

ABSTRAK

Vivi Monoarfa, 811 409 132. *Hygiene Sanitasi Di Tempat Pengasapan Ikan di Kecamatan Telaga Kabupaten Gorontalo. Pembimbing I Dr. HJ. Herlina Jusuf, Dra, M.Kes, Pembimbing II Sirajuddien Bialangi S, KM, M.Kes.*

Hygiene sanitasi di tempat pengasapan ikan dewasa ini perlu sangat di perhatikan hal ini disebabkan oleh masih banyaknya tempat pengasapan ikan yang tidak mengindahkan hal tersebut hal ini dapat dilihat dengan kurangnya kesadaran tentang hygiene sanitasinya baik ditinjau dari segi pekerja maupun lingkungannya yang tergolong masih sangat kurang.

Tujuan dari penelitian ini adalah untuk mengetahui gambaran proses produksi dan kondisi hygiene sanitasi di tempat pengasapan ikan di tinjau dari segi tenaga pengolah, alat pengolahan, bangunan dan fasilitas yang ada di tempat ini. Metode yang di gunakan dalam penelitian ini adalah penelitian deskriptif dimana peneliti menggambarkan tentang proses produksi dan hygiene sanitasi tempat pengasapan ikan.

Hasil penelitian menunjukkan bahwa Hygiene tenaga pengolah di lihat dari aspek status kesehatan di tempat pengasapan ikan A dikategorikan sangat kurang dengan persentase 59 %, B dikategorikan sangat kurang dengan persentase 49,5%. C dikategorikan sangat kurang dengan persentase 47 %. Hygiene peralatan dalam pengolahan di tempat pengasapan ikan A dikategorikan cukup baik dengan persentase 87,5 %. B dikategorikan cukup baik dengan persentase 87,5 %. C dikategorikan kurang baik dengan persentase 75 %. Sanitasi lingkungan fisik bangunan di tempat pengasapan ikan A dikategorikan cukup baik dengan persentase 90,49 %. B dikategorikan kurang baik dengan persentase 71,48 %. C dikategorikan kurang baik dengan persentase 66,67 %. Sanitasi lingkungan fisik fasilitas di tempat pengasapan ikan A di kategorikan cukup baik dengan persentase 87,5 %. B di kategorikan kurang baik dengan persentase 68,75 %. C di kategorikan sangat kurang dengan persentase 50 %. Di tinjau dari Keputusan Menteri Kesehatan Republik Indonesia No. 1089/Menkes/SK/VII/2003 tentang hygiene sanitasi fasilitas tempat pengolahan makanan.

Disimpulkan bahwa hygiene sanitasi tempat pengasapan ikan ini masih kurang di perhatikan oleh pengelola tempat pengasapan ikan ini. Oleh karena itu perlu diadakan pengawasan oleh instansi terkait (Dinas Kesehatan) tentang sistem pengelolaan makanan dan lingkungan di tempat pengasapan ikan tersebut sehingga lebih baik dari segi kesehatan.

Kata Kunci : Pengasapan Ikan, Hygiene Sanitasi

ABSTRACT

Vivi Monoarfa. 811 409 132. *Sanitation Hygiene in Fish Fumigation Place.* The principal supervisor was Dr. Hj. Herlina Jusuf, Dra, M.Kes and the co-supervisor was Sirajuddin Bialangi S. KM, M.Kes.

Sanitation hygiene in fish fumigation place in these recent days needs more attention because there are lots of fish fumigation places which do not obey the sanitation hygiene. It can be seen from the lack of awareness towards sanitation hygiene in terms of workers or its environment.

This research was aimed to know the description of production process and the sanitation hygiene condition in fish fumigation place in terms of person in charge of processing, processing tools, building and facilities. This research used observational descriptive method with descriptive design. This research was conducted at fish fumigation place in Telaga sub-district, Gorontalo district. The research object was the sanitation hygiene in fish fumigation place while the respondents were the workers, management/owner of fish fumigation place.

Research result showed that the hygiene of person in charge of processing at fish fumigation place A, B, and C was less with 59%, 49.5%, and 47% of its percentage. The hygiene of processing tools in fish fumigation place A and B was good enough with 87.5% and 87.5% of its percentage but the hygiene in fish fumigation place C was less with 75% of its percentage. The hygiene of building physical environment in A was good enough with 90.49% of its percentage but the percentage in B and C was less which was 71.48% and 66.67%. The hygiene of facility physical environment in A was good enough with 87.5% of its percentage but the percentage in B was less with 68.75% of its percentage and C was very less which was 50%.

It can be concluded that the sanitation hygiene in fish fumigation places was not observed well by its management so that the Department of Health should supervise the system of food management and environment in fish fumigation place in order that the healthy will be better.

Keywords: Fish Fumigation, Sanitation Hygiene