DISERTASI

ANALISIS HIGIENE DAN SANITASI MAKANAN
PADA INSTALASI GIZI RUMAH SAKIT
DI PALEMBANG

Diajukan untuk memenuhi salah satu syarat memperoleh gelar

Doktor Ilmu Lingkungan

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PROGRAM STUDI DOKTOR ILMU LINGKUNGAN

PROGRAM PASCASARJANA

UNIVERSITAS SRIWIJAYA

2019

HALAMAN PENGESAHAN

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Palembang,   10 Juli 2019

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The HSM software development wasbased on 6 principles HSM in the hospital standards and hospital accreditation guidelines. The results of HSM data processing to determine the number of respondents who were healthy and not healthy based on a questionnaire consisting of 84 questions. Every question had its own value set by the researcher with reference to Ministry of Health regulation No 1096/2011.

There were 25 question variables about food security (there were 15 sub-variables questions for dry food material, and 10 sub-variables questions wet food ingredients), 26 questions about food processing (there were 8 sub-variable questions about food handlers, 10 sub variable questions about processing place, 8 sub-variable questions about food processing tools), 12 question variables about food storage, 11 question variables about food transportation and 10 question variables about food serving (there were 5 sub-variables questionsfor food serving tools and 5 sub-variables questions forfood servers).

The HSM software had successfully implemented at the nutrition department of "DI" Hospital Palembang. The HSM data was normally distributed with p-value = 0.2. The mean score of HSM assessment by respondents was 1385. Therefore, the HSM with healthy and non-healthy criteria could be determined using the value of the average score as the cut point. The above average score wasdetermined as healthy HSM and the score below average score wasdetermined as not healthy. Based on the assessment of HSM using HSM software in the" Hospital Palembang, 8 from 15 assessors gave a healthy assessment and the rest did not give healthy assessment.

This research emphasizes the necessary of the periodically laboratory tests for *E. coli* and *S. aureus* in the Hospital nutrition department to avoid any bacteria contamination among the food handlers. Increased knowledge and monitoring of the implementation of 6 HSM principles through regular training was needed to ensure food safety for patients in hospitals. The HSM software was recommended to be used by the assessment team in the Hospital nutrition department. The use of the HSM software in the Hospital nutrition department helped the Hospital Palembang assessment team to monitor the feasibility of implementing the 6 basic principles of the HSM.

Keyword   : hygiene food sanitation (HSM), food handlers, *E. coli, S. aureus,* contamination, software.

References: 76 (1992-2016)