

**POLITEKNIK KESEHATAN KEMENKES TANJUNGPINANG
JURUSAN KESEHATAN LINGKUNGAN
Laporan Tugas Akhir , Mei 2025**

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**Gambaran *Hygiene* dan Sanitasi Makanan Jajanan pada Kantin di SMA 3
Negeri Kabupaten Lampung Utara Tahun 2025**

xvii + 98 halaman + 3 tabel, 2 gambar, 5 lampiran

ABSTRAK

Kantin sekolah memiliki peran penting dalam menyediakan makanan dan minuman bagi siswa selama aktivitas belajar mengajar. Namun, kualitas *hygiene* dan sanitasi makanan jajanan yang di jual sering kali belum memenuhi standar yang di terapkan. Masalah ini dapat menimbulkan risiko kesehatan, terutama bagi siswa usia sekolah yang rentan terhadap penyakit akibat makanan seperti diare, tifus dan keracunan makanan. Namun Praktik *hygiene* dan sanitasi sering diabaikan, terutama dilingkungan sekolah.

Metode Penelitian ini deskriptif yang menggambarkan *hygiene* dan sanitasi makanan jajanan pada kantin SMA Negeri 3 Kotabumi Kabupaten Lampung Utara Tahun 2025. Subjek penelitian ini adalah pedagang kantin sebagai informan. Data yang diperoleh dengan melakukan observasi dan wawancara dengan sampel 8 kantin, menggunakan checklist dan kuesioner, sementara data sekunder diperoleh dari pihak sekolah dan literatur yang relevan.

Hasil dari penelitian ini di peroleh personal *hygiene* penjamah pangan (100%) tidak memenuhi syarat, sanitasi peralatan (50%) tidak memenuhi syarat, pemilihan bahan makanan (100%) memenuhi syarat, penyimpanan bahan pangan (100%) memenuhi syarat, pengolahan bahan pangan (100%) memenuhi syarat, tempat penyimpanan pangan matang (12,5%) tidak memenuhi syarat, pengangkutan pangan matang (100%) memenuhi syarat, penyajian pangan matang (12,5%) tidak memenuhi syarat, sanitasi fasilitas kantin (100%) tidak memenuhi syarat.

Para penjamah makanan di kantin SMA Negeri 3 Kotabumi perlu meningkatkan pengetahuan tentang kebersihan pribadi dan penggunaan alat pelindung. Kantin harus memisahkan area pengeringan dari pencucian untuk mencegah kontaminasi. Prosedur pencucian perlu diperbaiki dengan tiga langkah. Area penyimpanan makanan perlu dilengkapi wadah tertutup yang bersih. Sekolah harus menyediakan fasilitas kebersihan, seperti tempat cuci tangan, tempat sampah tertutup, dan pemisahan sampah organik dan anorganik. Perlunya peningkatan dalam aspek personal *hygiene* dan sanitasi kantin untuk memastikan kebersihan dan keamanan pangan yang lebih baik.

Kata Kunci : Personal *Hygiene*, Sanitasi, Kantin Sekolah, Keamanan pangan
Daftar Bacaan : 32 (2015-2024)

HEALTH POLYTECHNIC OF TANJUNGKARANG
DEPARTMENT OF ENVIRONMENTAL HEALTH
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Overview of *Hygiene* and Sanitation of Snack Food at Canteen A at SMA 3 Negeri Kotabumi North Lampung Regency in 2025

Xvii + 98 pages + 3 tables, 2 pictures, 5 attachments

ABSTRACT

The school canteen has an important role in providing food and drinks for students during teaching and learning activities. However, the quality of hygiene and sanitation of snack food sold often does not meet the standards applied. This problem can pose health risks, especially for school-age students who are susceptible to foodborne illnesses such as diarrhea, typhus and food poisoning. However, hygiene and sanitation practices are often ignored, especially in the school environment.

This research method is descriptive which describes the hygiene and sanitation of snack food in the canteen of SMA Negeri 3 Kotabumi, North Lampung Regency in 2025. The subject of this study is canteen traders as informants. Data were obtained by conducting observations and interviews with a sample of 8 canteens, using checklists and questionnaires, while secondary data was obtained from schools and relevant literature.

The conclusions of this study were obtained that the personal hygiene of informant food handlers (100%) was not eligible, equipment sanitation (50%) was not eligible, food selection (100%) was eligible, food storage (100%) was eligible, food processing (100%) was eligible, mature food storage (12.5%) was not eligible, transportation of cooked food (100%), and the presentation of mature food (12.5%) was not eligible. The sanitation of the canteen facilities (100%) is not eligible.

The food handlers in the canteen of SMA Negeri 3 Kotabumi need to increase their knowledge about personal hygiene and the use of protective equipment. The canteen should separate the drying area from the washing to prevent contamination. The washing procedure should be fixed in three steps. Food storage areas need to be equipped with clean closed containers. Schools must provide hygiene facilities, such as handwashing stations, closed bins, and separation of organic and inorganic waste. The need to improve the aspects of personal hygiene and canteen sanitation to ensure better cleanliness and food safety.

Keywords: Personal Hygiene, Sanitation, School Canteen, Food Safety
Reference: 32 (2015-2024)