ABSTRACT

Contamination of microbiology such as Salmonella sp, E. coli, Staphylococcus aureus and so forth may threaten human health. School canteen is one of food service suppliers which is a commercial business whose job scope to provide foods and beverages. The purpose of this research was to know the hygiene sanitation and foods safety in term of microbiology contamination (E coli) at elementary school canteens Mulyorejo sub district, Surabaya.

This research was a quantitative descriptive research. The sample was taken by non probability sampling with purposive sampling method which involving 9 elementary school canteens in Mulyorejo sub district. Data were collected by using interview method, observation and laboratory tests.

The study showed that four food handlers had at least one disease in the last two weeks. The majority of food handlers had good handwashing habit before touching foods (66,67%) and after contact with other substance such as money (55,56%). Seven (66,67%) food handles had short and clean nails, and eight (88,89%) wore clean and tidy cloths. Sanitation facilities such as waste disposal (66,67%), garbage bin (88,89%) handwashing facility (100%) and equipment washing facility (44,44%) were not meet the requirements. The sanitation of foods serving such as the cleanliness of dining table (55,56%) and washing behavior (55,56%) were not meet the requirement. The way of serving and taking foods (66,67%) were not meets the requirements either. The sanitation of tools such as the use of disposable tools (77,78%), the condition of serving equipments (100%), and cookware washing (55,56%)have been meeting thr requirements. E. coli were not found in foods sample examined.

This study concluded that the food handlers hygiene are generally good since it has already meet the requirements, while the canteen sanitation which includes the sanitation facilities, sanitation of the serving, and the sanitation of equipments still need to be improved. The school authorities are expected to make efforts on providing sanitation facilities which meet the standart of healty canteens and build cooperation with the community health center or district health office to educate the food handlers.

Key words: hygiene and sanitation, E coli, Canteen