

ABSTRACT

HYGIENE ANALYSIS OF FOOD PROCESSING SANITATION IN NUTRITION INSTALLATION RSUD dr. SAYYIDIMAN MAGETAN REGENCY IN 2022

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The nutrition installation is a class B catering service, namely catering services that serve the special needs of the community by processing using a special kitchen and employing workers. In a previous study by Faradila Sintia, etc "Overview of Sanitary Hygiene in Food Management at Abc Hospital, Kubu Raya Regency, West Kalimantan" it was found that most of the assessment components had full values, except for equipment, presence of nuisance vectors, and handling behavior. In this study, we observed the application of hygiene sanitation at the food processing stage at the nutrition installation of Dr. Sayyidiman Hospital, Magetan Regency. The purpose of this study was to determine the quality of hygiene sanitation at the food processing stage.

This type of research is descriptive. Data collection was obtained by means of interviews, observations, field parameter examinations (measurement of temperature, humidity, and lighting), and laboratory examinations (wipe cutlery and food quality tests). The assessment of was taken to the Regulation of the Minister of Health Number 1096 of 2011 concerning Food Sanitation Hygiene and Regulation of the Minister of Health Number 7 of 2019 concerning Hospital Environmental Health.

The results of the research on the quality of sanitation equipment have met the requirements with a result of 68%. The sanitation quality of food processing places has met the requirements with a result of 74%. The sanitation quality of food handlers has met the requirements with a yield of 75%. And the quality of food processing sanitation meets the requirements with a yield of 53%. And the quality of food based on physical, chemical, and microbiological tests are has met the quality standards.

It can be concluded that the application of food sanitation hygiene in the nutrition installation of RSUD dr. Sayyidiman Magetan Regency at the food processing stage has met the quality standards according to the Regulation of the Minister of Health Number 1096 of 2011 Food Sanitation Hygiene and Minister of Health Number 7 of 2019 Hospital Environmental Health.

Keywords: hygiene, sanitation, and food processing

