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Hygiene and sanitation of catering services A2 class in pangkalan Kerinci Health Center Area

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Abstract

Background: Catering services are used for the provision of food in various places and for various purposes and events, such as serving food at a party, seminar, factory or office employees, but not all catering services pay attention to cleanliness in processing food. Cases of food poisoning often occur in catering services, one of which is caused by poor food processing sanitation and hygiene. The purpose of the study was to determine hygiene and sanitation of catering service A2 class in the working area of Pangkalan Kerinci Health Center.

Method: The method of this research is a survey on the application of food hygiene sanitation for catering class A2 according to the requirements of SK 1096/MENKES/PER/VI/2011. The population in this study consisted of 10 catering service caterers and 28 catering service food handlers. Data analysis using observations in the Minister of Health With a high assessment and sanitation of catering services that meet the requirements of a score of 70-74 and do not qualify for a score of <70.

Results: The results showed that the feasibility test for hygiene and sanitation in the management of class A2 catering services in the Pangkalan Kerinci Health Center working area was seen from the size of the level of hygiene and sanitation catering with a total of 10 caterers, categories of level of hygiene and sanitation catering met the requirements there were 6 catering companies (60.0%) and there are 4 caterers in the category of not meeting the requirements (40.0%). The feasibility test for the hygiene of food handlers in the management of class A2 catering services in the working area of the Pangkalan Kerinci Health Center are 18 food handlers who meet the requirements (64.3%) and 10 food handlers who do not meet the requirements (35.7%).

Conclusion: Not all catering services qualify the physical eligibility in implementing hygiene sanitation for catering services, but in implementing the principles of sanitary hygiene from each variable in catering there are already those that Qualify.

Keywords: Hygiene, Sanitation, Catering Service

Abstrak

Latar Belakang: Jasa catering digunakan untuk penyediaan makanan di berbagai tempat dan untuk berbagai keperluan dan acara, seperti menyajikan makanan pada pesta, seminar, pegawai pabrik atau kantor, namun tidak semua jasa catering memperhatikan kebersihan dalam mengolah makanan. Kasus keracunan makanan sering terjadi pada jasa catering yang salah satunya disebabkan oleh sanitasi dan higienitas pengolahan makanan yang kurang baik. Tujuan penelitian untuk mengetahui higiene dan sanitasi pelayanan catering kelas A2 di wilayah kerja Puskesmas Pangkalan Kerinci.

Metode: Metode penelitian ini adalah survei tentang penerapan higiene sanitasi jasa boga pada catering golongan A2 sesuai persyaratan SK 1096/MENKES/PER/VI/2011. Populasi dalam penelitian terdiri dari 10 catering jasa boga dan 28 penjamah makanan jasa boga di wilayah kerja Puskesmas Pangkalan Kerinci. Sampel penelitian terdiri dari 10 catering dan 28 penjamah makanan catering jasa boga di wilayah kerja Puskesmas Pangkalan Kerinci. Analisis data

menggunakan observasi dari Permenkes RI 1096/MENKES/PER/VI/2011 dengan penilaian hygiene dan sanitasi jasaboga yang memenuhi syarat skor 70-74 dan tidak memenuhi syarat skor <70.

Hasil: Hasil penelitian menunjukkan bahwa uji kelayakan untuk hygiene dan sanitasi dalam pengelolaan jasaboga (katering) golongan A2 di wilayah kerja Puskesmas Pangkalan Kerinci dilihat dari ukuran tingkat hygiene dan sanitasi catering dengan jumlah 10 katering, kategori tingkat hygiene dan sanitasi catering memenuhi syarat ada 6 perusahaan katering (60,0%) dan terdapat 4 katering dengan kategori tidak memenuhi syarat (40,0%). Uji kelayakan untuk hygiene penjamah makanan dalam pengelolaan jasa boga (katering) golongan A2 di wilayah kerja Puskesmas Pangkalan Kerinci yaitu 18 penjamah makanan yang memenuhi syarat (64,3%) dan 10 penjamah makanan yang tidak memenuhi syarat (35,7%).

Kesimpulan: Tidak semua jasa catering memenuhi syarat kelayakan fisik dalam melaksanakan hygiene sanitasi jasa catering, namun dalam melaksanakan prinsip hygiene sanitasi dari masing-masing variabel dalam catering sudah ada yang memenuhi syarat.

Kata kunci: Hygiene, Sanitasi, Jasa Boga

INTRODUCTION

Catering services are the business of managing food served outside the place of business on the basis of orders made by individuals or business entities. Class A2 catering services are caterers that serve the needs of the general public and carry out food production processes that already have employees but still use household kitchens to carry out production(1).

The catering industry is currently in great demand because food is one of the main human needs. Nowadays, some people want food in a practical way so that they can be consumed with their families, one way to fulfill this food is by utilizing catering/catering services. Fulfilling these opportunities, the catering/catering service industry is currently emerging, both on a large and small scale. Based on APJI data (Association of Indonesian Jasaboga Entrepreneurs) the number of catering/catering services consists of 30,000 entrepreneurs(2).

