

ABSTRAK

Zahra Nur Andira

“Penerapan Hygiene Sanitasi Makanan Dan Kualitas Mikrobiologi Pada Makanan Di Pondok Pesantren Al-Maghfiroh Karas Kabupaten Magetan”

130 Halaman + 28 Tabel + 11 Lampiran

Makanan yang kita konsumsi harus sehat dan memiliki gizi yang optimal. Jika salah satu faktor ini terganggu dapat menyebabkan gangguan kesehatan dan penyakit. Pondok Pesantren kurang memperhatikan hygiene sanitasi lingkungan yang masih kotor maupun sanitasi penjamah yang belum memakai APD dengan lengkap. Tujuan dari penelitian ini untuk mengetahui penerapan hygiene sanitasi makanan dan kualitas mikrobiologi pada makanan di Pondok Pesantren Al-Maghfiroh Karas Kabupaten Magetan.

Penelitian ini menggunakan metode deskriptif dengan teknik pengumpulan data observasi lapangan menggunakan lembar observasi, dokumentasi, wawancara dan uji laboratorium. Subjek dari penelitian ini adalah kondisi area luar dapur Pondok Pesantren, kondisi dalam dapur Pondok Pesantren, dokumentasi dan rekaman, kesehatan dan keselamatan kerja. Analisis hasil observasi dan uji laboratorium secara deskriptif.

Penilaian Pondok Pesantren menunjukkan area luar beresiko tinggi dengan skor 59. Area dalam juga tergolong resiko tinggi memperoleh skor 53. Kualitas makanan Pondok Pesantren tidak memenuhi syarat. Berdasarkan penelitian dapat disimpulkan bahwa TPP di Pondok Pesantren belum sepenuhnya memenuhi hygiene sanitasi pangan. Disarankan bagi penjamah Pondok Pesantren mampu memperhatikan kondisi hygiene sanitasi pangan agar masakan yang diolah mendapatkan hasil lebih berkualitas.

Kata Kunci : Hygiene Sanitasi, Kualitas Mikrobiologi, Makanan, Pondok Pesantren

ABSTRACT

Zahra Nur Andira

“Implementation of Food Hygiene Sanitation and Microbiological Quality of Food at Al-Maghfiroh Islamic Boarding School Karas Magetan Regency”

130 Pages + 28 Tables + 11 Appendices

The food we consume should be healthy and nutritious. If any of these factors are compromised, it can lead to health problems and disease. This is because Islamic boarding schools lack attention to hygiene, resulting in dusty environments and inadequate personal protective equipment for food handlers. The purpose of this study was to determine the implementation of food hygiene and the microbiological quality of food at the Al-Maghfiroh Islamic boarding school in Karas, Magetan Regency.

This study employed a descriptive method with data collection techniques including field observation sheets based on Minister of Health Regulation No. 14 of 2021, documentation, interviews, and laboratory testing. The subjects of this study were the conditions outside the Islamic boarding school kitchen, the conditions inside the Islamic boarding school kitchen, documentation and recordings, and occupational health and safety. The results of the observations and laboratory tests were analyzed descriptively.

The assessment of the Islamic boarding school shows that the outer area is high risk with a score of 59. The inner area is also classified as high risk with a score of 53. From a sample of one portion of food, the average result was 14.000 colonies/gram, which does not meet the requirements. Based on the research, it can be concluded that the TPP at the Islamic boarding school has not fully met food hygiene and sanitation standards. It is recommended that Islamic boarding school handlers pay attention to food hygiene and sanitation conditions so that the processed food produces higher quality results.

Keywords: Hygiene sanitation, microbiological quality, food, Islamic boarding school