

ABSTRACT

Background : Food Poisoning Outbreaks are increasing in Jambi City due to food contamination. One of them is in Jelutung District which has the largest number of catering services and had a case of food poisoning originating from catering. The study aims to determine what factors are related to the hygiene behavior of food handlers in catering in Jelutung District, Jambi City.

Methods : Cross Sectional study design using Total Sampling technique with a sample size of 51 respondents from 9 catering. Independent variables are knowledge, attitude, facilities and infrastructure with dependent variables of food handler hygiene behavior. Data analysis was performed univariately and bivariately with Chi Square test.

Result : It was found that there was a relationship between knowledge (p-value = 0.001, PR: 3.673 95%CI: 1.876-7.191) and attitude (p-value = 0.008, PR: 2.391 95%CI: 1.266-4.513) with the hygiene behavior of food handlers, there was no relationship between facilities and infrastructure (p-value = 0.208, PR: 1.560 95%CI: 0.872-2.792) with the hygiene behavior of food handlers.

Conclusion : There is a relationship between knowledge, attitude and hygiene behavior of food handlers in catering. It is expected that catering can collaborate with agencies such as BPOM to obtain supervision and training in implementing hygiene standards in catering.

Keywords : *Hygiene, Handlers, Catering*

ABSTRAK

Latar Belakang : KLB Keracunan Pangan menjadi kasus yang meningkat di Kota Jambi salah satunya di Kecamatan Jelutung yang memiliki catering terbanyak dan memiliki kasus keracunan pangan berasal dari catering. Penelitian bertujuan untuk mengetahui apa saja faktor yang berhubungan dengan perilaku higiene penjamah makanan pada catering di Kecamatan Jelutung Kota Jambi.

Metode : Desain studi *Cross Sectional* menggunakan teknik *Total Sampling* dengan jumlah sampel 51 responden dari 9 catering. Variabel independen adalah pengetahuan, sikap, sarana dan prasarana dengan variabel dependen perilaku higiene penjamah makanan. Analisis data dilakukan secara univariat dan bivariat dengan uji *Chi Square*.

Hasil : Didapatkan ada hubungan pengetahuan ($p\text{-value} = 0,001$, PR : 3,673 95%CI : 1,876-7,191) dan sikap ($p\text{-value} = 0,008$, PR : 2,391 95%CI : 1,266-4,513) dengan perilaku higiene penjamah makanan, tidak ada hubungan sarana dan prasarana ($p\text{-value} = 0,208$, PR : 1,560 95%CI : 0,872-2,792) dengan perilaku higiene penjamah makanan.

Kesimpulan : Terdapat hubungan antara pengetahuan, sikap dengan perilaku higiene penjamah makanan pada catering. Diharapkan catering dapat berkolaborasi dengan instansi seperti BPOM agar mendapatkan pengawasan dan pelatihan dalam menerapkan standar higiene pada catering.

Kata Kunci : *Higiene, Penjamah, Catering*