

INTISARI

ANALISIS PERILAKU HIGIENE INDIVIDU PENJAMAH MAKANAN, HACCP, DAN CEMARAN MIKROBIOLOGI PADA MENU MAKANAN BERBAHAN DASAR TELUR DI KATERING WILAYAH SLEMAN DAN YOGYAKARTA

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Latar Belakang: Keamanan pangan merupakan masalah penting yang harus diperhatikan secara khusus dalam program pengawasan pangan. Keamanan pangan dapat dicapai melalui penerapan HACCP dan uji mikrobiologis yang dapat menurunkan risiko bahaya keracunan makanan yang terjadi di perusahaan. Implementasi HACCP dapat menjadikan katering/jasa boga lebih memperhatikan hygiene sanitasi dalam pengolahan bahan makanan tersebut.

Tujuan: Menganalisis praktik hygiene individu penjamah makanan, hygiene sanitasi sebagai prasyarat HACCP, HACCP, dan cemaran mikrobiologis pada makanan berbahan dasar telur di katering.

Metode Penelitian : Penelitian ini menggunakan metode kuantitatif dan kualitatif. Lokasi penelitian berada pada 3 Katering yang terletak di Wilayah Sleman dan Yogyakarta. Subjek penelitian sebanyak 23 orang penjamah makanan. Sampel makanan sebanyak 12 sampel. Informan dalam penelitian ini sebanyak 24 informan. Instrumen pengumpulan data meliputi checklist Praktik Hygiene Individu Penjamah makanan, panduan wawancara, formulir HACCP, dan Uji E.coli menggunakan metode Koloni Pour Plate. Analisis statistik menggunakan Uji Spearman.

Hasil: Hasil observasi praktik hygiene individu menunjukkan 95,7% responden tergolong kurang, 4,3% tergolong buruk, dan tidak ada kategori baik pada observasi praktik hygiene individu. Uji mikrobiologis 12 sampel makanan berbahan dasar telur menunjukkan satu sampel makanan kategori tidak aman. Hasil observasi dan wawancara Katering sudah menerapkan prinsip HACCP. Tidak ada hubungan antara praktik hygiene individu dengan uji mikrobiologis ($p=0,779$).

Kesimpulan: Katering sudah menerapkan HACCP dan tidak ada hubungan antara praktik hygiene individu penjamah makanan dengan uji mikrobiologis.

Kata kunci: Hygiene individu, hygiene sanitasi, HACCP, E.Coli, katering.

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ABSTRACT

THE ANALYSIS OF FOOD HANDLER'S, HYGIENE PRACTICE, HACCP, AND MICROBIOLOGICAL CONTAMINATION ON EGG BASED FOOD MENUS AT CATERINGS IN THE AREA OF SLEMAN REGENCY AND YOGYAKARTA CITY

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Backgrounds: Food safety is so important that it needs to be concerned particularly in the food supervision program. Food safety can be attained through the application of HACCP and microbiological test which may reduce the risk of food poisoning that might happen in the bussines. HACCP implementation can establish the concern of the caterings/food production service providers to pay more attention about the hygiene and sanitation in the process.

Aim: To analyze the practice of hygiene sanitation of food handlers, hygiene sanitation as the precondition of HACCP, HACCP itself, and microbiological contamination on the caterings' egg based foods.

Methods: This study used the mix methods, both quantitative and qualitative. This study was held at 3 caterings located in the area of Sleman Regency and Yogyakarta City. Subject consisted of 23 food handlers and 12 food samples were obtained. We also recruited 24 informants. The instruments used to collect the data were "Praktik Higiene Individu Penjamah Makanan" checklist, interview guide form, HACCP form, and the pour plate technique was used in the *E.coli* test. We used *Spearman's* test to analyze the data.

Results: From observation of the individual hygiene practice showed that 95,7% of the respondents were classified as "lacking" and the other 4,3% were "poor". We did not find any respondent categorized as "good" from the observation. Microbiological test showed that 1 of 12 egg based food samples was categorized as "not safe". All caterings have applied the HACCP principles. There were no correlation between individual hygiene practice with microbiological test ($p=0,779$).

Conclusions: Caterings have applied HACCP and there is no correlation between individual food handlers' hygiene practice with microbiological test.

Kata Kunci: Individual hygiene, hygiene sanitation, HACCP, *E.Coli*, catering.

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