

STUDI KONDISI HIGIENE DAN SANITASI MAKANAN DI INSTALASI GIZI
BADAN PELAYANAN KHUSUS RUMAH SAKIT JIWA PROVINSI BALI

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Proses pengelolaan sanitasi makanan di Rumah Sakit menyangkut banyak faktor, mulai dari sumber bahan makann, proses hingga menjadi makanan, penyajian kepada konsumen dan faktor-faktor lingkungan lainnya yang terkait. Penelitian ini menggunakan metode deskriptif. Pengambilan data dilakukan dengan wawancara, bantuan kuesioner dan uji laboratorium untuk mengukur angka kuman dan data primer yang ada di Instalasi Gizi BPKRSJP Provinsi Bali serta observasi. Populasi dan sampel dalam penelitian ini adalah penjamah makanan, peralatan pengolahan makanan, bahan makanan mentah dan masak, air dari PDAM serta kondisi lingkungan yang ada di Instalasi Gizi BPKRSJ Provinsi Bali. Hasil penelitian diperoleh tingkat higiene penjamah makanan dalam kategori kurang dari segi persyaratan kesehatan sebesar 33,33% dari 14 populasi, tingkat higiene untuk peralatan pengolahan makanan sebesar 42,86% dengan kriteria cukup sedangkan tingkat higiene untuk kualitas bahan makanan sebesar 64,28% dengan kriteria cukup untuk keadaan sanitasi lingkungan sebesar 65% dengan kriteria cukup. Dengan kesimpulan pengelola makanan kurang memenuhi syarat kesehatan, untuk pengolahan makanan, bahan baku makanan dan sanitasi lingkungan dapur dalam kriteria cukup. Saran untuk penjamah makanan, pemeriksaan berkala dan sertifikat kesehatan sangatlah perlu dilakukan setiap enam bulan sekali untuk mengetahui kondisi kesehatan, memelihara dan memperbaiki sarana sanitasi yang sudah ada serta pengajuan dana perbaikan dari untuk sarana sanitasi dapur.

Kata Kunci: Higiene, Sanitasi, BPKRSJP, Penjamah, Instalasi Gizi

*STUDY OF HYGIENE CONDITION AND FOOD SANITATION IN NUTRITION
INSTALLATION OF SPECIAL SERVICE DIVISION OF MENTAL HOSPITAL BALI
PROVINCE*

Process of food sanitation management in hospital is concerning many factors, such as source of food-stuff, food processing, servicing to the consumer and other environmental related factors. This was a description research. Data would be collected by interview, by questionnaire and laboratory test to assess microbial number and primary data in the nutrition Installation of BPKRSJP Bali Province as well as by observation. The population and sample of the research were handler, food processing equipments, raw and cooked food-stuff, PDAM water and environmental condition in Nutrition Installation of BPKRSJP Bali Province. Result of research indicated that hygiene level of handler was in category less of health requirements, that is 33,33% from 14 population, hygiene level of food processing equipment was 42,86% had adequate category, while the hygiene level in quality of food-stuff was 64,28% had adequate category and environmental sanitation was 65% had adequate category. It was concluded that food management less complied to health standard, food processing, food raw material and kitchen environmental sanitation in category of adequate. It was suggested that handler, periodic inspection and health certificate is very required to be conducted in every six-month to know health condition, maintaining and improving existing sanitation equipment as well as proffering of fund to improving of kitchen.

Keyword : Hygiene, Sanitation, BPKRSJP, Handler, Nutrition Installation