

ABSTRACT

Background: In Alam Barajo District, there are 66 restaurants with a total of 214 people serving. 46.92% of these restaurants are spread along the West Ring Road, which is the main road across Sumatra. This area is also used as a rest area with a class C classification. This causes high levels of pollutant contamination of the food served and the spread of diseases transmitted through food.

Research Method: This research is quantitative with a cross sectional research design. Sampling was taken using the Total Sampling technique with a total sample of 84 respondents. Data collection was carried out by distributing questionnaires and observation sheets. Analysis uses the Chi-Square test.

Results: The results of the study showed that 53.6% of restaurant respondents did not meet the requirements for implementing food sanitation hygiene. From the results of the bivariate test, knowledge (p-value = 0.000), attitude (p-value = 0.030), food handler training (p-value = 0.017), supervision of health workers (p-value = 0.906), and availability of facilities and infrastructure (p-value = 0.839).

Conclusion: There is a relationship between the knowledge, attitudes and training of food handlers and the implementation of food sanitation hygiene in restaurants. There is no relationship between the supervision of health workers and the availability of facilities and infrastructure and the implementation of food sanitation hygiene in restaurants.

Keywords: Knowledge, attitudes, training, supervision of health workers, availability of facilities and infrastructure, implementation of food sanitation hygiene.

ABSTRAK

Latar Belakang: Di Kecamatan Alam Barajo, terdapat 66 rumah makan dengan jumlah penjamah sebanyak 214 orang. 46,92% rumah makan tersebut tersebar di sepanjang Jalan Lingkar Jalan Lingkar Barat yang merupakan jalan lintas Sumatera. Daerah tersebut juga dijadikan sebagai *rest area* dengan klasifikasi kelas C. Hal ini menyebabkan tingginya tingkat kontaminasi polutan terhadap makanan yang disajikan serta penyebaran penyakit yang ditularkan melalui makanan.

Metode Penelitian: Penelitian ini bersifat kuantitatif dengan desain penelitian *Cross Sectional*. Pengambilan sampel dengan menggunakan teknik *Total Sampling* dengan jumlah sampel sebanyak 84 responden. Pengumpulan data dilakukan dengan menyebarkan kuesioner dan lembar observasi. Analisis menggunakan uji *Chi-Square*.

Hasil: Hasil penelitian menunjukkan bahwa 53,6% responden rumah makan nya tidak memenuhi syarat penerapan higiene sanitasi makanan. Dari hasil uji bivariat didapatkan hasil pengetahuan (p-value = 0,000), sikap (p-value = 0,030), pelatihan penjamah makanan (p-value = 0,017), pengawasan tenaga kesehatan (p-value = 0,906), dan ketersediaan sarana dan prasarana (p-value = 0,839).

Kesimpulan: Adanya hubungan antara pengetahuan, sikap dan pelatihan penjamah makanan dengan penerapan higiene sanitasi makanan pada rumah makan. Tidak adanya hubungan antara pengawasan tenaga kesehatan dan ketersediaan sarana dan prasarana dengan penerapan higiene sanitasi makanan pada rumah makan.

Kata Kunci: Pengetahuan, sikap, pelatihan, pengawasan tenaga kesehatan, ketersediaan sarana dan prasarana, penerapan higiene sanitasi makanan.

