

POLITEKNIK KESEHATAN KEMENKES TANJUNGPUR
JURUSAN KESEHATAN LINGKUNGAN

Laporan Tugas Akhir, Juli 2025

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Gambaran Pengetahuan Dan Perilaku Penjamah Makanan Di Instalasi Gizi Rs Bhayangkara Kota Bandar Lampung Tahun 2025.

xvii + 67 halaman + 7 tabel + 3 gambar + 4 Lampiran

ABSTRAK

Penjamah makanan memiliki peran penting dalam menjaga kebersihan dan keamanan makanan di rumah sakit, yang turut mendukung proses penyembuhan pasien. Penelitian deskriptif kuantitatif ini bertujuan menggambarkan pengetahuan dan perilaku penjamah makanan terhadap higiene dan sanitasi makanan di Instalasi Gizi RS Bhayangkara Kota Bandar Lampung tahun 2025. Delapan responden dilibatkan, dengan data dikumpulkan melalui observasi dan kuesioner, lalu dianalisis secara univariat.

Hasil menunjukkan 50% responden memiliki pengetahuan baik dan 50% cukup. Dari segi perilaku, 62,5% menunjukkan perilaku baik, sementara 37,5% cukup dalam penerapan higiene dan sanitasi. Mayoritas berpendidikan menengah (87,5%) dan telah bekerja lebih dari empat tahun (75%).

Kesimpulannya, sebagian penjamah makanan masih perlu peningkatan pengetahuan dan perilaku dalam menerapkan higiene sanitasi makanan guna mencegah risiko kontaminasi di rumah sakit.

Kata kunci: penjamah makanan, higiene, sanitasi, perilaku, pengetahuan, rumah sakit

Daftar bacaan : 2010 - 2024

**POLYTECHNIC OF HEALTH MINISTRY OF HEALTH TANJUNG
KARANG
DEPARTMENT OF ENVIRONMENTAL HEALTH**

Final Project Report, July 2025

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“Description Of Food Handlers’ Knowledge And Behavior In The Nutrition
Installation Of Bhayangkara Hospital, Bandar Lampung City, In 2025.”

xvii + 67 pages + 7 tables + 3 figures+ 4 appendices

ABSTRACT

Food handlers play a vital role in maintaining food hygiene and safety in hospital settings, directly contributing to the patient recovery process. This quantitative descriptive study aimed to examine the knowledge and practices of food handlers concerning food hygiene and sanitation at the Nutrition Installation of Bhayangkara Hospital, Bandar Lampung, in 2025. A total of eight respondents participated, with data collected through observations and questionnaires, and analyzed using univariate methods.

Findings revealed that 50% of the respondents had good knowledge, while the other 50% had moderate knowledge. Regarding practices, 62.5% demonstrated good hygiene and sanitation behavior, and 37.5% exhibited moderate behavior. Most respondents had a secondary education background (87.5%) and more than four years of work experience (75%).

In conclusion, some food handlers still require improvement in their knowledge and practices related to food hygiene and sanitation to minimize the risk of contamination in the hospital environment.

Keywords : food handler, hygiene, sanitation, behavior, knowledge, hospital

References : 2010 - 2024