

STUDY OF HYGIENE SANITATION IN FOOD STALLS AT ALAM BARAJO TERMINAL, JAMBI CITY

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ABSTRACT

Background: Hygiene and sanitation of food stalls is one aspect that has an important role in influencing the quality of food stalls, food stalls must meet good hygiene and sanitation requirements. If it is not fulfilled, it is feared that it can affect the food served. The purpose of this research was to determine the Sanitation Hygiene Overview at the Alam Barajo Terminal Food Stall in Jambi City.

Method: The type study titled "Study of Hygiene Sanitation in Food Stalls at Alam Barajo Terminal, Jambi City" used was Description with an observational approach, the sample and population in this study consist of the entire population of food stalls at the terminal, totaling 18 food stalls with a method a total sampling. Research variables in this study are location and building, sanitation facilities, kitchen facilities, dining areas, food storage areas, and eating utensils using indicator study in the form of a checklist observation sheet.

Result: The study of the food stalls at Alam Barajo Terminal, Jambi City, fall short of health standards in several key areas. The location and buildings are non-compliant, with 56% below required standards due to pollution from vehicle exhaust, dust, and garbage odors. Sanitation facilities are also inadequate, with 36% failing to meet standards. Many stalls lack proper clean water supply and effective wastewater drainage systems, relying instead on soil absorption. Food management practices are deficient, with 44% of facilities not meeting standards. Improvements are needed in kitchen layouts, ventilation, and cleanliness of dining and storage areas to prevent pest issues and ensure proper food safety. Tableware at the stalls is non-compliant in 33% of cases, with poor washing and storage practices contributing to potential disease spread. Consistent maintenance of high cleanliness standards is essential to avoid contamination and ensure food safety.

Conclusion: The conclusion of the study shows that the research variables include environmental and building conditions, sanitation facilities, kitchen facilities, dining areas, and dining ware and tableware according to sanitary hygiene requirements in food stalls have a bad category with a percentage of less than 70%.

Keywords: Hygiene; Sanitation; Food Stalls; Terminal

INTRODUCTION

Hygiene and sanitation of food stalls is still lacking attention and does not meet sanitation requirements. Food stalls must meet good hygiene and sanitation requirements. If not met, it is feared that it can affect the food served. As we know that food is a fundamental need for human life (Kurniasih and D 2015).

Hygiene sanitation according to the Decree of the Minister of Health of the Republic of Indonesia Number 1098 of 2003

is an effort to control food factors, people, places and equipment that can or may cause disease or other health problems. This control is also required to conduct inspection and guidance to food traders, especially in the environment of providing public transportation services such as terminals. Inspection and guidance are less considered by the terminal manager so that there are still many hygiene and sanitation problems found in food stalls that do not meet the requirements.

Alam Barajo Type A Terminal is a Service Unit managed by the Class II Jambi Land Transportation Management Office. This terminal is the largest in Jambi City and one of the few terminals still operational today. Due to the high number of public transportation vehicles, such as buses, frequently operating around Alam Barajo Terminal, Therefore, it is necessary to provide food and beverage facilities at the terminal such as food stalls that sell ready-to-eat food.

Preliminary survey conducted by the author, there are 18 food stalls in Alam Barajo Terminal, Jambi City that still do not meet health requirements. Some things that do not meet the requirements such as floors that are not clean enough to cause nuisance animals. In terms of the location of food stalls that are on the side of the road and around the terminal, there is automatically a lot of dust, pollution that can be associated with food can stick to food. and there are still several food stalls that do not cover food with a lid so that dust or flies can contaminate food, and wash cutlery not using running water. It was also found that food management facilities were less clean and unkempt and inadequate sanitation facilities,

The purpose of this research was to determine the Sanitation Hygiene Overview at the Alam Barajo Terminal Food Stall in Jambi City, with the following objectives:

1. To understand the layout and structure of the food area and building at Terminal Alam Barajo food stalls in Kota Jambi.
2. To assess the sanitation facilities at Terminal Alam Barajo food stalls in Kota Jambi.
3. To gain insight into the kitchen facilities, food area, and food storage warehouse at Terminal Alam Barajo food stalls in Kota Jambi.
4. To examine the food utensils and equipment at Terminal Alam Barajo food stalls in Kota Jambi.

Based on this background, the authors are interested in conducting research on Title “Studi Hygiene Sanitasi di Warung Makan Terminal Alam Barajo Kota Jambi” (Study of Hygiene Sanitation in Food Stalls at Alam Barajo Terminal, Jambi City). sounds appropriate and aligned with your research focus. It clearly reflects the scope and purpose of your study.

METHODS

The title " Study of Hygiene Sanitation in Food Stalls at Alam Barajo Terminal, Jambi City” indeed captures the essence of your research focus on hygiene sanitation in food stalls. It effectively communicates the scope and purpose of your study, which presents the real situation of how hygiene and sanitation requirements are applied to food stalls at the terminal. The type of research used was Descriptive with an observational approach, the sample and population in this study consist of the entire population of food stalls at the terminal, totaling 18 food stalls with a method a total sampling. Research variables in this study are location and building, sanitation facilities, kitchen facilities, dining areas, food storage areas, and eating utensils using indicator study in the form of checklist observation sheet.

