

**PENILAIAN HIGIENE DAN SANITASI PENGOLAHAN MAKANAN  
PADA RUMAH MAKAN DI TEMPAT WISATA SITU PENGASINAN  
KECAMATAN SAWANGAN DEPOK TAHUN 2025**

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**Abstrak**

Keracunan makanan di kawasan wisata masih menjadi permasalahan kesehatan masyarakat yang perlu diwaspadai, sehingga penilaian terhadap kelayakan praktik pengolahan makanan menjadi sangat krusial. Penelitian ini bertujuan untuk mengetahui gambaran umum tentang higiene dan sanitasi pengolahan makanan pada rumah makan di tempat wisata Situ Pengasinan kecamatan Sawangan Depok 2025. Metode penelitian yang digunakan adalah kualitatif deskriptif terhadap 5 orang pemilik yang merangkap sebagai pengolah makanan. Data dikumpulkan menggunakan instrumen wawancara terstruktur dan lembar observasi (checklist) yang mencakup variabel sanitasi air, higiene makanan, sanitasi lingkungan dan fasilitas, pengolahan makanan, serta higiene perorangan. Hasil penelitian mengungkapkan sanitasi air sudah diterapkan sesuai Permenkes RI No. 2 Tahun 2023, higiene makanan sudah diterapkan sesuai Permenkes RI No. 2 Tahun 2023, sanitasi lingkungan dan fasilitas sudah diterapkan sesuai dengan anjuran Permenkes RI No. 2 Tahun 2023, pengolahan makanan sudah dilaksanakan dengan baik sesuai dengan anjuran Permenkes RI No. 2 Tahun 2023 dan higiene perorangan belum terlaksana dengan baik.

**Kata kunci:** Higiene Makanan, Sanitasi Tempat Wisata, Rumah Makan Sederhana,

**ASSESSMENT OF HYGIENE AND SANITATION IN FOOD  
PROCESSING AT RESTAURANTS IN THE SITU PENGASINAN  
TOURIST AREA, SAWANGAN DISTRICT, DEPOK IN 2025**

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**Abstrak**

Food poisoning in tourist areas remains a public health issue that needs to be monitored, so that the assessment of the appropriateness of food processing practices is very crucial. This study aims to determine the general description of hygiene and sanitation of food processing in restaurants in the Situ Pengasinan tourist area, Sawangan Depok district 2025. The research method used is descriptive qualitative with 5 owners who also serve as food processors. Data were collected using structured interview instruments and observation sheets (checklists) covering the variables of water sanitation, food hygiene, environmental and facility sanitation, food processing, and personal hygiene. The results of the study revealed that water sanitation has been implemented in accordance with the Regulation of the Minister of Health of the Republic of Indonesia No. 2 of 2023, food hygiene has been implemented in accordance with the Regulation of the Minister of Health of the Republic of Indonesia No. 2 of 2023, environmental and facility sanitation has been implemented in accordance with the recommendations of the Regulation of the Minister of Health of the Republic of Indonesia No. 2 of 2023, food processing has been carried out properly in accordance with the recommendations of the Regulation of the Minister of Health of the Republic of Indonesia No. 2 of 2023 and personal hygiene has not been implemented properly.

**Key word:** food hygiene, Sanitation of Tourist Attractions, Simple Restaurants.