

ABSTRACT

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APPLICATION OF FOOD SANITATION HYGIENE PRINCIPLES IN
HOME INDUSTRY TOFU MR. MUJIONO IN
SURATMAJAN VILLAGE MAGETAN REGENCY 2021

xiii + 65 Pages + 18 Table + 10 Attachments

Tofu is a healthy food because its high protein content is equivalent to the quality of animal protein. Sanitary hygiene is an effort to control the factors of food, people, places and equipment that can or may cause disease or health problems. This study was conducted to find out about the application of food sanitation hygiene in the home industry tofu Mr. Mujiono and to know about the quality of tofu products microbiologically, physical and chemical.

This type of research is descriptive with the main objective of making a picture or description of a situation objectively. And the design of this research is cross sectional that is taking data at the same time. Data was collected by observation, interviews, organoleptic tests, microbiological tests, and chemical tests. The results of the study are adjusted to existing regulations and are described.

Based on the results of research on the application of the principles of hygiene and sanitation, Mr. Mujiono's home industry is in the sufficient category with a percentage of 78%. Only one principle is in the good category, while four principles are in the sufficient category and one principle is in the poor category.

For this reason, it is recommended that Mr. Mujiono's Home Industry better maintain the cleanliness of both the handlers, the tools used or the place of production. Especially for food storage, ready-made food should be placed in a closed place, not on the floor and in front of the door.

Keywords : tofu, food sanitation hygiene, organoleptic, microbiology, chemistry

Bibliography : 28 readings (1995 - 2021)