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ABSTRAK

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PENERAPAN METODE SANITASI PERALATAN PENGOLAHAN MAKANAN DAN PENGENDALIAN VEKTOR KECOA DI INSTALASI GIZI RUMAH SAKIT UMUM DAERAH DR. SOEKARDJO KOTA TASIKMALAYA

Instalasi Gizi Rumah Sakit dalam pelaksanaan kegiatan pengolahan makanan, harus memperhatikan aspek – aspek higiene sanitasi makanan. Sanitasi merupakan usaha yang lebih fokus terhadap kebersihan lingkungan hidup manusia. Upaya penerapan sanitasi dan keamanan pangan perlu memperhatikan beberapa langkah salah satunya, perlindungan pangan dari kontaminasi dalam proses serta pencucian dan penyimpanan peralatan. Pada proses penyelenggaraan makanan juga, pengendalian vektor merupakan aspek yang perlu dilakukan untuk mencegah terjadinya kontaminasi makanan oleh bakteri patogen yang dibawa oleh vektor. Vektor kecoa merupakan salah satu vektor penyakit yang menyukai habitat yang terdapat bahan organik, seperti dapur. Penelitian ini bertujuan untuk mengetahui penerapan sanitasi peralatan pengolahan makanan dan pengendalian vektor kecoa di Instalasi Gizi RSUD dr. Soekardjo Kota Tasikmalaya. Penelitian ini menggunakan desain studi evaluatif. Analisis data dilakukan secara interaktif. Hasil penelitian menunjukan bahwa penerapan sanitasi yang dilakukan masih terdapat aspek yang belum sesuai dengan standar, yaitu tidak dilakukannya disinfeksi pada peralatan pengolahan makanan. Selain itu, dalam pengendalian vektor hanya dilakukan oleh pihak instalasi gizi, tidak ada kerja sama dengan pihak kesehatan lingkungan rumah sakit. Meski begitu pengendalian yang sudah dilakukan sudah cukup efektif, terdapat hasil yaitu menurunnya jumlah temuan vektor kecoa. Peneliti berharap upaya pengendalian vektor dan sanitasi terhadap peralatan pengolahan makanan terlaksana dengan baik oleh pihak Rumah Sakit terutama Instalasi Gizi yang merupakan tempat kegiatan penyelenggaraan makanan.

Kata kunci : Sanitasi Peralatan Pengolahan Makanan, Vektor Kecoa

ABSTRACT

AMANDA RACHMANI ARTYAN

PRACTICE OF FOOD PROCESSING EQUIPMENT SANITATION METHOD AND COCKROACH VECTOR CONTROL AT THE NUTRITION INSTALLATION OF DR. SOEKARDJO GENERAL HOSPITAL TASIKMALAYA

Hospital Nutrition Installation in carrying out food processing activities, must pay attention to aspects of food sanitation and hygiene. Sanitation is an effort that focuses more on the cleanliness of the human environment. Efforts to implement sanitation and food safety need to pay attention to several steps, one of which is protecting food from contamination in the process as well as washing and storing equipment. In the process of preparing food as well, vector control is an aspect that needs to be done to prevent contamination of food by pathogenic bacteria carried by vectors. The cockroach vector is a disease vector that prefers habitats with organic matter, such as kitchens. This study aims to determine the application of food processing equipment sanitation and cockroach vector control in the Nutrition Installation of RSUD dr. Soekardjo City of Tasikmalaya. This study uses an evaluative study design. Data analysis was carried out interactively. The results of the study showed that the application of sanitation carried out still had aspects that were not following the standards, namely not carrying out disinfection of food processing equipment. In addition, vector control is only carried out by the nutrition installation, there is no cooperation with the enviroment health department of the hospital. Even so, the control that has been carried out has been quite effective, and there have been results, namely a decrease in the number of cockroach vector findings. Researchers hope that efforts to control vectors and sanitation of food processing equipment will be carried out well by the Hospital, especially the Nutrition Installation which is a place for food processing activities.

***Keywords** : Food Processing Equipment Sanitation, Cockroach Vector*