,793 CFU/cm², on an average fork of 7,498 CFU/cm², on an average bowl of 565 CFU/cm², on an average glass of 2,831 CFU/cm². The washing process is not appropriate because it still uses 2 tubs and does not use disinfectants. The drying process is not appropriate because the cloth is used repeatedly. The storage process is also not appropriate.

Keyword : Germ Count, Hygiene Sanitation, Tableware

Reading list : (2017-2019)