

# **POLITEKNIK KESEHATAN TANJUNGKARANG**

## **JURUSAN KESEHATAN LINGKUNGAN**

Laporan Tugas Akhir, Juni 2021

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Gambaran Hygiene Sanitasi Makanan Jajanan di Pasar Plaza Bandar Jaya Kecamatan Terbanggi Besar Kabupaten Lampung Tengah Tahun 2021.

Xvii + 64 halaman, 5 tabel, 5 lampiran

### **RINGKASAN**

Makanan merupakan salah satu kebutuhan pokok manusia untuk dapat melangsungkan kehidupan selain kebutuhan sandang dan perumahan. Apabila pengetahuan dan sikap pedagang tentang hygiene sanitasi makanan jajanan kurang maka kemungkinan akan berpengaruh pada perilaku penjamah makanan yang tidak sehat dan akan menyebabkan timbulnya masalah kesehatan.

Untuk mengetahui perilaku penjamah makanan jajanan, kebersihan diri penjual, sanitasi dan penerapan prinsip hygiene sanitasi makanan pada pedagang.

Penelitian ini bersifat deskriptif. Penelitian ini hanya memberikan gambaran hygiene dan sanitasi makanan jajanan di Pasar Plaza Bandar jaya.

Perilaku penjamah memenuhi syarat ada 3 pedagang (50%) dan tidak memenuhi syarat ada 3 pedagang (50%). Kebersihan diri pedagang memenuhi syarat ada 3 pedagang (50%) dan tidak memenuhi syarat ada 3 pedagang (50%). Kondisi sanitasi TPS memenuhi syarat ada 0 pedagang (0%) dan tidak memenuhi syarat ada 6 pedagang (100%). Penyediaan fasilitas air bersih memenuhi syarat ada 0 pedagang (0%) dan tidak memenuhi syarat ada 6 pedagang (100%). Keberadaan serta pengendalian vektor memenuhi syarat ada 6 pedagang (100%) dan tidak memenuhi syarat ada 0 pedagang (0%). Lokasi penjualan memenuhi syarat ada 6 pedagang (100%). Pemilihan bahan makanan memenuhi syarat ada 6 pedagang (100%) dan tidak memenuhi syarat ada 0 pedagang (0%). Penyimpanan bahan makanan memenuhi syarat 4 pedagang (66,6%) dan tidak memenuhi syarat ada 2 pedagang (33,4%). Pengolahan bahan makanan memenuhi syarat ada 5 pedagang (83,3%) dan tidak memenuhi syarat ada 1 pedagang (16,7%). Penyimpanan makanan matang memenuhi syarat ada 4 pedagang (66,6%) dan tidak memenuhi syarat ada 2 pedagang (33,4%). Pengangkutan makanan dan penyajian makanan memenuhi syarat ada 6 pedagang (100%) dan tidak memenuhi syarat ada 0 pedagang (0%). Pedagang makanan diharapkan dapat menjaga perilaku maupun kebersihan diri dan lingkungan saat mengolah makanan dan saat berjualan serta pengelola pasar lebih memperhatikan fasilitas pasar.

Kata Kunci : hygiene, sanitasi makanan, pengolahan, penyajian, penjamah

Daftar Bacaan : 1990-2019

**TANJUNGKARANG HEALTH POLYTECHNIC**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**

Final Project Report, June 2021

Revy Mertarega Saputri

Description of Hygiene Food Sanitation for Snacks in Pasar Plaza Bandar Jaya, Terbanggi Besar District, Central Lampung Regency in 2021.

Xvii + 64 pages, 5 tables, 5 attachments

**ABSTRACT**

Food is one of the basic human needs to be able to carry on a life apart from the need for clothing and housing. If the knowledge and attitudes of traders about the hygiene and sanitation of street food are lacking, it is likely that it will affect the behavior of food handlers that is not healthy and will cause health problems.

This is to determine the behavior of street food handlers, personal hygiene of the seller, sanitation and the application of the principles of food sanitation hygiene to the traders.

This research is descriptive. This study only provides an overview of the hygiene and sanitation of street food at Pasar Plaza Bandar Jaya.

There are 3 traders (50%) who fulfill the requirements and 3 traders (50%) do not meet the requirements. The personal hygiene of the traders fulfills the requirements there are 3 traders (50%) and there are 3 traders (50%) who do not meet the requirements. The sanitary conditions of TPS meet the requirements there are 0 traders (0%) and there are 6 traders (100%) who do not meet the requirements. Provision of clean water facilities meets the requirements of 0 traders (0%) and 6 traders (100%) do not meet the requirements. The existence and control of vectors meet the requirements of 6 traders (100%) and there are 0 traders (0%) not eligible. The sales location qualifies there are 6 merchants (100%). The selection of foodstuffs fulfills the requirements there are 6 traders (100%) and there are 0 traders (0%) not meeting the requirements. Storage of foodstuffs meets the requirements of 4 traders (66.6%) and 2 traders (33.4%) do not meet the requirements. There are 5 traders (83.3%) of food processing fulfill the requirements and 1 trader (16.7%) does not meet the requirements. Storage of cooked food fulfills the requirements there are 4 traders (66.6%) and there are 2 traders (33.4%) who do not meet the requirements. Food transportation and serving of food meet the requirements there are 6 traders (100%) and do not meet the requirements there are 0 traders (0%). Food traders are expected to be able to maintain personal and environmental behavior and hygiene when processing food and when selling, and market managers pay more attention to market facilities.

Keywords : hygiene, food sanitation, processing, serving, handlers

Reading List : 1990-2019