

ABSTRAK

Endang Pratiwi Kaku

Gambaran Hygiene Sanitasi Industri Pabrik Tahu Di Kota Gorontalo Tahun 2012. Skripsi, Jurusan Kesehatan Masyarakat, Fakultas Ilmu-ilmu Kesehatan dan Keolahragaan, Universitas Negeri Gorontalo. Pembimbing I Dian Saraswati, S.Pd, M.Kes Pembimbing II Lia Amalia, S.KM, M.Kes.

Makanan merupakan salah satu bahan pokok dalam rangka pertumbuhan dan kehidupan bangsa serta mempunyai peranan penting dalam pembangunan nasional. Cara produksi makanan yang baik merupakan salah satu faktor yang penting untuk memenuhi standar mutu atau persyaratan yang ditetapkan untuk makanan. Permasalahan dari penelitian ini adalah bagaimana Gambaran Hygiene Sanitasi Industri Pabrik Tahu di Kota Gorontalo Tahun 2012?.

Penelitian ini merupakan jenis penelitian dengan metode survei dengan rancangan deskriptif yang menggambarkan hygiene sanitasi industri pabrik tahu di Kota Gorontalo. Variabel dari penelitian ini yaitu Lokasi, bangunan, Fasilitas, Pencahayaan, Penghawaan, Air Bersih, Air Kotor, Fasilitas cuci tangan dan toilet, Pembuangan Sampah, Ruang pengolahan makanan, Karyawan, Makanan (Bahan Baku), Perlindungan Makanan, dan Peralatan Makan dan Masak. Pengambilan sampel dilakukan dengan cara Sampling Jenuh yaitu berjumlah 8 Pabrik Tahu. Kemudian data hasil penelitian dianalisis menggunakan teknik presentase dan disajikan dalam bentuk tabel distribusi frekuensi.

Hasil penelitian menunjukkan bahwa Berdasarkan lokasi, bangunan dan fasilitas pada industri pabrik tahu di Kota Gorontalo terdapat 7 (87,5%) industri pabrik tahu yang tidak memenuhi syarat, pencahayaan 4 (50%) industri pabrik tahu yang memenuhi syarat, penghawaan 4 (50%) industri pabrik tahu yang memenuhi syarat, air bersih 8 (100%) industri pabrik tahu yang memenuhi syarat, air kotor (SPAL) 6 (75%) industri pabrik tahu yang memenuhi syarat, fasilitas cuci tangan dan toilet 3 (37,5) industri pabrik tahu yang memenuhi syarat, pembuangan sampah tidak ada (0%) industri pabrik tahu yang memenuhi syarat, ruang pengolahan makanan 5 (62,5%) industri pabrik tahu yang tidak memenuhi syarat, karyawan 7 (87,5) industri pabrik tahu yang memenuhi syarat, makanan (bahan baku) 8 (100%) industri pabrik tahu yang memenuhi syarat, perlindungan makanan 5 (62,5) industri pabrik tahu yang memenuhi syarat, peralatan makan dan masak 8 (100%) industri pabrik tahu memenuhi syarat.

Sebagai saran diharapkan kepada Pemilik usaha harus selalu membersihkan halaman serta memperbaiki konstruksi bangunan pabrik untuk menghindari terjadinya kecelakaan kerja ataupun mencegah kontaminasi.

Kata Kunci : Hygiene, Sanitasi, Makanan, Pabrik Tahu,

ABSTRACT

Endang Pratiwi Kaku

A study on Industrial hygiene sanitation of Tofu Factory in the city of Gorontalo, 2012. Skripsi, Department of Public Health, Faculty of Health Sciences and Sports, Universitas Negeri Gorontalo. This research was supervised by Dian Saraswati, S.Pd, M.Kes. As the principle supervisor and Lia Amalia S.KM, M.Kes as the co-supervisor.

Food is one of the principal ingredients in the means of the growth and life of the nation as well as having an important role in national development. Ways of good food production is an important factor to meet standard quality or requirements established for food. This research brought the issue of how the image of Industrial Hygiene Sanitation of Tofu Factory in the city of Gorontalo, 2012?

It is a survey research which draws a descriptive design of industrial hygiene sanitation of tofu factory in the city of Gorontalo. The variables were location, buildings, facilities, lighting, penghawaan, Clean Water, Dirty Water, hand washing and toilet facilities, waste disposal, food processing space, employees, food (raw materials), food protection, and cutlery and crockery . the sampling technique is done by sampling the amount of saturated 8 tofu factories. Then the data was analyzed using the techniques presented in the form of percentage and frequency distribution tables.

The results showed that based on the location, construction, and facilities in the Industrial hygiene sanitation of Tofu Factory in the city of Gorontalo were 7 (87.5%) unqualified tofu industries, lighting of 4 (50%) qualified tofu industries, clean water of 8 (100%) qualified tofu industries, dirty water (SPAL) of 6 (75%) qualified tofu industry, hand washing facilities and toilets of 3 (37.5%) eligible tofu industry, nil garbage disposal(0%) knew that comply with industry requirements mills, food processing space of 5 (62.5%) tofu industry which were not eligible, 7 employees of (87.5%) tofu industry qualified, food (raw material) 8 (100%) tofu industry qualified, protection of food of 5 (62.5%) tofu industry qualified, tableware and cookware of 8 (100%) qualified tofu industry.

As a suggestion to the business owners that they should always clean the yard and repair construction of factory buildings to prevent accidents or to prevent contamination.

Keywords: Hygiene, Sanitation, Food, Tofu Factory.

ABSTRACT

Endang Pratiwi Kaku

Sanitation Hygiene Study of Plant Industry Know In Gorontalo City in 2012. Thesis, Department of Public Health, Faculty of Health Sciences and Sports, State University of Gorontalo. Supervisor I Dian Saraswati, S.Pd, M.Kes Supervisor II Lia Amalia, S.KM, Kes.

Food is one of the principal ingredients in the framework of the growth and life of the nation as well as having an important role in national development. The mode of production of good food is one of the factors that are important to meet quality standards or requirements established for food. The problem of this study is how the picture Sanitation Hygiene Industry Factory Know Gorontalo City in 2012?.

This research is research with survey method descriptive design depicting industrial hygiene sanitation tofu factory in the city of Gorontalo. The variables of this research is location, buildings, facilities, lighting, penghawaan, Clean Water, Dirty Water, hand washing and toilet facilities, waste disposal, food processing room, Employees, Food (Raw Materials), Protection of Food and Eating and Cooking Equipment . Sampling is done in a way that amounted to 8 Sampling Saturated Tofu Factory. Then the data were analyzed using the techniques presented in the form of percentage and frequency distribution table.

The results indicate that on your location, buildings and facilities at the industrial plant in the city of Gorontalo know there were 7 (87.5%) tofu industry who do not qualify, lighting 4 (50%) tofu industry qualified, penghawaan 4 (50 %) tofu industry qualified, clean water 8 (100%) tofu industry qualified, dirty water (SPAL) 6 (75%) tofu industry qualified, hand washing facilities and toilets 3 (37.5) tofu industry qualified, waste no (0%) tofu industry qualified, food processing space 5 (62.5%) knew that industrial plants do not qualify, the employee seven (87.5) industrial plant know who qualifies, food (raw materials) 8 (100%) tofu industry qualified, protection of food 5 (62.5) tofu industry qualified, tableware and cookware 8 (100%) tofu industry meet terms.

As expected advice to business owners should always clean the yard and repair construction of the factory buildings to prevent accidents or to prevent contamination.

Keywords: Hygiene, Sanitation, Food, industry knows, catering services