ABSTRACT

In Indonesia, the condition of hygiene and sanitation in some caterings are quite bad, because there are many managers of catering who pay less attention to the implementation of hygiene and sanitation in their catering. Food poisoning from catering still quite high and includes the biggest 3, that is 38.2%, the food poisoning caused by E. coli contamination in food. Therefore the aim of study was to evaluate sanitation in production area, hygiene of food and health of food handlers in one of catering located at Gayungsari street Surabaya.

Design of this study was evaluative research in observational method with cross sectional design. The samples were taken from what was being cooked by the catering at that time. Moreover, the food were tested in microbiological test, clean water, and rectal swab. Rectal swab was done only for food handlers, there were 5 kind of food that have been tested, 5 cutlery tested using equipment swab, and 30 employees have been tested using rectal swab.

The results of laboratory tests were found one employee was positive in rectal swab, whereas for food test, clean water and equipment swab are not discovered any bacteria that exceed the standard limit. The results of the lighting examination using lux meter, still not good, because from 4 places in the production area, there was only one place that achieve the standard, for washing hands and toilet facilities, the number of toilet still did not achieve the standards and still found that the corner of the floor were not curved.

The conclusion is the catering located at Gayungsari street Surabaya is good, because only a few things that do not achieve the standards, it can be improved better. The suggestions for the catering is all employees are required to wear APD while working as said in Permekes number 1096 year 2011.

Keywords: Evaluation Catering, Production Area Sanitation, Food Hygiene, Food Handlers's Health