

**MINISTRY OF HEALTH, REPUBLIC OF INDONESIA  
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**OVERVIEW OF THE APPLICATION OF HYGIENE AND SANITATION  
IN THE PROVISION OF FOOD IN THE NUTRITIONAL UNIT AT  
HOSPITAL X JAKARTA PUSAT**

**xiv + 81 Pages + 2 Pictures + 4 Attachment + 9 Abbreviation**

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**ABSTRACT**

Food hygiene and sanitation are efforts to control the factors of food, people, places and equipment that can or may cause illness or health problems. Food hygiene and sanitation is very important, especially in public services such as hospitals. To support medical services for patients, it is necessary to have good food processing and meet the requirements of food hygiene and sanitation.

The purpose of this study was to determine the sanitation hygiene of the implementation of food in the nutritional unit of the Hospital X Jakarta Pusat. The study used descriptive or observational methods with a sample of 2 food handlers. The sampling technique in this study was random sampling.

The results showed that hygiene and sanitation in the nutritional unit of the Hospital X Jakarta Pusat had fulfilled the requirements according to the checklist referring to Permenkes Number 1096 of 2011 with a total score of 86 or 93.47% so that the nutritional unit of the Hospital X Jakarta Pusat could categorized as a proper service for group B.

Based on the results of observations of hygiene and sanitation at the Nutrition Unit of the Hospital X Jakarta Pusat it was found that the application of hygiene and sanitation of food handlers, food and cooking utensils, sanitation facilities and building conditions meets the requirements and for further research a laboratory examination test should be conducted to see whether or not the pathogenic germ carriers in food handlers are examined in the application of food hygiene and sanitation.

**Reference : 29 (2010-2018)**

**Keyword : Hygiene Sanitation, Nutrition Installation Unit**