

ABSTRAK

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“GAMBARAN KONDISI HYGIENE SANITASI PANGAN DENGAN KUALITAS MAKANAN DI CATERING MARINA DESA NITIKAN KECAMATAN PLAOSAN KABUPATEN MAGETAN TAHUN 2025”

132 halaman + 29 tabel + 3 gambar + 9 lampiran

Makanan yang kita konsumsi harus aman untuk dikonsumsi dan tidak membahayakan kesehatan masyarakat. Jika ada faktor yang tidak memenuhi syarat maka dapat menyebabkan penyakit. Catering kurang memperhatikan hygiene sanitasi peralatan yang akan digunakan terlihat kotor dan berdebu, bahwa tidak dibersihkan dengan baik, penjamah tidak mencuci tangan terlebih dahulu pada saat proses pengolahan makanan dan kurangnya kesadaran dalam penggunaan masker dan sarung tangan Tujuan penelitian ini untuk mengetahui kondisi hygiene sanitasi pangan dengan kualitas makanan di catering marina.

Penelitian ini menggunakan metode deskriptif dengan Teknik pengumpulan data observasi lapangan menggunakan lembar observasi berdasarkan permnekes no 14 tahun 2021, dokumentasi, wawancara dan pemeriksaan laboratorium. Subyek dar penelitian ini terdiri dari penilaian kondisi area luar catering, kondisi area dalam catering, dokumentasi dan rekaman, serta kesehatan dan kesehatan kerja. Analisis data dilakukan dengan menganalisis hasil observasi dan uji laboratorium secara deskripif.

Penilaian Catering Marina menunjukkan area luar umumnya berisiko sedang dengan skor 67. Area dalam tergolong risiko tinggi memperoleh skor 54. Dari sampel satu porsi makanan mendapatkan hasil rata-rata 13.900 tidak memenuhi syarat. Sedangkan pada sampel jajanan lempeng mendapatkan hasil rata-rata 8.300 batas cemaran mikroba sesuai standar BPOM. Berdasarkan hasil penelitian dapat disimpulkan bahwa secara keseluruhan catering belum sepenuhnya memenuhi hygiene sanitasi pangan. Disarankan bagi pengelola catering mampu memperhatikan atau memantau kondisi hygiene sanitasi pangan agar produk yang dihasilkan lebih berkualitas.

Kata Kunci : Angka Kuman, Catering, Hygiene Sanitasi, Makanan

ABSTRACT

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"OVERVIEW OF THE CONDITION OF FOOD HYGIENE AND SANITATION WITH FOOD QUALITY AT THE CATERING MARINA IN NITIKAN VILLAGE, PLAOSAN DISTRICT, MAGETAN REGENCY IN 2025"

132 pages + 29 tables + 3 images + 9 appendices

The food we consume must be safe to consume and not endanger public health. If there are factors that do not meet the requirements, it can cause disease. Catering does not pay attention to the hygiene and sanitation of the equipment to be used looks dirty and dusty, that it is not cleaned properly, handlers do not wash their hands first during the food processing process and lack of awareness in the use of masks and gloves. The purpose of this study is to determine the condition of food hygiene and food quality in the catering marina.

This study uses a descriptive method with field observation data collection techniques using observation sheets based on Permnekes No. 14 of 2021, documentation, interviews and laboratory examinations. The subjects of this study consist of assessing the condition of the outdoor catering area, the condition of the area in catering, documentation and recording, and occupational health and health. Data analysis was carried out by analyzing the results of observations and laboratory tests in a descriptive manner.

Catering Marina's rating shows that the outdoor area is generally at moderate risk with a score of 67. The inner area classified as high risk obtained a score of 54. From a sample of one portion of food, an average result of 13,900 was not eligible. Meanwhile, the sample of lemper snacks obtained an average result of 8,300 microbial contamination limits according to BPOM standards. Based on the results of the study, it can be concluded that overall catering has not fully met food hygiene and sanitation. It is recommended that catering managers are able to pay attention to or monitor the condition of food hygiene and sanitation so that the products produced are of higher quality.

Keywords: Germ Number, Catering, Hygiene Sanitation, Food