

THE RELATIONSHIP OF FOOD HYGIENE SANITATION AGAINST THE EXISTENCE OF THE INTESTINES PARASITIC NEMATODE ON PECEL STALL FOOD IN CILILIN DISTRICT

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Abstract

Background: according to the directorate general PP & PL of the Ministry of Health Indonesian, The prevalence of disease of intestinal worms in some districts and cities in 2012 figures showing up 20 %, with the prevalence of highest in one district reached 76,67 %. The role of food producers and management to ensure security food must not in underestimate. Sanitation requirements of Food hygiene, there are some aspects that arranged in handling food, namely of them Food handler and groceries. This research aims to understand the relation of Food hygiene sanitation (the implementation of 6 food hygiene sanitation principle and Hygiene of food handler sanitation) against the existence of intestines parasitic nematode in Cililin District surrounding 2016. **Subject and Methods:** the study used the *cross sectional* with the sample obtained from 48 pecel stall to *totally sampling* technique. Intermediary technique data is primary by using sheets of observation. Analysis of data in univariate analysis to see a frequency distribution and bivariate analysis to see a relationship with χ^2 also the magnitude of the relationship (PR). **Results:** the of statistical test can be concluded that Hygiene sanitation food that is not qualified 30 (62.5 %) cause 87,5% Has done an election of fresh vegetables less hygiene, 62,5% Have been keeping fresh vegetables in the wrong place : in the basket (43,8%) and outside of the room (12,5%). For (54,2%) Way wash vegetable only soaked or distributed it with water, and (6,3%) not washed. 50,0% Storage methods after laundering fresh vegetables are in place not covered, 66,6% has been transporting fresh vegetables using open container and 54,2% presentation of fresh vegetables not by wrapping hand. Food handler hygiene sanitation who do not qualified 44 (91.7 %) and 16 sample (33.3%) there are parasitic nematode the intestines on fresh Vegetables. The results of statistical tests obtained, that there was a relation between hygiene sanitation food on the existence of intestines parasitic nematode (p value = 0,002, PR = 17), and there was no relation between hygiene sanitation of food handler on the existence of intestines parasitic nematode (p value = 0,286). **Conclusion:** this research advice, that health workers should be control for food hygiene sanitation especially to the food handler.

Keywords: HSM, Fresh Vegetables, Soil Transmitted Helminths