Catering services are used for the provision of food in various places and for various purposes and events, such as serving food at a party, seminar, factory or office employees, but not all catering services pay attention to cleanliness in processing food. The safety of processed food also needs to get attention so that it is free from contamination and pathogenic microorganisms that cause people who consume it to experience food poisoning(3).

Undang undang Kesehatan of 2009 No. 36 pasal 108 paragraph 1 concerning standards and requirements for food and drink for health that is suitable for consumption. Sanitary hygiene is carried out to control risk factors for contamination of food, people, places and equipment used.

Cases of food poisoning often occur in catering services, one of which is caused by poor food processing sanitation and hygiene. This can be prevented by proper handling during the food production process at the catering service, one of which is by implementing good food sanitation hygiene for the environment, sanitation facilities, equipment, raw materials and food handlers(4).

The Pelalawan District Health Office in the Public Health Sector of the Environmental Health and Occupational Health Section in 2020 reported that in Pelalawan District there were 47 catering services. Catering services that qualify are only 17 % and 83 percent do not qualify. Most of the catering services are in the Pangkalan Kerinci, namely 10 catering services.

METHOD

Descriptive study by conducting a survey on the application of food service sanitation hygiene to class A2 catering according to the requirements of SK 1096/MENKES/PER/VI/2011. The sample in this study were 10 catering services and 28

catering service food handlers in the Working Area of the Pangkalan Kerinci Public Health Center.

The 10 catering services for class A2 are Puncak Kiko catering, Fanbinari catering, Yus catering, Era Kerinci catering, Nimar catering, Bono cafe catering, Mimi catering, Mira catering, Ita catering, and Fitri catering, all of which are in the working area of the Pangkalan Kerinci Health Center. The time for conducting research is from April to July 2021.

RESULT

Based on the results of the building's physical adequacy test, there are caterers that meet the requirements and some that do not meet the technical requirements in terms of building construction, lighting, ventilation, clean water, dirty water, food processing rooms, hand washing facilities and toilets, employees, types of food, food protection, cutlery and cooking utensils, catering groups A1 and A2. Complete results can be seen in Table 1.

Table 1. Physical Eligibility for Hygiene and Sanitation in the Management of Catering Services Class A2

Variable	Qualify		Not Qualify	
	N	%	n	%
Location, Building, Facilities	7	70	3	30
Lighting	10	100	0	0
ventilation	10	100	0	0
Clean Water	10	100	0	0
Dirty water	7	70	3	30
hand washing and toilet facilities	9	90	1	10
Trash Bins	5	50	5	50
food handling room	8	80	2	20

Variable	Qualify		Not Qualify	
	N	%	n	%
food handler	7	70	3	30
Food	10	100	0	0
food protection	10	100	0	0
eating and cooking utensils	10	100	0	0
Class Of A2	8	80	2	20

Results of physical feasibility for hygiene and sanitation in the management of food services (catering) class A2 results of physical feasibility tests for locations, buildings, lighting, ventilation, clean water, hands and toilets, types of food, food protection, cutlery and cooking 10 catering (100%) have met the due diligence requirements for food hygiene and sanitation, catering services Group A2, and technical in building construction, dirty water , garbage disposal sites, food processing rooms, employees, catering groups A1 and A2 have not met the due diligence requirements for food hygiene and sanitation in all catering companies in the working area of the Pangkalan Kerinci Health Center.

The feasibility test value for Hygiene and Sanitation in the Management of Services (Catering) Group A2 in the Working Area of the Pangkalan Kerinci Public Health Center is seen from the size of the hygiene and sanitation level of catering with the category of fulfilling the requirements if > 70 and not fulfilling the requirements if <70 which are in table 2 below

Table. 2 Feasibility Test for Hygiene and Sanitation in the Management of Catering Services Class A2

Management of catering services	N	%
Qualify	6	60
Not Qualify	4	40
Total	10	100

Due diligence test for hygiene and sanitation in the management of class A2 catering services in the working area of the Pangkalan Kerinci Public Health Center, namely that there were 6 catering companies (60%) out of 10 caterers who did not meet the requirements and 4 of them did not meet the requirements (40%).

Feasibility Test for Jasaboga Food Handlers in the Management of Catering Services for Group A2 in the Working Area of the Pangkalan Kerinci Public Health Center can be seen in table 3 below

Table. 3 Feasibility Test for Food Handlers in Class A2 Catering Services Management

Food handler	N	%
Qualify	18	64.3
Not Qualify	10	35.7
Total	28	100

The value of the due diligence test for hygiene and sanitation for food handlers in the management of catering services class A2 in the working area of the Pangkalan Kerinci Public Health Center, namely there were 18 food handlers who met the requirements (64.3%) and food handlers in the management of catering services who did not meet the requirements as many as 10 people (35.7%).

