

ABSTRACT

The fish fumigation industry in Kedungboto Village, Beji Subdistrict, Pasuruan Regency is the largest household scale fumigation industry in Pasuruan Regency. The fish fuming home industry can improve the economy of the surrounding community, besides that it can also risk food security. The process of processing fuming fish is done by traditional methods. How to produce food can affect the quality of smoked fish. The low quality of smoked fish can result in the emergence of *Escherichia coli* bacteria. This research was conducted to find out the analysis of the relationship between the Good Way of Food Production for Home Industry (CPPB-IRT) and the presence of *Escherichia coli* in smoked fish products.

This study was analytic observational with a cross sectional approach. The number of samples in this study were 24 handlers, 24 stalls and 24 smoked fish taken from the population using simple random sampling. The technique of collecting data using questionnaires related to the hygiene and sanitation of handlers, observations were made to observe aspects of food production methods that are good for the household industry of fish fumigation and assessment sheets to observe the physical quality of smoked fish. Data were analyzed using fisher's exact test, cross tabulation and correlation coefficient phi.

The results of the analysis with fisher's exact test, physical quality of smoked fish, water supply or water supply facilities, hygiene and sanitation facilities and activities, health and hygiene of handlers, and storage showed the results of a relationship and had a strong relationship to the existence of *Escherichia coli* in smoked fish. Fisher's exact test in aspects of location and environment, production equipment, and maintenance or hygiene and sanitation programs show results there is a relationship and have a sufficient relationship to the existence of *Escherichia coli* in smoked fish. Fisher's exact test in aspects of process control and training of handlers showed results there was no relationship to the existence of *Escherichia coli* in smoked fish.

The conclusion of this study is the physical quality of smoked fish, water supply or water supply facilities, hygiene and sanitation facilities and activities, health and hygiene of handlers, and storage are strongly associated with the presence of *Escherichia coli* in smoked fish. Therefore, it is recommended to provide a closed water reservoir, add proper cleaning facilities, and pay attention to the way of marketing smoked fish, and are advised to always use PPE and maintain health and hygiene.

Keywords: How to produce good food, the presence of *Escherichia coli*, smoked fish, fish fumigation.

ABSTRAK

Industri pengasapan ikan Desa Kedungboto Kecamatan Beji Kabupaten Pasuruan merupakan industri pengasapan ikan berskala rumah tangga terbesar di Kabupaten Pasuruan. Industri rumah tangga pengasapan ikan dapat meningkatkan perekonomian masyarakat sekitar, namun juga dapat berisiko terhadap keamanan pangan. Proses pengolahan ikan asap dilakukan dengan metode tradisional. Cara produksi pangan dapat mempengaruhi kualitas hasil ikan asap. Rendahnya kualitas hasil ikan asap dapat mengakibatkan munculnya bakteri *Escherichia coli*. Penelitian ini dilakukan untuk mengetahui analisis hubungan antara Cara Produksi Pangan yang Baik untuk Industri Rumah Tangga (CPPB- IRT) dengan keberadaan *Escherichia coli* pada produk ikan asap.

Penelitian ini bersifat analitik observasional dengan pendekatan cross sectional. Jumlah sampel dalam penelitian ini berjumlah 24 penjamah, 24 kios dan 24 ekor ikan asap yang diambil dari populasi menggunakan simple random sampling. Teknik pengumpulan data menggunakan lembar kuesioner terkait hygiene dan sanitasi penjamah, observasi dilakukan untuk mengamati aspek cara produksi pangan yang baik untuk industri rumah tangga pengasapan ikan serta lembar penilaian untuk mengamati kualitas fisik ikan asap. Data dianalisis menggunakan uji *fisher's exact*, tabulasi silang dan koefisien korelasi phi.

Hasil analisis dengan uji *fisher's exact*, kualitas fisik ikan asap, suplai air atau sarana penyediaan air, fasilitas dan kegiatan hygiene dan sanitasi, kesehatan dan hygiene penjamah, dan penyimpanan menunjukkan hasil ada hubungan dan memiliki hubungan yang kuat terhadap keberadaan *Escherichia coli* pada ikan asap. Uji *fisher's exact* aspek lokasi dan lingkungan, peralatan produksi, dan pemeliharaan atau program hygiene dan sanitasi menunjukkan hasil ada hubungan dan memiliki hubungan yang cukup terhadap keberadaan *Escherichia coli* pada ikan asap. Uji *fisher's exact* aspek pengendalian proses dan pelatihan penjamah menunjukkan hasil tidak ada hubungan terhadap keberadaan *Escherichia coli* pada ikan asap.

Kesimpulan dari penelitian ini adalah kualitas fisik ikan asap, suplai air atau sarana penyediaan air, fasilitas dan kegiatan hygiene dan sanitasi, kesehatan dan hygiene penjamah, dan penyimpanan berhubungan kuat dengan keberadaan *Escherichia coli* pada ikan asap. Oleh karena itu, disarankan menyediakan tempat penampungan air yang tertutup, penambahan fasilitas pembersihan yang layak, dan memperhatikan cara pemasaran ikan asap, serta disarankan untuk selalu menggunakan APD dan menjaga kesehatan.

Kata Kunci : Cara produksi pangan yang baik, keberadaan *Escherichia coli*, ikan asap, pengasapan ikan.