

## Implementasi Higiene dan Sanitasi pada Kantin Fakultas di Lingkungan Universitas X Tahun 2023 = Implementation of Hygiene and Sanitation in Faculty Canteens at University X in 2023

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### Abstrak

Penelitian ini untuk mengetahui penerapan aspek higiene dan sanitasi serta K3 pada kantin fakultas di Lingkungan Universitas X sesuai standar yang ditetapkan oleh Menteri Kesehatan Republik Indonesia Nomor 1096 Tahun 2011 dan Work Safe BC "Health Safety for Hospitality Small Bussiness". Penelitian ini merupakan penelitian semi kuantitatif dengan desain deskriptif. Penelitian ini ditujukan kepada seluruh penjamah makanan di kantin fakultas di Universitas X. Hasil yang diperoleh dari penelitian ini menunjukkan bahwa penerapan higiene, sanitasi, dan aspek K3 di kantin Universitas X perlu dimaksimalkan. Berdasarkan teori segitiga epidemiologi, hasil tersebut dapat menimbulkan ketidakseimbangan antara 3 faktor pendukung terjadinya penyakit dan kecelakaan di kantin. Hasil tersebut menunjukkan bahwa penjamah makanan harus meningkatkan kesadaran akan kebersihan dan perilaku aman terkait penerapan pengelolaan makanan di kantin, selain itu perlu diberikan pendidikan dan pelatihan serta perbaikan konstruksi kantin yang memenuhi persyaratan.

.....This research is to find out the implementation of hygiene and sanitation as well as K3 aspects in canteens at the University of X according to the standards set by the Minister of Health of the Republic of Indonesia Number 1096 of 2011 and Work Safe BC "Health Safety for Hospitality Small Business. This research is semi-quantitative research with a descriptive design. This research aims to at all food handlers in the faculty canteen at the University of X. The results obtained from this research showed that the application of hygiene, sanitation, and K3 aspects in the University of X'es canteen needs to be maximal. Based on the epidemiological triangle theory, Those results can impact conflict between 3 factors supporting disease occurrence and accidents in the canteen. Those results suggest that food handlers must increase awareness of clean and safe behavior regarding implementing food management in the canteen. In addition, it is necessary to provide education and training and repair canteen construction that meets the requirements.