

Analisis kualitas higiene sanitasi makanan dengan kontaminasi escherichia coli (e.coli) pada rumah makan di sekitar stasiun KRL commuterline Jakarta Pusat, tahun 2018 = Analysis of quality of food hygiene sanitation and escherichia coli contamination (e.coli) in restaurant near commuterline station in Central Jakarta, 2018

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Abstrak

Penelitian ini bertujuan untuk menganalisis hubungan antara pengetahuan penjamah terkait higiene sanitasi, personal hygiene penjamah, fasilitas sanitasi, sanitasi dapur, sanitasi peralatan, kualitas bahan makanan, penyimpanan bahan makanan, pengolahan makanan, penyimpanan makanan jadi dan penyajian makanan dengan kualitas bakteriologik makanan pada rumah makan di sekitar stasiun KRL commuterline Jakarta Pusat. Penelitian ini menggunakan data primer dengan subyek penelitian sebanyak 51 penjamah makanan. Desain studi dalam penelitian ini menggunakan pendekatan cross sectional dan data dianalisis secara bivariat dengan chi square dan multivariate dengan regresi-logistik. Pada penelitian ini diperoleh hubungan yang signifikan antara variabel bahan makanan $p=0.019$: OR = 5.600 : CI 95 1.487-21.096 , penyimpanan bahan makanan $p=0.006$: OR = 7.000 : CI 95 1.859-26.365 , dan penyimpanan makanan matang $p=0.008$: OR = 6.250 : CI 95 1.768-22.092 . Diketahui terdapat dua faktor yang berpengaruh terhadap kontaminasi bakteri E.coli pada makanan, yaitu faktor bahan makanan OR=7.915 dan penyimpanan makanan matang OR = 8.402 secara bersama-sama dengan variabel lain.

This research aims to analyze the association between food handler knowledge of hygiene and sanitation, their personal hygiene, sanitation facility, kitchen sanitation, utensil sanitation, quality of food ingredients, storing of food ingredients, preparation of food, storing of cooked food, and serving of food with bacteriology quality of food sold in restaurants nearby commuter line train station in Central Jakarta. This research uses data from primary source, with total subject of 51 food handlers.

This research is a cross sectional study, and the analysis used are in bivariate with chi square and multivariate with logistic regression. Data analysis shows there are three variables that have significant associations with the bacteriology quality of food, which are food ingredients $p=0.019$ OR 5.600 CI 95 1.487 21.096 , storing of food ingredients $p=0.006$ OR 7.000 CI 95 1.859 26.365 , and storing of cooked food $p=0.008$ OR 6.250 CI 95 1.768 22.092 . There are two factors known to impact the contamination of E. coli bacteria on food, which are food ingredients OR 7.915 and storing of cooked food OR 8.402 together with other variables.