

ABSTRAK

ANJANI SEKHAR ARRUM. Pelaksanaan Higiene dan Sanitasi Pada Proses Pengolahan Makanan Penyelenggaraan Makanan di SPPG X Kelurahan Sidomulyo Barat. Dibimbing oleh Alkausyari Aziz, SKM.M.Kes dan Nur Kholis, M.Pd.

SPPG X merupakan unit pelaksana Program Makan Bergizi Gratis (MBG) dengan kapasitas produksi lebih dari 200 porsi per hari yang wajib memenuhi standar higiene dan sanitasi sesuai Permenkes RI No. 1096 Tahun 2011. Penelitian ini menggunakan jenis penelitian deskriptif dengan pendekatan kuantitatif. Hasil menunjukkan higiene penjamah makanan mencapai kepatuhan 90% (kategori baik), sedangkan sanitasi lingkungan dan bangunan, fasilitas sanitasi, kebersihan peralatan, proses pengolahan, serta pengendalian hama dan limbah masing-masing mencapai 100%, sehingga pelaksanaan higiene dan sanitasi di SPPG X secara keseluruhan telah berjalan baik sesuai standar yang berlaku. Disarankan SPPG mempertahankan standar yang sudah baik dan menyediakan masker yang lebih nyaman untuk lingkungan dapur bersuhu tinggi guna menjaga konsistensi kepatuhan APD.

Kata kunci: higiene, penjamah makanan, program makan bergizi gratis, sanitasi, SPPG

ABSTRACT

ANJANI SEKHAR ARRUM. Implementation of Hygiene and Sanitation in the Food Processing of Food Service at SPPG X Sidomulyo Barat Village. Supervised by Alkausyari Aziz, SKM, M.Kes and Nur Kholis, M.Pd.

SPPG X is an implementing unit of the Free Nutritious Meal Program (MBG) with a production capacity of more than 200 portions per day, required to comply with hygiene and sanitation standards under Minister of Health Regulation No. 1096 of 2011. This study used a descriptive research type with an in-depth descriptive design, a method aimed at describing a phenomenon in depth and systematically based on direct field observation, to determine the implementation of hygiene and sanitation in food processing at SPPG X Sidomulyo Barat Village through five days of observation using a structured six-component checklist and interviews. Results showed that food handler hygiene achieved 90% compliance (good category), while environmental and building sanitation, sanitation facilities, equipment cleanliness, food processing procedures, and pest and waste management each achieved 100%, indicating that hygiene and sanitation implementation at SPPG X has been carried out well in accordance with applicable standards. It is recommended that SPPG maintain its already good standards and provide more comfortable masks for the high-temperature kitchen environment to maintain consistent PPE compliance.

Keywords: food handler, free nutritious meal program, hygiene, sanitation, SPPG