

POLITEKNIK KESEHATAN TANJUNG KARANG
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Gambaran Pengetahuan dan Perilaku *Hygiene* Sanitasi Tenaga Pengolah Makanan
di Rumah Sakit Advent Bandar Lampung Tahun 2025

Xiv + 83 Halaman +6 tabel + 2 gambar + 13 lampiran

ABSTRAK

Makanan harus diperhatikan *hygiene* sanitasinya karena apabila tidak diperhatikan dalam pengolahan, penyimpanan, maupun penyajiannya, maka dapat menjadi media penularan penyakit. *Hygiene* sanitasi adalah upaya untuk mengendalikan faktor risiko terjadinya kontaminasi terhadap makanan, baik yang berasal dari bahan makanan, orang, tempat dan peralatan agar aman dikonsumsi. Penelitian ini bertujuan untuk mengetahui gambaran pengetahuan dan pelaksanaan *hygiene* sanitasi tenaga penjamah makanan di Instalasi Gizi Rumah Sakit Advent Bandar Lampung

Jenis penelitian adalah deskriptif. Populasi dalam penelitian ini adalah seluruh tenaga pengolah makanan, dimana seluruh populasi dijadikan sampel penelitian. Penelitian ini dilakukan di Instalasi Gizi Rumah Sakit Advent Bandar Lampung pada Bulan April Tahun 2025. Data pengetahuan, data dikumpulkan dengan angket sedangkan data perilaku, ruang pengolahan, peralatan pengolah makanan serta peralatan penyajian makanan dikumpulkan dengan cara observasi menggunakan lembar *check list*. Data dianalisis secara univariat.

Hasil penelitian menunjukkan bahwa *hygiene* sanitasi petugas pengolah makanan di Instalasi Gizi Rumah Sakit Advent Bandar Lampung memiliki hasil yang menunjukkan pengetahuan baik sebesar 100%, Perilaku baik sebesar 100%, dan sanitasi tempat pengolahan sebesar 96,7 % memenuhi syarat, 70% sanitasi peralatan pengolahan dan penyajian makanan juga memenuhi memenuhi syarat. Disarankan kepada kepala instalasi untuk mengusulkan pengadaan rak kepada KaBid Penunjang Medis untuk peralatan pengolahan dan penyajian supaya, dan mengajukan peralatan baru agar peralatan yang sudah rusak bisa di ganti dengan yang baru, petugas pengolah makanan lebih memperhatikan penggunaan APD terutama masker, sarung tangan plastik dan sepatu tertutup.

Kata Kunci : Perilaku, *Hygiene*, Sanitasi
Daftar Bacaan : 38 (2011-2023)

HEALTH POLYTECHNIC OF TANJUNGKARANG
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*Description Of Knowledge And Behavior Of Hygiene Sanitation Of Food Handlers
At Advent Bandar Lampung Hospital In 2025*

Xvi + 87 Pages +6 tables +2 pictures + 13 attachments

ABSTRACT

Food must be considered in terms of hygiene and sanitation because if it is not considered in processing, storing, or serving, it can become a medium for transmitting disease. Hygiene and sanitation are efforts to control risk factors for contamination of food, whether from food ingredients, people, places and equipment so that it is safe to consume. This study aims to determine the description of knowledge and implementation of hygiene and sanitation of food handlers at the Nutrition Installation of the Adventist Hospital, Bandar Lampung

The type of research is descriptive. The population in this study were all food processing personnel, where the entire population was used as a research sample. This research was conducted at the Nutrition Installation of the Adventist Hospital Bandar Lampung in April 2025. Knowledge data, data were collected using questionnaires while behavioral data, processing space, food processing equipment and food serving equipment were collected by observation using a checklist sheet. Data were analyzed univariately. The results of the study showed that the hygiene and sanitation of food processing personnel

food in the Nutrition Installation of the Adventist Hospital Bandar Lampung has results that show good knowledge of 100%, Good behavior of 100%, and sanitation of the processing area of 96.7% meets the requirements, 70% sanitation of food processing and serving equipment also meets the requirements. It is recommended to the head of the installation to propose the procurement of shelves for processing and serving equipment so that processing equipment does not pile up and there is no more equipment placed directly on the floor without a base, and to propose new equipment so that damaged equipment (gompel) can be replaced with new ones to anticipate that the equipment does not cause contamination to food, food processing officers pay more attention to the use of PPE, especially masks, plastic gloves and closed shoes

Keywords : *Behavior, Hygiene, Sanitation*
Reading List : 38 (2011-2023).