

ABSTRAK

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“GAMBARAN KONDISI HYGIENE SANITASI JASA BOGA DAN KUALITAS MIKROBIOLOGI PANGAN DI RUTAN KELASS IIB PONOROGO”

174 Halaman + 29 Tabel + 10 Lampiran

Hygiene dan sanitasi tempat pengolahan pangan merupakan aspek yang penting untuk diperhatikan karena berkaitan langsung dengan keamanan dan kualitas makanan yang dikonsumsi. Kondisi hygiene sanitasi pangan yang tidak higienis dapat menjadi sumber kontaminasi mikrobiologi. Tujuan penelitian ini untuk mengetahui gambaran kondisi hygiene sanitasi dan kualitas pangan.

Jenis Penelitian adalah deskriptif dengan pendekatan rasional, pengumpulan data melalui lembar observasi, dokumentasi, dan uji laboratorium. Subjek penelitian tersebut yaitu area luar dan area dalam jasa boga. Objek penelitian jasa boga di Rutan. Data hasil penelitian disusun dalam bentuk tabel dan dianalisis secara deskriptif.

Hasil penilaian Rutan Kelas IIB Ponorogo menunjukkan area luar mempunyai skor 60 termasuk kategori resiko sedang, area dalam mempunyai skor 52 termasuk resiko tinggi, hasil penilaian secara umum mempunyai skor 53 termasuk kategori tinggi. Sampel satu porsi makanan mendapatkan rata-rata 15.000 koloni/gr tidak memenuhi syarat. Dari hasil penelitian bagi instansi perlu dilakukan penyuluhan / sosialisasi tentang kondisi hygiene sanitasi pangan, serta melakukan inspeksi kesehatan lingkungan (IKL) minimal 2 kali dalam satu tahun.

Kata Kunci : Hygiene sanitasi, Makanan, Rutan kelas IIB Ponorogo, Angka Kuman.

ABSTRACT

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“DESCRIPTION OF HYGIENE AND SANITATION CONDITIONS IN CATERING SERVICES AND MICROBIOLOGICAL FOOD QUALITY AT CLASS IIB PONOROGO DETENTION CENTER”

174 Pages + 29 Tables +10 Appendices

Hygiene and sanitation in food processing areas are critical aspects that must be carefully considered, as they are directly related to the safety and quality of the food consumed. Poor hygiene and sanitation conditions in food processing can be a source of microbiological contamination. The aim of this study is to provide an overview of hygiene and sanitation conditions, as well as food quality.

This research is descriptive in nature with a rational approach. Data collection was conducted through observation sheets, documentation, and laboratory testing. The research subjects included the external and internal areas of the catering service. The object of the research was the catering service at the Detention Center. The data were compiled in tables and analyzed descriptively.

The assessment results at Class IIB Ponorogo Detention Center showed that the external area scored 60, categorized as moderate risk; the internal area scored 52, categorized as high risk; and the overall score was 53, also categorized as high risk. A food sample (one serving) contained an average of 15,000 colonies/gram, which did not meet the health standards. Based on the findings, it is recommended that the institution conduct education/socialization on food hygiene and sanitation conditions and carry out environmental health inspections (IKL) at least twice a year.

Keywords: Sanitation hygiene, Food, Class IIB Ponorogo Detention Center, Bacterial Count.