

ABSTRAK

Kementerian Kesehatan RI
Politeknik Kesehatan Kemenkes Surabaya
Program Studi Sanitasi Program Diploma III
Karya Tulis Ilmiah, Juni 2022

Athaya Rahma Dewi

GAMBARAN PERILAKU PENJAMAH MAKANAN DALAM PENERAPAN *PERSONAL HYGIENE* DI INSTALASI GIZI RUMAH SAKIT JIWA MENUR SURABAYA TAHUN 2022

xv + 54 Halaman + 10 Tabel + 3 Gambar + 6 Lampiran

Penerapan *hygiene* bagi penjamah makanan sangat penting untuk dilakukan guna menciptakan keamanan pangan. Survei pendahuluan yang telah dilakukan di Rumah Sakit Jiwa Menur Surabaya didapatkan hasil bahwa penjamah makanan masih belum menerapkan *personal hygiene* secara optimal. Tujuan dari penelitian ini adalah menggambarkan perilaku (pengetahuan, sikap, sarana dan prasarana serta dukungan keluarga) penjamah makanan dalam penerapan *personal hygiene* di Instalasi Gizi Rumah Sakit Jiwa Menur Surabaya Tahun 2022.

Jenis penelitian ini adalah deskriptif dengan bentuk pendekatan *Cross Sectional*. Lokasi penelitian dilakukan di Instalasi Gizi Rumah Sakit Jiwa Menur Surabaya. Populasi dalam penelitian ini sebanyak 18 pekerja penjamah makanan. Sampel pada penelitian ini menggunakan seluruh jumlah populasi (*Total Sampling*). Teknik pengumpulan data yang digunakan adalah pengisian kuisioner dan wawancara.

Hasil penelitian menunjukkan, pengetahuan penjamah makanan dalam penerapan *personal hygiene* di Instalasi Gizi Rumah Sakit Jiwa Menur yang termasuk kategori baik 17 responden (94,4%) dan kategori cukup 1 responden (5,6%). Sikap penjamah yang termasuk kategori baik 15 responden (83,3%) dan kategori cukup 3 responden (16,7%). Sarana dan prasarana penjamah dalam penerapan *personal hygiene* termasuk kategori memadai 100%. Dukungan keluarga penjamah termasuk kategori mendukung sebanyak 16 responden (88,9%) dan tidak mendukung 2 responden (11,1%).

Diharap bagi pihak Rumah Sakit khususnya Instalasi Gizi untuk rutin dalam memberikan edukasi mengenai cuci tangan pakai sabun dengan baik dan benar dan melengkapi petunjuk tahapan cuci tangan.

Kata Kunci : Penjamah Makanan, Penerapan *Hygiene*, Teori Lawrence Green
Daftar Bacaan : 9 buku (2010-2020), 9 E-book (2013-2021), 12 jurnal (2017-2021)

ABSTRACT

Ministry of Health Republic of Indonesia
Health Polytechnic Ministry of Health Surabaya
D-III Study Program of Sanitation
Scientific Papers, Juni 2022

Athaya Rahma Dewi

DESCRIPTION OF THE BEHAVIOR OF FOOD CHANNEL IN THE APPLICATION OF PERSONAL HYGIENE IN NUTRITION INSTALLATION OF MENUR Mental Hospital, SURABAYA, 2022

xv + 54 Pages + 10 Tables + 3 Pictures + 6 Attachments

The application of hygiene for food handlers was very important to do to create food safety. A preliminary survey that was conducted at the Menur Mental Hospital in Surabaya showed that food handlers still did not apply personal hygiene optimally. The purpose of this study was to describe the behavior (knowledge, attitudes, facilities and infrastructure, and family support) of food handlers in the application of personal hygiene at the Nutrition Installation of Menur Mental Hospital Surabaya in 2022.

This type of research was descriptive with a cross-sectional approach. The location of research was carried out at the Nutrition Installation of the Menur Mental Hospital, Surabaya. The population in this study was 18 food handlers. The sample in this study used the entire population (Total Sampling). Data collection techniques used are filling out questionnaires and interviews.

The results showed that the knowledge of food handlers in the application of personal hygiene at the Nutrition Installation of Menur Mental Hospital which was included in the good category was 17 respondents (94.4%) and 1 respondent was sufficient (5.6%). The attitude of the handler which is included in the good category was 15 respondents (83.3%) and the sufficient category was 3 respondents (16.7%). The facilities and infrastructure of the handlers in the application of personal hygiene are included in the 100% adequate category. The family support of the handler was included in the category of supporting as many as 16 respondents (88.9%) and not supporting 2 respondents (11.1%).

It is hoped that the Hospital, especially the Nutrition Installation, will routinely provide education about washing hands with soap properly and correctly and complete the instructions for washing hands.

Keywords : Food Handlers, Application of Hygiene, Lawrence Green Theory

Reading List : 9 Books (2010-2020), 9 E-books (2013-2021), 12 Journals (2017-2021)