

**ANALISIS PENILAIAN DAN EVALUASI SANITASI DAN HIGIENE  
BERDASARKAN PERMENKES NOMOR 14 TAHUN 2021  
PADA SENTRA INDUSTRI TEMPE DI DESA WINONG  
KABUPATEN PATI**

**ABSTRAK**

Tempe termasuk produk yang dikecualikan dalam kewajiban memiliki izin edar PIRT, tetapi pengawasan produksi tempe tetap diperlukan untuk pemenuhan standar keamanan pangan. Industri tempe berkewajiban mempunyai sertifikat laik higiene sanitasi yang telah diatur oleh Permenkes nomor 14 tahun 2021. Beberapa industri tempe di Desa Winong ditemukan aspek yang belum sesuai dengan pedoman sanitasi dan higiene. Penelitian ini bertujuan untuk menilai tingkat kondisi sanitasi dan higiene pada industri tempe, mengidentifikasi penyebab ketidaksesuaian berdasarkan prioritas ketidaksesuaian kritis, mengidentifikasi cemaran mikrobiologi pada air dan tempe, serta menyusun alternatif perbaikan pada industri tempe.

Penelitian ini dilakukan dengan *GAP Analysis* menggunakan formulir Permenkes Nomor 14 Tahun 2021, *5 Why's Analysis*, *Fishbone* diagram, pengujian cemaran mikrobiologi, dan Analisis 5W+1H. Hasil penelitian menunjukkan bahwa kondisi sanitasi dan higiene industri tempe berada pada risiko riwayat ketidaksesuaian sedang dengan kesesuaian 69,6%. Penyebab ketidaksesuaian kritis berasal dari faktor bahan, metode, dan manusia. Terdapat tiga sampel air dan dua sampel tempe yang melebihi batas maksimal cemaran koliform total dan *Escherichia coli*. Alternatif perbaikan yang direkomendasikan yaitu pemantauan dan pengujian kualitas air, pengolahan air dengan desinfektan, pemasakan yang benar, penerapan praktik higiene sanitasi, pemilihan jenis label kemasan kertas, dan panduan tentang pelatihan keamanan pangan siap saji bagi industri tempe dari dinas kesehatan.

Kata kunci: sanitasi, higiene, tempe, Permenkes no 14 tahun 2021

**ANALYSIS OF SANITATION AND HYGIENE ASSESSMENT AND  
EVALUATION BASED ON MINISTER OF HEALTH REGULATION  
NUMBER 14 OF 2021 AT THE TEMPEH INDUSTRY CENTRE  
IN WINONG VILLAGE, PATI REGENCY**

**ABSTRACT**

Tempeh is an exempted product from the obligation to have a PIRT permit, but monitoring of tempeh production is still required to ensure food safety standards are complied with. The tempeh industry is mandated to have a sanitary hygiene certificate, as regulated by Minister of Health Regulation No. 14 of 2021. Several tempeh industries in Winong Village were found to have aspects that were not in conformance with sanitation and hygiene guidelines. This study aims to assess the level of sanitation and hygiene conditions in the tempeh industry, identify the causes of non-conformity based on the priority of critical non-conformity, identify microbiological contamination in water and tempeh, and compile alternative improvements in the tempeh industry.

This research was conducted with GAP Analysis based on the Minister of Health Regulation No. 14 of 2021 form, 5 Why's Analysis, Fishbone diagram, microbiological contamination testing, and 5W+1H Analysis. The results showed that the sanitation and hygiene conditions of the tempeh industry were at moderate risk of non-conformity history with 69.6% conformity. The causes of critical nonconformities come from material, method, and human factors. There were three water samples and two tempeh samples that exceeded the maximum limits of total coliform and *Escherichia coli* contamination. The recommended improvement alternatives are water quality monitoring and testing, water treatment with disinfectants, proper cooking, implementation of sanitation hygiene practices, selection of paper packaging labels, and guidance on ready-to-eat food safety training for the tempeh industry from the public health office.

Keywords: sanitation, hygiene, tempeh, minister of health regulation no 14 of 2021