

ABSTRAK

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KUALITAS BAKTERIOLOGIS PERALATAN MAKAN PADA RUMAH
MAKAN KALDU KOKOT DI KABUPATEN SUMENEP TAHUN 2025

1x + 116 Halaman + 18 Tabel + 2 Gambar + 13 Lampiran

Peralatan makan yang tidak memenuhi standar kebersihan dapat menjadi media penyebaran penyakit bawaan makanan (foodborne disease). Tiga Rumah Makan Kaldu Kokot di Kabupaten Sumenep merupakan usaha kuliner tradisional yang belum menerapkan prosedur pencucian peralatan makan sesuai standar hygiene dan sanitasi. Penelitian ini bertujuan untuk menganalisis kualitas bakteriologis peralatan makan berdasarkan proses pencucian, sarana pencucian, personal hygiene penjamah makanan, serta kualitas air bersih secara mikrobiologi.

Penelitian ini menggunakan desain deskriptif dengan pendekatan cross-sectional pada tiga rumah makan yang dipilih melalui teknik proportional stratified sampling. Data dikumpulkan melalui observasi, wawancara, dan pemeriksaan laboratorium terhadap Angka Lempeng Total (ALT) pada piring dan sendok, serta kualitas mikrobiologi air berdasarkan Permenkes No. 2 Tahun 2023.

Hasil menunjukkan bahwa 2 dari 3 rumah makan tidak melakukan tahap perendaman air panas saat pencucian. 3 rumah makan tidak melakukan tahap *sanitizing* dan belum memiliki bak desinfeksi. Dari aspek personal hygiene, 3 rumah makan tidak mencuci tangan sebelum dan sesudah mengolah makanan serta tidak menggunakan APD lengkap, dan 1 rumah makan ditemukan penjamah memakai perhiasan saat bekerja. Kualitas air pencucian memenuhi syarat terhadap *Escherichia coli*, namun 3 sampel mengandung Total Coliform. 26 sampel usapan peralatan makan menunjukkan ALT > 0 CFU/cm², sehingga tidak memenuhi standar bakteriologis.

Kesimpulannya, kualitas bakteriologis peralatan makan di ketiga rumah makan belum memenuhi standar kesehatan. Diperlukan perbaikan prosedur pencucian, penyediaan sarana desinfeksi, serta peningkatan kesadaran penjamah makanan terhadap kebersihan diri dan lingkungan.

Kata kunci : kualitas bakteriologis peralatan makan, proses pencucian, personal hygiene, air bersih, keamanan pangan

Daftar bacaan : 40 (33 jurnal, 3 buku, 4 peraturan)

ABSTRACT

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BACTERIOLOGICAL QUALITY OF TABLEWARE AT THE KOKOT BROTH RESTAURANT INUMENEP DISTRICT IN 2025

1x + 116 Pages + 18 Tables + 2 Figure + 13 Appendices

Dining utensils that do not meet hygiene standards can become a medium for the spread of foodborne diseases. Three Kokot Broth Restaurants in Sumenep Regency are traditional culinary businesses that have not implemented dining utensil washing procedures in accordance with hygiene and sanitation standards. This study aims to analyze the bacteriological quality of dining utensils based on the washing process, washing facilities, personal hygiene of food handlers, and the microbiological quality of clean water.

This study uses a descriptive design with a cross-sectional approach on three selected restaurants using proportional stratified sampling technique. Data were collected through observation, interviews, and laboratory examinations of the Total Plate Count (TPC) on plates and spoons, as well as the microbiological quality of water based on Ministry of Health Regulation No. 2 of 2023.

*The results showed that 2 out of 3 restaurants did not perform the hot water soaking stage during washing. All 3 restaurants did not perform the sanitizing stage and did not have a disinfection tank. In terms of personal hygiene, 3 restaurants did not wash their hands before and after handling food and did not use complete personal protective equipment (PPE), and 1 restaurant was found to have food handlers wearing jewelry while working. The quality of washing water met the criteria for *Escherichia coli*, but 3 samples contained Total Coliform. 26 swab samples of dining utensils showed TSP > 0 CFU/cm², thus failing to meet bacteriological standards.*

In conclusion, the bacteriological quality of dining utensils in the three restaurants does not meet health standards. Improvements are needed in washing procedures, the provision of disinfection facilities, and increasing staff awareness of personal and environmental hygiene

Keywords : Bacteriological quality of tableware, Washing process, Personal hygiene, Clean water, Food safety.

References : 40 (33 journals, 3 books, 4 regulation)