RESULTS AND DISCUSSION

- a. The location and buildings at the Alam Barajo Terminal food stalls in Jambi City cannot be considered compliant, with 56% falling below the health standards requirements. Alam Barajo Terminal in Jambi City, including the location and the building of the food stalls, does not meet the required standards. The area around the food stalls in the terminal is still affected by sources of pollution such as vehicle exhaust, dust, and garbage odors. There should be measures in place to ensure that the food stalls are not

directly exposed to these pollutants. The building used for the food stalls is a permanent structure consisting of three integrated permanent buildings connected to residential areas and fifteen standalone permanent buildings. In terms of the physical condition of the buildings, some aspects meet the standards, but many still do not, such as irregular room divisions, damaged roofs and ceilings leading to leaks, and a lack of functional doors due to many stalls being set up as tent-like structures.



Figure 1. Condition of the buildings at the food stalls in Alam Barajo Terminal, Jambi City

- b. The sanitation facilities at the Alam Barajo Terminal food stalls in Jambi City cannot be considered compliant, with 36% falling below the health standards requirements. The sanitation facilities at the food stalls in Alam Barajo Terminal lack adequate clean water supply and only use water tanks for storage. Additionally, 12 stalls do not have proper wastewater drainage systems and rely solely on soil absorption for wastewater disposal. Six stalls located in the terminal kiosks have wastewater drainage systems, but these are not functional due to poor water flow, absence of grease

traps, and lack of coverage. Sanitation facilities at the terminal are primarily intended for visitors/passengers of the terminal, such as toilets and trash bins. These facilities are crucial and should be provided by the food stall owners. The trash bins owned by the food stall owners are only plastic bags, not permanent trash bins. The terminal has a total of 4 toilets, consisting of 2 for men and 2 for women, which are available for terminal passengers.



Figure 2. The physical condition of the trash bins at the food stalls in Alam Barajo Terminal, Jambi City

- c. The food management facilities at the Alam Barajo Terminal food stalls in Jambi City cannot be considered compliant, with 44% falling below the health standards requirements. Food management facilities at the terminal food stalls, including kitchens, dining areas, and food storage, could be improved in several ways. The kitchen layout should be reorganized, and ventilation systems should be installed to remove lingering odors from the kitchen environment. The cleanliness of dining areas should be carefully maintained to avoid attracting pests. Food storage areas should be spacious and well-constructed,

made from durable materials, and fully enclosed with no gaps that could allow pests to enter.



Figure 3. Condition of the kitchen and food storage areas at the food stalls in Alam Barajo Terminal, Jambi City.

- d. The tableware at the Alam Barajo Terminal food stalls in Jambi City cannot be considered compliant, with 33% falling below the health standards requirements. The tableware at the terminal food stalls must be maintained according to proper washing and storage procedures. Poor washing and storage practices can lead to the spread of diseases. One of the factors contributing to foodborne illnesses is contaminated dining equipment. Inadequate cleanliness of food utensils plays a crucial role in the growth and proliferation of germs, the spread of diseases, and incidents of food poisoning outbreaks. Therefore, it is essential to consistently uphold high standards of cleanliness for food equipment to prevent contamination by pathogenic microbes and other contaminants.

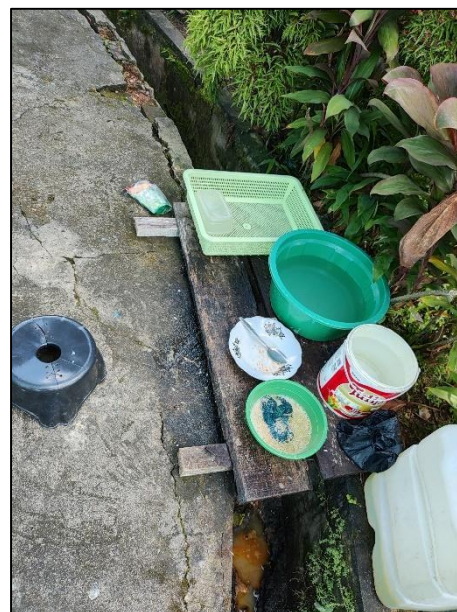


Figure 4. Condition of the dishwashing area at the food stalls in Alam Barajo Terminal, Jambi City

CONCLUSION

Based on the research conducted at Alam Barajo Terminal in 2024, the conclusions drawn are:

1. The location and buildings at food stalls in alam barajo terminal Jambi City are unqualified, indicating the need for significant improvements in physical infrastructure to improve compliance with sanitation standards.
2. Sanitation Facilities at food stalls in alam barajo terminal Jambi City are also unqualified. there is an urgent need to improve sanitation facilities to comply with applicable regulations, which can help reduce health risks for visitors and managers.
3. Kitchen, dining area, and food storage facilities at the Alam Barajo Terminal Food Stall in Jambi City are also unqualified. Improvements in kitchen management, dining areas, and food warehouses need to be prioritized to ensure better food safety for terminal users.

4. Tableware at the Alam Barajo Type A Terminal Food Stall in Jambi City also shows unsatisfactory performance, Evaluation and replacement of tableware that does not meet the standards need to be done regularly to minimize the risk of food contamination.

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CONFLICT OF INTEREST

All authors declared that there was no conflict of interest.

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