

ABSTRAK

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Judul : Analisis Implementasi Prinsip *Hygiene* Sanitasi Makanan di Instalasi Gizi Rumah Sakit Ibu Anak Mutiara Bunda Tangerang Tahun 2018

Pasien yang sedang dirawat di rumah sakit sangat rentan terhadap penyakit keracunan makanan. Sehingga makanan yang akan dihidangkan untuk pasien haruslah sesuai dengan syarat *hygiene* sanitasi makanan, seperti terhindar dari pencemaran bakteri *e.coli* yang dapat menyebabkan diare. Tujuan penelitian untuk mengetahui gambaran mengenai analisis implementasi prinsip *hygiene* sanitasi makanan di Instalasi Gizi Rumah Sakit Ibu Anak Mutiara Bunda Tangerang tahun 2018. Penelitian ini dilakukan dengan pendekatan kualitatif. Pada penelitian didapat bahwa pemilihan bahan makanan dilakukan oleh pihak ketiga, tidak terdapat laporan dan catat dalam pengadaan bahan makanan. Pintu ruang penyimpanan bahan makanan terkadang dibiarkan terbuka selama proses pengolahan makanan berlangsung. Alat makan yang sudah dicuci kontak langsung dengan tangan petugas saat petugas memindahkan alat makan. Petugas tidak menggunakan alat pelindung diri pada saat mengangkat (mendistribusikan) makanan pada pasien, jalur yang digunakan untuk pengangkutan alat makan yang kotor dan pengangkutan makanan sama. Oleh karena itu peneliti menyarankan untuk memberlakukan buku catatan belanja, kartu stok dan pembukuan pelaporan belanja sehingga mempermudah kerja ahli gizi dalam melakukan kegiatan pengecekan ketersediaan bahan makanan, melakukan pencatat pada monitoring suhu sehingga suhu ruang penyimpanan tetap terkontrol, segera mendistribusikan makanan yang sudah disajikan dan di *wrapping*, memperbaiki jalur belakang agar bisa dilewati *trolley* sehingga jalur untuk mengangkat makan dan alat makan yang kotor berbeda.

Kata kunci : prinsip *hygien* sanitasi makanan, alat pelindung diri
xiv+91 halaman; 2 bagan; 14 tabel
Daftar Pustaka : 31 (2003-2017)

ABSTRACT

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Bunda Tangerang at 2018

Patients who are hospitalized are very susceptible to food poisoning. So that the food to be served for patients must be in accordance with hygiene sanitation requirements, such as avoiding *e.coli* bacterial contamination which can cause diarrhea. The purpose this study is to know the description of analysis the implementation hygiene principle of food sanitation at Nutrition Installation hospital mother children Mutiara Bunda Tangerang in 2018. This research is conducted with qualitative approach. In the study it was found that the selection of foodstuff was done by a third party, then nutritionist will check the quality of the food, there are no reports and notes in the procurement of foodstuffs. Storage room doors foodstuff sometimes left open during process of processing food. There are officers who only use apron when process food, cutlery that has been washed direct contact with the hands of officers when officers move the cutlery. Ripe meals are stored in food storage cupboards for two to six hours. Food that has been served and wrapping will be stored back into the trolley heating for approximately one hour and then distributed. Officers do not use personal protective equipment when transporting (distributing) food to patients, the paths used for transporting dirty cutlery and transporting food are the same. Therefore, the researcher suggested to do recording and reporting of shopping so that facilitate the work of nutritionist, do recorder on temperature monitoring so that the temperature of storage space remain controlled, apply the notebook and stock card so do not need to check the availability of foodstuff everyday, self-protection more attention, immediately distribute food that has been served and in wrapping, repair the rear lane in order to be used for the line trolley so that the path to transport food and cutlery are dirty different.

Keywords: hygiene principle of food sanitation, personal protective equipment
xiv + 91 pages; 2 charts; 14 tables
References: 31 (2003-2017)