

ABSTRAK

Analisis Tingkat Pengetahuan Keamanan Pangan Penjamah Makanan, Penerapan HACCP, dan Uji Mikrobiologis Menu Makanan Berbahan Dasar Ayam di Jasa boga Yogyakarta

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Latar belakang: Katering merupakan penyedia makanan yang rentan terhadap kontaminasi yang erat kaitannya dengan keamanan pangan. Saat ini belum banyak katering yang menerapkan metode penilaian keamanan pangan HACCP (*Hazard Analysis Critical Control Point*). Penerapan HACCP dipengaruhi oleh pengetahuan penjamah makanan. Penelitian yang berfokus pada analisis HACCP dan uji mikrobiologis pada makanan belum banyak dilakukan oleh jasa boga.

Tujuan penelitian: Mengetahui penerapan HACCP dan hubungan pengetahuan keamanan pangan penjamah makanan dengan hasil uji mikrobiologis pada menu makanan berbahan dasar ayam di jasa boga.

Metode penelitian: Penelitian ini menggunakan metode kuantitatif dan kualitatif. Lokasi penelitian berada di 3 katering yang terletak di wilayah Kota Yogyakarta dan Kabupaten Sleman. Responden penelitian sebanyak 20 orang penjamah makanan, sedangkan sampel makanan yang diuji sebanyak 12 menu ayam. Informan penelitian berjumlah 24 orang, yang terdiri dari 3 pemilik katering, 8 penjamah makanan, dan 13 konsumen. Variabel penelitian, meliputi pengetahuan penjamah makanan, HACCP, dan uji *E.coli* dengan metode Koloni *Pour Plate*. Uji hipotesis dilakukan dengan menggunakan rumus *covariance*.

Hasil: Hasil observasi menunjukkan katering telah menerapkan HACCP. Hasil analisis statistik menunjukkan tidak ada hubungan antara pengetahuan keamanan pangan penjamah makanan dengan uji mikrobiologis ($S_{xy} = 0$).

Kesimpulan: Katering dalam penelitian sudah menerapkan HACCP dan tidak ada hubungan antara pengetahuan keamanan pangan penjamah makanan dengan uji mikrobiologis.

Kata kunci: pengetahuan penjamah makanan, keamanan pangan, HACCP, *E. coli*, katering

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ABSTRACT

Food Safety Knowledge of Food Handlers, Implementation of HACCP, and Microbiological Test on Chicken Menus in the Catering of Yogyakarta

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Background: Catering is a food provider that is vulnerable to contamination related to food safety. Currently, there are only a few caterers that have applied HACCP as a food safety assessment method. The success of the implementation of HACCP is affected by food safety knowledge of food handlers. Research that focuses on HACCP analysis and microbiology tests had not been done much in caterers.

Objectives: The objective of this study is to find out the implementation of HACCP and the relation of food safety knowledge with the result of the microbiology test on the chicken menu in the catering.

Method: The method of this study was a mixed-method which is a combination of qualitative and quantitative. There was three caterings involved in this study were located in the area of Yogyakarta City and Sleman Regency. The subject of this study were 20 food handlers, while the food samples of this study were 12 chicken products. Informants for this study were 24 people (3 catering owners, 8 food handlers, and 13 consumers). Research variables included knowledge of food handlers, HACCP, and *E. coli* tests using the Pour Plate Colony method. The hypothesis test was done using the covariance formula.

Result: The result from observation showed that the catering has implemented implementation of HACCP. The results of statistical analysis showed that there was no relationship between food safety knowledge of food handlers and microbiological tests ($S_{xy} = 0$).

Conclusion: All of the caterings involved in this study has applied HACCP and there was no relationship between food safety knowledge of food handlers and *E. coli* contamination.

Key words: knowledge of food handlers, food safety, HACCP, *E. coli*, catering

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