

GAMBARAN PENERAPAN 6 PRINSIP HIGIENE SANITASI MAKANAN DI INSTALASI GIZI RSUD KOTA DEPOK TAHUN 2016 : STUDI KUALITATIF

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Abstrak

Makanan merupakan salah satu komponen penting dalam rantai penyembuhan pasien di Rumah Sakit. Pentingnya pengolahan makanan yang aman di Rumah Sakit dan untuk melindungi masyarakat dari makanan dan minuman yang tidak memenuhi persyaratan higiene sanitasi, maka diterbitkanlah suatu peraturan yang mengatur Higiene Sanitasi Jasaboga yaitu Peraturan Menteri Kesehatan Republik Indonesia Nomor 1096/Menkes/Per/VI/2011. Penelitian ini bertujuan meneliti penerapan 6 prinsip higiene sanitasi makanan di Instalasi Gizi RSUD Kota Depok. Penelitian ini menggunakan metode kualitatif dengan wawancara mendalam dan observasi untuk mengumpulkan data. Keseluruhan proses penyelenggaraan makanan telah berjalan sebagaimana mestinya. Hasil observasi didapatkan Skor keseluruhan Higiene Sanitasi Jasaboga di Instalasi Gizi RSUD Kota Depok adalah 97%. Dan hasil nilai pemeriksaan uji kelayakan fisik Higiene Sanitasi Jasaboga di Instalasi Gizi RSUD Kota Depok adalah 88% yang berarti Hasil pemeriksaan fisik telah memenuhi syarat. Penerapan 6 prinsip higiene sanitasi makanan di Instalasi Gizi RSUD Kota Depok telah berjalan sesuai Peraturan Menteri Kesehatan RI nomor 1096/MENKES/PER/VI/2011.

Kata Kunci : Higiene, Sanitasi, Penyelenggaraan Makanan

**APPLICATION OVERVIEW SIX PRINCIPLES OF HYGIENE
SANITATION IN FOOD PLANT NUTRITION at RSUD
DEPOK on 2016: QUALITATIVE STUDY**

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Abstract

Food is the important one component of the chains healing patients in the hospital. The importance of processing healthy food in the hospital and to protect the public from food and drink that does not meet the requirements of hygiene sanitation, published was a setting regulating hygiene sanitation on food department is Permenkes RI No.1096/Menkes/Per/VI/2011 This study aims to examine the application of 6 hygienics sanitation food in the installation of nutrition at RSUD Depok.. This study using qualitative methods with depth interviews and observation of the document to collect data. The entire process from food processing has been made by usually. The results of observation have got overall score Sanitation Hygiene Nutrition Installation Food Department in RSUD Depok is 97% and the results of the physical examination of the feasibility test Sanitation Hygiene Nutrition Installation Food Departement in RSUD Depok was 88% which means the physical examination are qualified. Based on the result of the reaserch, a conclusion is drawn that The implementation of 6 hygienics sanitation food in the installation of nutrition hospital Depok has been walking according Peraturan Menteri Kesehatan RI nomor 1096/MENKES/PER/VI/2011.

Keywords: *Hygiene, Sanitation, Food Management*