

ABSTRACT

Ministry of Health of Republic of Indonesia
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QUALITY OF VEGETABLE BACTERIOLOGY IN SENTRA WISATA KULINER CONVENTION HALL SURABAYA 2018

ix + 65 pages + 12 tables + 12 attachments

Fresh vegetables are vegetables that are served as complementary dishes and enjoyed with chili sauce in a raw state that it can potentially become a breeding ground for bacteria because it is not processed first. This study aims to know the bacteriological quality of fresh vegetables in Sentra Wisata Kuliner Convention Hall Surabaya.

This research is included in descriptive research with Cross-Sectional design. The number of samples taken was 12 vegetables from 6 food handlers and 1 clean water sample. The variables studied were bacteriological quality of *Escherichia coli* and *Salmonella* sp. fresh vegetables, fresh water quality, personal hygiene food handlers, and vegetable washing techniques.

The results showed bacteriological quality of *Escherichia coli* fresh vegetable did not meet the requirements of 33% (4 samples) and bacteriological quality of *Salmonella* sp. fresh vegetable do not meet the requirements of 50% (6 samples). As much as 67% (4 handlers) have sufficient food handlers personal hygiene. As much as 67% (4 handlers) use vegetable washing techniques that are not good. Clean water quality meets the requirements with a total Coliform 21 CFU / 100ml result.

It is recommended for food handlers to improve personal hygiene practices and fresh vegetable washing techniques properly. For health centers; they are suggested to conduct periodic supervision and counseling to food handlers related to food handlers personal hygiene.

Key words : Lalapan (fresh vegetables), Personal Hygiene, Vegetable Washing Techniques, *Escherichia coli*, *Salmonella* sp.

Reading List : 33 books + 27 Journals (1994 - 2017)

ABSTRAK

Kementerian Kesehatan RI
Politeknik Kesehatan Kemenkes Surabaya
Program Studi D-III Jurusan Kesehatan Lingkungan
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KUALITAS BAKTERIOLOGIS SAYUR LALAPAN DI SENTRA WISATA KULINER CONVENTION HALL SURABAYA TAHUN 2018

ix + 65 halaman + 12 tabel + 12 lampiran

Sayur lalapan merupakan sayur yang disajikan sebagai pelengkap masakan dan dinikmati dengan sambal dalam keadaan mentah sehingga dapat berpotensi menjadi tempat berkembang biaknya bakteri karena tidak diolah terlebih dahulu. Penelitian ini bertujuan untuk mengetahui kualitas bakteriologis sayur lalapan di Sentra Wisata Kuliner *Convention Hall* Surabaya.

Penelitian ini termasuk penelitian deskriptif dengan desain *Cross Sectional*. Jumlah sampel yang diambil sebanyak 12 sayur lalapan dari 6 penjamah makanan dan 1 sampel air bersih. Variabel yang diteliti yaitu kualitas bakteriologis *Escherichia coli* dan *Salmonella sp.* sayur lalapan, kualitas air bersih, *personal hygiene* penjamah makanan, dan teknik pencucian sayur.

Hasil menunjukkan kualitas bakteriologis *Escherichia coli* sayur lalapan tidak memenuhi syarat sebesar 33% (4 sampel) dan kualitas bakteriologis *Salmonella sp.* sayur lalapan tidak memenuhi syarat sebesar 50% (6 sampel). Sebanyak 67% (4 penjamah) memiliki *personal hygiene* penjamah makanan yang cukup. Sebanyak 67% (4 penjamah) menggunakan teknik pencucian sayur yang tidak baik. Kualitas air bersih memenuhi syarat dengan hasil Total *Coliform* 21 CFU/100ml.

Disarankan bagi penjamah makanan untuk meningkatkan praktik *personal hygiene* dan teknik pencucian sayur lalapan dengan benar. Bagi puskesmas untuk melakukan pengawasan secara berkala dan penyuluhan kepada penjamah makanan terkait *personal hygiene* penjamah makanan.

Kata Kunci : Lalapan, *Personal Hygiene*, Teknik Pencucian Sayur, *Escherichia coli*, *Salmonella sp.*

Daftar Bacaan : 33 buku + 27 Jurnal (1994 - 2017)