

INTISARI

Hubungan antara Tingkat Pengetahuan Penjamah Makanan dan Praktik Higiene dan Sanitasi dengan Cemaran *Escherichia coli* pada Daging Barbeku di Restoran Korea

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Latar belakang: Daging barbeku Korea menjadi populer seiring meningkatnya antusiasme penggemar budaya Korea. Daging adalah bahan pangan mudah rusak akibat aktivitas mikrobial, termasuk *Escherichia coli*. *E. coli* merupakan penyebab penting *food borne disease* dan sebagai indikator higiene sanitasi produk pangan. Cemaran *E. coli* terbukti berhubungan dengan tingkat pengetahuan dan praktik higiene sanitasi penjamah makanan. Belum banyak penelitian serupa yang dilakukan di restoran barbeku Korea.

Tujuan penelitian: Penelitian ini bertujuan mengetahui hubungan antara tingkat pengetahuan penjamah makanan tentang higiene, tingkat pengetahuan fasilitas sanitasi, dan praktik higiene dan sanitasi dengan cemaran *E. coli* pada daging barbeku, serta mengetahui gambaran pemenuhan fasilitas sanitasi restoran barbeku Korea.

Metode penelitian: Penelitian ini menggunakan metode kuantitatif dengan rancangan *cross sectional*. Sampel penelitian adalah 4 restoran barbeku Korea di Yogyakarta. Responden penelitian sebanyak 13 penjamah makanan, sedangkan sampel makanan yang diuji sebanyak 8 menu daging barbeku. Variabel penelitian berupa tingkat pengetahuan higiene, tingkat pengetahuan fasilitas sanitasi, praktik higiene dan sanitasi, serta hasil uji angka *E. coli* dengan metode hitung koloni *pour plate*. Analisis bivariat yang digunakan adalah uji Spearman.

Hasil: Hasil uji statistik menunjukkan tidak ada hubungan signifikan antara tingkat pengetahuan higiene, tingkat pengetahuan fasilitas sanitasi, dan praktik higiene dan sanitasi dengan cemaran *E. coli* pada daging barbeku di restoran Korea ($p > 0,05$). Pemenuhan fasilitas sanitasi di restoran Korea tergolong baik.

Kesimpulan: Tidak terdapat hubungan signifikan antara tingkat pengetahuan higiene, tingkat pengetahuan fasilitas sanitasi, dan praktik higiene dan sanitasi dengan cemaran *E. coli* pada daging barbeku di restoran Korea. Pemenuhan fasilitas sanitasi restoran barbeku Korea termasuk kategori baik.

Kata kunci: tingkat pengetahuan, praktik, higiene sanitasi, penjamah makanan, *E. coli*

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ABSTRACT

The Relationship Between Food Handlers' Knowledge Level and Hygiene and Sanitation Practices with *Escherichia Coli* Contamination on Barbecue Meat in Korean Restaurants

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Background: Korean barbecue meat becomes popular as the enthusiasm of Korean culture fans increases. Meat is easily damaged due to microbial activity, including *Escherichia coli*. *E. coli* is an important cause of food borne disease and as an indicator of hygiene and sanitation of food products. *E. coli* contamination was shown to be related to the level of knowledge and sanitation practices of food handlers. There have not been many similar studies done in Korean barbecue restaurants.

Objectives: This study aims to determine the relationship between the level of knowledge of food handlers about hygiene, the level of knowledge of sanitation facilities, and practices of hygiene and sanitation with *E. coli* contamination in barbecue meat, as well as to describe the fulfillment of sanitation facilities in Korean barbecue restaurants.

Method: This study used a quantitative method with a cross sectional design. The research samples were 4 Korean barbecue restaurants in Yogyakarta. The research respondents were 13 food handlers, while the food samples tested were 8 barbecue meat menus. The research variables were the level of knowledge of hygiene, the level of knowledge of sanitation facilities, hygiene and sanitation practices, and the results of the *E. coli* test with the pour plate colony method. Bivariate analysis used was Spearman test.

Result: The results of statistical tests showed that there was no significant relationship between the level of knowledge of hygiene, the level of knowledge of sanitation facilities, and hygiene and sanitation practices with *E. coli* contamination on barbecue meat in Korean restaurants ($p > 0,05$). The fulfillment of sanitation facilities in Korean restaurants is good.

Conclusion: There is no significant relationship between the level of knowledge of hygiene, level of knowledge of sanitation facilities, and practice of hygiene and sanitation with *E. coli* contamination on barbecue meat in Korean restaurants. The compliance of Korean barbecue restaurant's sanitation facilities is included in the good category.

Key words: level of knowledge, practice, hygiene and sanitation, food handlers, *E. coli*

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