

## ABSTRAK

Reni Riskiatul Hasanah<sup>1</sup>, Rusmiati<sup>2</sup>, Iva Rustanti E.W<sup>3</sup>

HIGIENE SANITASI INDUSTRI RUMAH TANGGA SUWAR-SUWIR  
KABUPATEN JEMBER TAHUN 2025

xv + 99 Halaman + 1 Gambar + 19 Tabel + 7 Lampiran

Industri rumah tangga suwar-suwir merupakan usaha pangan tradisional yang berkembang di Kabupaten Jember, dikenal sebagai “Kota Suwar-Suwir”. Berdasarkan data Disperindag Jember tahun 2021, terdapat 11 UMKM suwar-suwir yang terdaftar. Meskipun menjadi ikon daerah, penerapan higiene dan sanitasi masih belum optimal, seperti ketidaklengkapan APD dan bahan tambah pangan dan hasil produksi bersentuhan langsung dengan lantai, yang berisiko menimbulkan cemaran mikrobiologis. Penelitian ini bertujuan untuk menilai kondisi higiene sanitasi serta uji laboratorium keberadaan bakteri *Salmonella* pada produk suwar-suwir.

Penelitian ini menggunakan desain deskriptif dengan pendekatan observasional. Data dikumpulkan melalui observasi menggunakan formulir inspeksi kesehatan lingkungan, wawancara, dan uji laboratorium. Pengambilan sampel dilakukan secara uji petik selama tiga hari berturut-turut pada tiga industri rumah tangga di Kecamatan Patrang. Aspek yang dinilai meliputi area luar, area pengolahan, fasilitas higiene sanitasi, kesehatan dan higiene karyawan, serta area pengemasan. Data dianalisis secara deskriptif dalam bentuk tabel dan narasi.

Hasil penelitian menunjukkan bahwa kondisi higiene sanitasi IRT Kabupaten Jember dengan kategori baik yaitu MU (80,0%) dan VM (72,0%), sedangkan MK (60,7%) termasuk kategori cukup. Uji laboratorium menunjukkan MK positif *Salmonella*, sementara MU dan VM negatif.

Kesimpulan pada penelitian ini menunjukkan bahwa penerapan higiene dan sanitasi pada tiga industri berada dalam kategori baik. Disarankan dilakukan edukasi melalui penyuluhan langsung dan pelatihan praktik higiene karyawan, serta pengawasan rutin guna menjamin keamanan pangan.

Kata Kunci : Higiene Sanitasi, Suwar-Suwir, Keamanan Pangan

## ABSTRACT

Reni Riskiatul Hasanah<sup>1</sup>, Rusmiati<sup>2</sup>, Iva Rustanti E. W<sup>3</sup>

*HYGIENE AND SANITATION OF SUWAR-SUWIR HOME INDUSTRY IN JEMBER REGENCY IN 2025*

xv + 99 Pages + 1 Figure + 19 Tables + 7 Appendices

*Suwar-suwir home industries are traditional food businesses that continue to develop in Jember Regency, which is known as the “City of Suwar-Suwir.” According to data from the Jember Industry and Trade Office (Disperindag) in 2021, there are 11 registered suwar-suwir MSMEs. Although these industries are a regional icon, the implementation of hygiene and sanitation practices remains suboptimal, such as the lack of personal protective equipment (PPE) and the direct contact of food additives and final products with the floor, which poses a risk of microbiological contamination. This study aims to assess the hygiene and sanitation conditions and conduct laboratory tests for the presence of Salmonella bacteria in suwar-suwir products.*

*This study uses a descriptive design with an observational approach. Data are collected through observations using an environmental health inspection form, interviews, and laboratory tests. Sampling is conducted purposively over three consecutive days at three home industries located in the Patrang Subdistrict. The assessed aspects include the external area, processing area, hygiene and sanitation facilities, worker hygiene, and packaging area. The data are analyzed descriptively in tables and narrative form.*

*The results show that hygiene and sanitation conditions in the home industries in Jember are categorized as good in MU (80.0%) and VM (72.0%), while MK (60.7%) falls under the moderate category. Laboratory results indicate that MK tests positive for Salmonella, while MU and VM test negative.*

*The conclusion of this study indicates that the implementation of hygiene and sanitation practices in the three home industries is categorized as good. It is recommended to conduct education through direct counseling and practical training on employee hygiene, as well as routine supervision to ensure food safety.*

*Keywords : Hygiene and Sanitation, Suwar-suwir, Food Safety*