

ABSTRACT

Pemindangan is a fish processing traditionally by boiling or heating the fish with the addition of salt during a certain time in a container. To produce pindang in safe and quality, it is necessary to pay attention to hygiene and sanitary processing. The research was conducted to study hygiene, processing sanitation of pindang fish, and consumer health complaints.

This study is an observational research, in terms of time, including cross sectional study. The targets in this study is the processing places, employee, pindang fish products, and consumer of pindang kendil in Pliwetan village district Tuban. The variable of this study is the processing places sanitation, employee hygiene, control of processing product, characteristics of employees, the quality of pindang, consumer health complaints, and employee health complaints. This study was analyzed descriptively.

The results of the study showed that employee in the domestic industry of pindang kendil majority (73,3%) were women with 19-60 years of age and working life between 2-5 years. Processing sanitation of pindang kendil was free of waste, warehouse construction is solid and clean, and the water was used has been qualified. Hygiene of employees were not eligible because there are many employees who do not pay attention the cleanliness when working. While the control of the production process has been qualified as the raw materials used in good condition. From the result of the examination in the laboratory, the product doesn't contain *Vibrio cholerae* and formalin, while the salt content of 4,73% and water content of 52,79%. Consumer health complaints is itch after eating pindang kendil and employee health complaints during the process of pemindangan is painful eye and impaired breathing.

The advices given should be held training of good manufacturing practices for employees in IRT, formed in charge of cleaning equipment, soap and clean towel provided for employee hand washing facilities, the installation of the fan in area production, the use of pure salt with level of $\text{NaCl} \geq 95\%$, the addition of boiling the fish, the installation of a chimney, and the use of mask and eye protection for employees who process the pindang kendil.

Keywords: Processing places sanitation, Employee hygiene, Quality of pindang kendil, Consumer health complaints