DISCUSSION

The application of food service sanitation in this study includes hand washing and toilet facilities, Trash Bins, eating and cooking utensils, locations, building and facility, food processing rooms, food handler, lighting, ventilation, clean water and dirty water

Hand washing facilities are the availability of a place to wash hands which is separate from the place where washing equipment and food ingredients must be equipped with running water and soap, closed drains have a water reservoir and a dryer.

Places for washing hands are easily accessible and close to the workplace.

Toilet facilities must be equipped with running water and waste water disposal channels that meet health requirements. The number of toilets must meet the needs, at least one toilet is available for 1-30 employees.

Trash bins must be separated between wet waste and dry waste. Trash cans must be covered, available in sufficient quantities, and placed as close as possible to the source of waste production, but the possibility of contamination of food by waste can be avoided.

Eating and cooking utensils Places for equipment and food ingredients must have the following qualifications: availability of a place for washing equipment, which is separate from the place for washing food, washing equipment must use cleaning agents/detergents, washing food ingredients or those that are eaten raw must be washed using a solution of Potassium Permanganate (KMnO₄) with a concentration of 0.02% for 2 (two) minutes or a chlorine solution with a concentration of 70% for 2 (two) minutes or immersed in boiling water (temperature 80°C-100°C) for 1-5 seconds, equipment and foodstuffs cleaned and stored in a place protected from contamination by insects, rats and other animals.

This research is in line with research that has been conducted by(5), that all catering services in food, food protection, food and cooking utensils have fulfilled the requirements with a score of 100% in catering services II and III.

Food Handlers are personal Hygiene people who are directly related to food and equipment starting from the stages of preparation, cleaning, processing, transportation to serving food Cleanliness of handlers or food handlers called personal hygiene is a procedure for maintaining cleanliness in the management of safe and healthy food. Cleanliness procedures are clean behaviors to prevent contamination of the food being handled(6).

The building consists of the building site, ceiling, doors and windows, lighting,

ventilation, food processing room. The location of the catering service is not close to sources of pollution such as public trash cans, public toilets, paint factories and other sources of pollution.

Building construction for catering activities must be strong and comfortable, always in a clean condition physically and free from any waste or leftovers that are placed carelessly. Kitchen construction should avoid the occurrence of corners and gaps that are difficult to clean. This part of the room is likely to become a place for accumulation of dirt or a nesting place for insects and rodents(7).

Food processing room the area of the food processing area must be in accordance with the number of employees working and the equipment in the processing room. The kitchen floor area free of equipment is at least two square meters (2 m²) for each worker.

Lighting intensity must be sufficient to be able to carry out inspection and cleaning and carry out work effectively. Each room where food processing and washing hands is lit, the intensity of lighting is at least 20 foot candles/ft² (200 lux) at a point 90 cm from the floor, all lighting must not cause glare and its distribution is such that it does not cast shadows.

Ventilation of buildings or rooms where food processing must be equipped with ventilation so that air circulation / circulation occurs, the ventilation area is 20 percent of the floor area, to prevent the air in the room from getting hot or maintaining comfort in the room, preventing condensation / cooling of moisture or fat and dripping on floors, walls and ceilings, removing odors, smoke and other contaminants from the room

Clean water must be available sufficiently to fulfill all catering service activities. The quality of clean water must meet the requirements in accordance with applicable regulations.

Dirty Water The results showed that 7 out of 10 catering services in the working area of the Pangkalan Kerinci Public Health Center met the requirements and 3 out of 10 catering services in the working area of the Pangkalan Kerinci Public Health Center did not meet the requirements, this means that not all catering

services met the requirements according to PERMENKES Number 2011 about jasaboga sanitation hygiene.

This research is in line with the research of Sawong, et al (2017) that the application of food service sanitation hygiene to class A2 and class A3 catering in Palangkaraya City, Central Kalimantan Province with the dirty water category does not meet the requirements.

According to the researchers, all catering services have not met the technical requirements for dirty water sanitation facilities and waste disposal equipment. In the disposal of dirty water (waste) and washing facilities there should be a fat separator. The grease catcher's role is to separate the oil from the water, so that the oil or grease does not solidify and clot in the drainpipe.

CONCLUSIONS

The feasibility test for hygiene and sanitation in the management of class A2 catering services in the working area of the Pangkalan Kerinci Public Health Center is seen from the size of the hygiene and sanitation level of catering with a total of 10 caterers, the category of hygiene and sanitation level catering fulfills the requirements there are 6 catering entrepreneurs (60.0%) and there were 4 catering categories that did not meet the requirements (40.0%).

The feasibility test for food handler hygiene in the management of class A2 catering services in the working area of the Pangkalan Kerinci Public Health Center, namely 18 food handlers who met the requirements (64.3%) and 10 food handlers who did not meet the requirements (35.7%).

Not all catering services qualify the physical eligibility in implementing hygiene sanitation for catering services, but in implementing the principles of sanitary hygiene from each variable in catering there are already those that Qualify.

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