

**POLITEKNIK KESEHATAN KEMENKES
TANJUNGPURUNAN JURUSAN GIZI**

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Gambaran Kesesuaian Penerapan *Hygiene*, Sanitasi Dan *Food Safety* Dalam Pengolahan Makanan Di Instalasi Gizi Rumah Sakit Ibu Dan Anak Bunda Liwa Pada Tahun 2023

xii + 78 halaman + 14 tabel + 8 lampiran

ABSTRAK

Penyelenggaraan makanan merupakan rangkaian kegiatan mulai dari perencanaan menu sampai distribusi. 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, keamanan pangan merupakan faktor penting dalam penyelenggaraan makanan, oleh karena itu pentingnya kesesuaian penerapan *hygiene* sanitasi dan *food safety* dalam pengolahan makanan di Instalasi Gizi.

Penelitian ini dilaksanakan di Instalasi Gizi RSIA Bunda Liwa pada bulan April tahun 2024. Jenis penelitian ini menggunakan metode survei deskriptif Pengumpulan data dengan wawancara menggunakan kuesioner dan lembar checklist kepada responden dan melakukan observasi langsung.

Hasil penelitian pemesanan & pembelian bahan makanan memenuhi syarat *food safety* skor 94, hasil penerimaan bahan makanan memenuhi syarat skor 86. Hasil penyimpanan bahan makanan memenuhi syarat *food safety* skor 87. Hasil persiapan bahan makanan memenuhi syarat *hygiene* dan *food safety* skor. Pengolahan bahan makanan memenuhi syarat skor 92. Distribusi makanan memenuhi syarat *hygiene* skor 92. Pengawasan pangan tidak memenuhi syarat dengan skor 80 dari kriteria ≥ 83 . Dari hasil penelitian disarankan agar penjamah diharapkan melakukan pelatihan jasaboga, kemudian menerapkan *hygiene sanitasi* dan *food safety* pada pembelian, penerimaan, penyimpanan, pengolahan, dan distribusi, Serta diharapkan dapat melakukan pengawasan pangan.

Kata kunci : Hygiene, Sanitasi, Food Safety

Daftar bacaan : 31 (2018-2022)

HEALTH POLYTECHNIC OF TANJUNGPUR
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Description of the Appropriateness of the Implementation of Hygiene, Sanitation and Food Safety in Food Processing in the Nutrition Installation at Bunda Liwa Mother and Child Hospital in 2023

xii + 78 pages+ 14 tables + 8 attachments

ABSTRAK

Food preparation is a series of activities starting from menu planning to distribution. One of them is the storage of food ingredients which affects the quality of food ingredients. The quality of food ingredients must always be guaranteed at all times so that people as users of these food products can avoid disease or health problems as well as food poisoning, therefore it is important to implement hygiene, sanitation and food safety in Nutrition Installation.

This research was carried out at the RSIA Bunda Liwa Nutrition Installation in April 2024. This type of research uses a descriptive survey method. To find out an overview of the implementation of hygiene, sanitation and food safety in food processing in hospital nutrition installations. Collecting data by interviewing respondents using questionnaires and checklist sheets and making observations.

The research results for ordering & purchasing food ingredients meet the food safety requirements with a score of 94. the results of receiving food ingredients meet the requirements with a score of 86. The results of storing food ingredients meet the food safety requirements with a score of 87. The results of food preparation meet the hygiene and food safety requirements with a score of 94. Food processing meets the requirements for a score of 92. Food distribution meets hygiene requirements with a score of 92. Food control does not meet the requirements with a score of 80 from the criteria ≥ 83 . From the research results, it is recommended that handlers are expected to undertake food service training, then apply sanitation hygiene and food safety in purchasing, receiving, storing, processing and distribution, and are expected to be able to carry out food supervision.

keywords: food management, Hygiene, Sanitation, Food Safety food management: 31 (2018-2022)