

**POLITEKNIK KESEHATAN TANJUNG KARANG JURUSAN
KESEHATAN LINGKUNGAN**

Laporan Tugas Akhir, Juni 2024

Leska Silvianda

Gambaran Angka Kuman dan Bahan Tambahan Makanan (BTM) Pada Makanan Jajanan Kue Basah di Pasar Way Halim Kota Bandar Lampung 2024.

xiv + 60 halamam, 11 tabel, 10 gambar dan lempira

RINGKASAN

Kontaminan makanan adalah bahan biologi atau kimia, bahan asing atau bahan lainnya yang tidak sengaja di tambahkan pada makanan yang dapat membahayakan keamanan pangan. Penelitian ini bertujuan untuk membandingkan hasil dengan pemeriksaan dengan Peraturan Badan Pengawas Obat dan Makanan No. 13 Tahun 2019 Tentang Batas Maksimal Cemaran Mikroba dalam pangan olahan. Serta pemeriksaan Bahan Tambahan Makanan (BTM) sesuai dengan Permenkes RI No. 033 tahun 2012 tentang Bahan Tambahan Makanan.

Sampel pada penelitian ini adalah 5 jenis kue basah dari 5 pemasok yang di ambil dengan lokasi penjualan dan ciri-ciri kue paling beresiko, 5 pedagang sebagai respondents. Pengecekan angka kuman dilakukan di Laboratorium Kesehatan Lingkungan Tanjung Karang dengan metode TPC (*Total Plate Count*) atau ALT (Angka Lempeng Total) sedangkan pemeriksaan Formalin, Rhodamin B dan Boraks berasal dari pemeriksaan di UPTD Laboratorium Kesehatan Provinsi Lampung.

Pemeriksaan Gambaran Angka Kuman yang di peroleh tidak memenuhi syarat adalah 3 sampel kue dari 5 sampel yang dilakukan pengecekan, masih kurang kesadaran pedagang dalam mencuci tangan, lokasi berjualan yang dekat dengan selokan, Kamar mandi/WC umum dan jalan raya yang bisa menimbulkan datangnya vektor seperti lalat juga terkontaminasi dari udara dan masih ada kue yang tidak di tutup. Bahan Tambahan Makanan (BTM) meliputi formalin, Boraks, dan Rhodamin B dinyatakan satu sampel formalin pada pengecekan kedua dinyatakan positif dengan kandungan 0.4, pada sampel Rhodamin B dan Boraks dinyatakan negatif.

Kata Kunci : Angka Kuman Bahan Tambahan Makanan (BTM)

Daftar Bacaan : 17 (2007-2023)

TANJUNG KARANG HEALTH POLITECHNIC MAJORING IN ENVIROMENTAL HEALTH

Final Project Report, June 2024

Leska Silvianda

Overview of germ numbers and food additives (BTM) in wet cake snacks at Way Halim Market, Bandar Lampung City, 2024.

xiv + 68 pages, 11 tables, 10 figures, and attachments

ABSTRACT

Food contaminants are biological or chemical substances, foreign substances or other substances that are accidentally added to food that can endanger food safety. This study aims to compare the results with examinations with the Food and Drug Supervisory Agency Regulation no. 13 of 2019 concerning Maximum Limits for Microbial Contamination in processed food. As well as checking Food Additive Materials (BTM) in accordance with the Republic of Indonesia Minister of Health Regulation No. 033 of 2012 concerning Food Additives.

The samples in this study were 5 types of wet cakes from 5 suppliers taken according to the sales location and characteristics of the most risky cakes, 5 traders as respondents, germ count checks were carried out at the Tanjung Karang environmental health laboratory using the TPC (Total Plate Count) method or ALT (Total Plate Number) while the Formalin, Rhodamine B and Borax examinations came from examinations at the UPTD Health Laboratory of Lampung Province.

Inspection of the Germ Figures that were obtained did not meet the requirements, namely 3 cake samples out of 5 samples checked, traders still lacked awareness of washing their hands, selling locations were close to sewers, public bathrooms/WCs and highways which could cause the arrival of vektors such as flies were also contaminated from the air and there were still cakes that were not covered. Food Additive Materials (BTM) including formalin, Borax and Rhodamine B were declared one sample of formalin in the second check was declared positive with a content of 0.4, the samples of Rhodamine B and Borax were declared negatif.

Keywords : Germ Number of Food Additives (BTM)

Reading list : 13 (2007-2023)