

ABSTRAK

ELYA HULYATUR RAHMA

HUBUNGAN PENERAPAN HIGIENE DAN SANITASI MAKANAN DENGAN KEBERADAAN *Escherichia coli* PADA JAJANAN MINUMAN DI SEKITAR KAMPUS UNIVERSITAS SILIWANGI

Minuman jajanan harus bebas dari kontaminasi mikroorganisme seperti bakteri *Escherichia coli*. Faktor yang menyebabkan adanya mikroba pada minuman, yaitu perilaku penanganan dalam menjamah, sanitasi alat-alat pengolahan, tempat penyajian, dan air yang digunakan. Tujuan penelitian ini untuk menganalisis hubungan antara penerapan hygiene dan sanitasi makanan dengan keberadaan *Escherichia coli* pada jajanan minuman di sekitar Kampus Universitas Siliwangi tahun 2024. Penelitian ini merupakan penelitian observasional analitik dengan pendekatan *cross sectional*. Variabel bebas yang diteliti yaitu tingkat pendidikan, masa kerja, pengetahuan, sanitasi peralatan, sanitasi tempat, dan sanitasi air, adapun variabel terikat yang diteliti yaitu keberadaan *E. coli*, dan terdapat variabel moderator yaitu penerapan hygiene penjamah. Populasi pada penelitian ini merupakan pedagang jajanan minuman di sekitar kampus Universitas Siliwangi sebanyak 30 pedagang. Pengambilan sampel menggunakan teknik *total sampling* sehingga seluruh populasi dijadikan sampel. Pengumpulan data dilakukan melalui pengisian kuesioner dan observasi, sedangkan untuk variabel *E. coli* dilakukan dengan cek laboratorium melalui metode MPN. Analisis data terdiri dari analisis univariat dan bivariat menggunakan uji *fisher exact* ($\alpha = 0,05$). Hasil penelitian menunjukkan ada hubungan antara tingkat pengetahuan dengan penerapan hygiene penjamah ($p\text{-value} = 0,017$), tidak ada hubungan antara tingkat pendidikan ($p\text{-value} = 0,657$), tidak ada hubungan antara masa kerja ($p\text{-value} = 1,000$), selain itu ada hubungan sanitasi peralatan dengan keberadaan *E. coli* ($p\text{-value} = 0,048$), tidak ada hubungan penerapan hygiene penjamah ($p\text{-value} = 1,000$), tidak ada hubungan sanitasi tempat ($p\text{-value} = 0,284$), tidak ada hubungan antara sanitasi air ($p\text{-value} = 0,613$). Berdasarkan hasil penelitian, disarankan pedagang jajanan minuman menerapkan hygiene sanitasi dalam produksi jajanan minuman untuk mencegah terjadinya kontaminasi minuman oleh bakteri *E. coli*.

Kata Kunci : pendidikan, masa kerja, pengetahuan, hygiene sanitasi, *Escherichia coli*.

ABSTRACT

ELYA HULYATUR RAHMA

THE RELATIONSHIP OF THE IMPLEMENTATION OF FOOD HYGIENE AND SANITATION WITH THE PRESENCE OF *Escherichia coli* IN BEVERAGE SNACKS AROUND THE SILIWANGI UNIVERSITY CAMPUS

Snack drinks must be free from contamination of microorganisms such as Escherichia coli bacteria. Factors that cause the presence of microbes in beverages are handling behavior in touching, sanitation of processing tools, serving places, and water used. The purpose of this study is to analyze the relationship between the implementation of food hygiene and sanitation and the presence of Escherichia coli in beverages snacks around the Siliwangi University Campus in 2024. This study is an analytical observational research with a cross sectional approach. The independent variables studied were the level of education, working period, knowledge, equipment sanitation, place sanitation, and water sanitation, while the bound variable studied was the presence of E. coli, and there was a moderator variable, namely the application of contact hygiene. The population in this study is 30 traders of snack and beverage traders around the Siliwangi University campus. Sampling uses the total sampling technique so that the entire population is used as a sample. Data collection was carried out through interviews, questionnaire filling, and observation, while for the E. coli variable, it was carried out by laboratory checks through the MPN method. The data analysis consisted of univariate and bivariate analysis using the Fisher exact test ($\alpha = 0.05$). The results showed that there was a relationship between the level of knowledge and the application of hygiene (p -value = 0.017), there was no relationship between education level (p -value = 0.657), there was no relationship between working period (p -value = 1,000), in addition there was a relationship between equipment sanitation and the presence of E. coli (p -value = 0.048), there was no relationship between the application of hygiene (p -value = 1,000), there was no relationship between place sanitation (p -value = 0.284), There was no association between water sanitation (p -value = 0.613). Based on the results of the research, it is recommended that snack traders apply sanitary hygiene in the production of snacks and beverages to prevent contamination of beverages by E. coli bacteria.

Keywords : education, working period, knowledge, sanitary hygiene, *Escherichia coli*