



UNIVERSITAS ANDALAS

**ANALISIS PENERAPAN HIGIENE DAN SANITASI MAKANAN
DI INSTALASI GIZI RSUP DR.M.DJAMIL PADANG**

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FAKULTAS KESEHATAN MASYARAKAT

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INSTALASI GIZI RSUP DR.M.DJAMIL PADANG TAHUN 2018**

xii + 123 halaman, 18 tabel, 02 gambar, 12 lampiran

ABSTRAK

Tujuan Penelitian

Rumah sakit menjadi salah satu tempat yang beresiko tinggi mengalami kontaminasi silang pada pengolahan makanannya karena banyak hidangan yang dimasak dan disiapkan secara bersamaan untuk semua pasien rawat inap. Penerapan higiene dan sanitasi makanan memiliki peran penting untuk mencegah terjadinya hal tersebut. Penelitian ini bertujuan untuk menganalisis penerapan higiene dan sanitasi makanan di instalasi gizi RSUP Dr.M.Djamil Padang Tahun 2018.

Metode

Metode penelitian yang digunakan adalah metode kualitatif. Penelitian ini dilaksanakan pada bulan Januari hingga Juni 2018. Pengumpulan data dilakukan dengan wawancara mendalam, observasi lapangan, dan telaah dokumen. Pengolahan data dilakukan dengan mereduksi data, penyajian data dan penarikan kesimpulan. Setelah itu, analisa data dilakukan dengan triangulasi sumber dan metode.

Hasil

Berdasarkan hasil penelitian didapatkan informasi bahwa pada komponen input: instalasi gizi memiliki SOP tentang higiene dan sanitasi makanan. Jumlah tenaga gizi, pelatihan higiene & sanitasi makanan, pemeriksaan kesehatan pekerja, sarana prasarana belum memenuhi standar. Pada komponen proses: Belum adanya pemeriksaan parameter mikrobiologis bahan makanan yang berprotein tinggi. Suhu kelembaban gudang, suhu ruang pengolahan, cara pencucian peralatan, jadwal pemeriksaan parameter mikrobiologis peralatan masak & makan pasien yang belum memenuhi standar, serta kurangnya fasilitas *trolley* tertutup untuk mengangkut makanan. Pada komponen *output* : telah dilakukan uji organoleptik, pemeriksaan parameter mikrobiologis dan HACCP pada makanan yang dihasilkan.

Kesimpulan

Penerapan higiene dan sanitasi makanan di RSUP Dr.M.Djamil Padang sudah cukup baik. Namun, masih mempunyai kekurangan dan membutuhkan perbaikan baik dari komponen input, proses dan *output*. Disarankan kepada instalasi gizi dapat meningkatkan kembali pengawasan terhadap higiene dan sanitasi makanan agar dapat terhindar dari kejadian keracunan makanan.

Daftar Pustaka : 39 (2000-2017)

Kata Kunci : Analisis, higiene dan sanitasi makanan, instalasi gizi.

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BELLA PUTRI ANGGRAINI, NO. BP. 1411212046

**ANALYSIS OF FOOD HYGIENE AND SANITATION IMPLEMENTATION
IN NUTRITION INSTALLATION OF RSUP DR.M.DJAMIL PADANG
YEAR 2018**

xii + 123 pages, 18 tables, 02 pictures, 12 attachments.

ABSTRACT

Aim of the Research

The hospital is one of the high risk place of cross-contamination in the processing food because there are many dishes which is cooked and served simultaneously for all of the patients. Implementation of food hygiene and sanitation have important roles to prevent that problems. The aims of this research is to analyze the implementation of food hygiene and sanitation in nutrition installation of RSUP Dr.M.Djamil Padang year 2018.

Method of the Research

Research method that being used is qualitative method. This research was conducted between January until June 2018. Data were collected through in-depth interviews, observation, and literatur review. Data processing is done by data reduction, data presentation and conclusion. After which, data analysis is processed by triangulation of sources and methods.

Result of the Research

Based on the results of research reveal that in the input component: nutrition installation has SOP about food hygiene & sanitation implementation. Amount of nutritionists, the training of food hygiene and sanitation, the checking of worker's health, facilities and infrastructures has not been fulfilled the standard. In the process component: it has not been done the inspection of microbiological parameter in high protein foods, the temperature and the humidity of the storage, the temperatur of food processing room, the procedure of tools washing, the schedule of inspection microbiological parameters on cooking equipment and patients food which had not fulfilled standard, and the closed trolley facility for transporting food are still insufficient. In the output component: the checking of organoleptik has been done as well as the microbiological paramater inspection, and HACCP on the food produced.

Conclusion

The implementation of food hygiene and sanitation in nutrition installation RSUP Dr.M.Djamil Padang is good enough. However, the reseacher still found the weaknesses which are needed to be improved either from input, process, and output components. It suggest to nutrition installation to improve the supervision of food hygiene and sanitation in order to prevent the food poisoning.

References : 39 (2000-2017)

Keywords : Analysis, Food Hygiene and Sanitation, Nutrition Installation