

Pemahaman food handler terhadap pedoman who five keys to safer food sebagai upaya pencegahan food-borne disease = Food handler's awareness on who five keys to safer food for food borne disease prevention / Risnaldo Jaya

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Abstrak

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Upaya pengamanan makanan sangat penting untuk meningkatkan mutu. Mutu makanan tidak hanya dilihat dari nilai gizi dan cita rasa, namun harus aman dari bahaya kimia, fisik, dan biologi termasuk mikroorganisme penyebab foodborne disease. Terjadinya foodborne disease akan mempengaruhi produktifitas para pekerja dan merugikan perusahaan. Sebuah sistem pengolahan makanan yang baik dan benar perlu diterapkan untuk menjamin keamanan makanan yang dikonsumsi oleh karyawan. Penelitian ini bertujuan menilai pemahaman penjamah makanan terhadap pedoman Five Keys to Safer Food sebagai upaya pencegahan foodborne disease. Penelitian dilakukan dengan memberikan kuesioner kepada 100 orang penjamah makanan dan wawancara terhadap dua orang pemangku kepentingan di perusahaan. Hasil penelitian didapatkan adanya hubungan bermakna dari pengetahuan dan perilaku responden $p=0.000$ mengenai pentingnya pemisahan penggunaan alat masak; $p=0.000$ mengenai cara memasak yang baik dan benar; $p=0.038$ mengenai penyimpanan makanan pada suhu yang aman. Berdasarkan hasil wawancara di lapangan, dapat disimpulkan bahwa prosedur kerja perusahaan belum terimplementasikan seluruhnya. Perusahaan disarankan melakukan pelatihan untuk meningkatkan pengetahuan responden serta melakukan food safety audit secara detail untuk mengetahui kondisi aktual agar dapat meningkatkan food safety sebagai upaya pencegahan terjadinya foodborne disease.

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ABSTRACT

Food safety is very significant to improve its quality. Food quality has not only seen from the nutritional value and taste, but it must be safe from the chemical hazard, physical, and biological, including microorganisms which can cause foodborne disease. The occurrence of foodborne disease will affect employees working conditions and the sustainability of the company. A good system on handling the meal needs to be applied to ensure that each employee consume a safe food. This study aims to evaluate the awareness of simple guidelines Five Keys to Safer Food to prevent foodborne disease associated with the food handlers. The study was conducted by giving questionnaires to 100 food handlers and interviews with two company high authorities. The result showed a significant association of the knowledge and behavior of the respondents $p 0.000$ on the importance of separation of cooking utensils $p 0.000$ on the ways of cooking $p 0.038$ on the food safety storage temperature. Based on the interviews and field observations, it can be concluded that the company 39 s operation procedures are not yet entirely implemented. Companies are advised to deliver a training to improve the knowledge of food handler and conduct a whole food safety audits on determining the actual conditions in which could strenghten the aspects of food safety in order to prevent the existance of foodborne disease.