

POLITEKNIK KESEHATAN TANJUNGPUR
JURUSAN GIZI
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SHINTA NABILLA

Gambaran Higiene Sanitasi Tempat Peralatan Makan, Sikap serta Perilaku Higiene Sanitasi Pengolah dan Pendistribusian Makanan di Rumah Sakit Bhayangkara Bandar Lampung Tahun 2023

xiv+ 75 halaman+ 6 tabel+ 3 gambar+ 13 lampiran

ABSTRAK

Penyelenggaraan makan Rumah Sakit bertujuan untuk menyediakan makanan yang berkualitas sesuai kebutuhan gizi yang optimal. Salah satu prinsip dasar penyelenggaraan makanan yang baik dan aman bagi pasien di rumah sakit yaitu memperhatikan higiene dan sanitasi sesuai ketentuan yang berlaku. Laporan BPOM (2017) menunjukkan bahwa kasus kejadian luar biasa akibat keracunan makanan disebabkan oleh kontaminasi mikrobiologi menjadi kasus tertinggi yaitu sebesar 45,28% dari 2041 kejadian. Penelitian ini bertujuan untuk melihat gambaran higiene sanitasi tempat dan peralatan makan, sikap dan perilaku higiene sanitasi makanan pada tenaga pengolah dan pendistribusian makanan di Rumah Sakit Bhayangkara Bandar Lampung Tahun 2023.

Penelitian ini dilaksanakan di Instalasi Gizi Rumah Sakit Bhayangkara Bandar Lampung pada bulan Mei Tahun 2023. Menggunakan metode deskriptif yaitu memberikan gambaran higiene sanitasi makanan serta sikap, perilaku tenaga pengolah dan pendistribusian makanan. Pengumpulan data dengan wawancara menggunakan kusioner dan observasi.

Hasil penelitian menunjukkan sikap dengan nilai minimum responden 71,25, nilai maximum 86,25 dengan rata-rata 78,3 dalam kategori baik, perilaku tenaga pengolah nilai minimum responden 55,0, nilai maximum 66,0 dengan rata-rata keseluruhan 59,5% dalam kategori kurang baik, perilaku pramusaji nilai minimum responden 60,0, nilai maximum 70,0 dengan rata-rata keseluruhan didapatkan 62,3% dalam kategori cukup baik, tempat pengolahan makanan(dapur) 75% belum memenuhi syarat, peralatan distribusi memenuhi syarat 80%, peralatan pengolah menunjukkan bahwa hasil 75% belum memenuhi syarat.

Disimpulkan bahwa sikap kategori baik, perilaku tenaga pengolah kurang baik, perilaku pramusaji cukup baik, sanitasi peralatan pengolah makanan belum memenuhi syarat, tempat pengolahan belum memenuhi syarat dan sanitasi peralatan distribusi didapatkan sudah memenuhi syarat. Untuk diperbaiki antara lain dilakukannya pemasangan alat pengawasan di ruangan instalasi gizi agar lebih memperhatikan kelengkapan APD, sterilisasi alat selama dua menit menggunakan air panas, institusi dapat menerapkan persyaratan tempat pengolahan sesuai permenkes dan pengadaan sarung tangan serta sabun cuci tangan.

kata kunci : sikap, perilaku, higiene sanitasi
Daftar Bacaan : 50 (2010-2022)

TANJUNGPURONG HEALTH POLYTECHNIC
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SHINTA NABILLA

Overview of Sanitary Hygiene for Cutlery Places, Attitudes and Behaviors of Sanitary Hygiene for Food Processing and Distribution at Bhayangkara Hospital Bandar Lampung in 2023.

xiv+ 75 halaman + 6 tabel + 3 gambar + 13 lampiran

ABSTRACT

Organizing Hospital meals aims to provide quality food according to optimal nutritional needs. One of the basic principles of providing good and safe food for patients in hospitals is paying attention to hygiene and sanitation according to applicable regulations. The BPOM report (2017) shows that cases of extraordinary events due to food poisoning caused by microbiological contamination were the highest cases, namely 45.28% of 2041 incidents.

This research was conducted at the Bhayangkara Hospital Nutrition Installation Bandar Lampung in May 2023, Using a descriptive method, namely providing an overview of food sanitation hygiene and attitudes, behavior of food processing and distribution personnel Collecting data by interview using questionnaires and observation

The results showed that attitude with a minimum respondent score of 71.25, a maximum score of 86.25 with an average of 78.3 in the good category, the behavior of processing workers with a minimum respondent score of 55.0, a maximum score of 66.0 with an overall average of 59, 5% in the unfavorable category, the minimum value of the respondent's behavior is 60.0, the maximum score is 70.0 with an overall average of 62.3% in the fairly good category, the food processing area (kitchen) 75% does not meet the requirements, distribution equipment meets the requirements of 80%, the processing equipment shows that the results of 75% do not meet the requirementsso

It was concluded that the attitude category was good, the behavior of the processing staff was not good, the behavior of the waiter was quite good, the sanitation of the food processing equipment did not meet the requirements for the processing place, it did not meet the requirements, and the sanitation of the distribution equipment was found to have met the requirements for improvement, including installing monitoring devices in the nutrition installation room so that more attention was paid to completeness PPE, sterilize tools for minutes using hot water, institutions can apply the requirements for processing facilities according to the Minister of Health and procure gloves and hand washing soap.

keywords: sikap, perilaku, higiene sanitasi
Reading List 50:(2010-2022)