

Hubungan higiene dan sanitasi dengan kontaminasi escherichia coli pada makanan di kantin asrama mahasiswa kampus x tahun 2016 = Relationship between hygiene and sanitation with escherichia coli contamination in food in canteen of student dormitories at campus x 2016

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Abstrak

Higiene dan sanitasi makanan penting dilaksanakan untuk meminimalisir adanya kontaminasi makanan yang dapat mengganggu kesehatan manusia. Penelitian ini bertujuan agar diketahuinya hubungan higiene dan sanitasi dengan kontaminasi Escherichia coli pada makanan di kantin asrama mahasiswa Kampus X. Penelitian menggunakan desain cross sectional. Pengumpulan data dilakukan dua kali menggunakan kuesioner serta uji laboratorium.

Hasil penelitian menunjukkan 37,5% makanan yang diuji terkontaminasi E. coli, perilaku cuci tangan baik dan kebersihan kuku baik (79,2%), air bersih tidak memenuhi syarat (100%), toilet kurang baik (58,3%), tempat sampah baik (54,2%), penyajian makanan kurang baik (50%), tempat cuci tangan baik dan sanitasi peralatan baik (100%). Dari seluruh variabel, tidak ada hubungan yang signifikan secara statistik antara higiene penjamah dan sanitasi dengan kontaminasi E. coli pada makanan. Meskipun tidak ada yang berhubungan, higiene dan sanitasi yang telah baik perlu dipertahankan dan yang kurang baik perlu diperbaiki.

Food hygiene and sanitation are important to minimize food contamination that can affect human health. This study aims to know the relationship of hygiene and sanitation with Escherichia coli contamination in food in canteen of student dormitories at Campus X by using cross sectional design. Data were collected twice using questionnaires and laboratory tests.

The results showed that 37.5% of food was contaminated by E. coli, handwashing and nail hygiene were good (79.2%), water was not eligible (100%), toilet was not good (58.3%), trash bin was good (54.2%), presentation of the food was not good (50%), and hand washing and sanitary equipment were good (100%). Of all the variables, there are no statistically significant relationship between hygiene and sanitation with E. coli contamination in food. Despite the result, hygiene and sanitation that already good need to be preserved and the unfavourables need to be fixed.