



The Urgency of Implementing Personal Hygiene and Integrated Pest Management in Food Processing

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Abstract: Food is one of the basic needs needed by humans in everyday life. Hygiene is a health effort to maintain and protect food processing places' sanitation hygiene. This research was conducted on Saturday, September 17, 2022, where this research was conducted during the webinar "Urgensi Implementasi Personal Hygiene Dan Integrated Pest Management dalam Mengolah Makanan". Based on the results of the service, it can be concluded that based on the questionnaire given by the committee to the community, it was found that the community was very concerned about their cleanliness, with the percentage reaching 99.1%. The community is apprehensive about the quality of the cleanliness of the place to eat, with a rate of 98.6%. However, stalls with labels are inversely proportional to the demand or needs of the community for cleanliness and the feasibility of places of consumption. The percentage obtained is based on respondents choosing as many as 51.6% chose none and 48.4% picked there.

Keywords: Food, Hygiene, Integrated Pest Management

I. INTRODUCTION

Food is one of the basic needs needed by humans in everyday life. So that the right to food is the most important after life. As important as that, every human being has the right to adequate food, both in quality and quantity. Safe food is an important factor to improve public health status (Yuliandra et al., 2017). Food must contain nutrients to fulfill this function and be safe (Pekarangan et al., 2020). However previous research was conducted (Pekarangan et al., 2020) cases of food poisoning and infectious diseases due to food tend to increase in the city of Samarinda. This data was corroborated based on the results of the Samarinda City BPOM annual report of 268 cases of poisoning caused by food and beverage poisoning in 107 cases (39.92%) (Badan Penelitian Dan Pengembangan Kesehatan Kementerian Kesehatan RI, 2013). According to RI Law No. 7 of 1996 article 1 paragraph 4, food safety is defined as the conditions and efforts needed to prevent food from possible biological, chemical contamination, other objects that can interfere, harm and endanger human health. And in meeting the needs for hygienic food, a good system is needed in its processing based on RI Law No. 7 of 1996 in Article 1 paragraph 9, it is explained that food sanitation is an effort to prevent the possibility of growth and reproduction spoilage and pathogenic micro-organisms in food, drink, equipment, and buildings that can damage food and endanger humans.

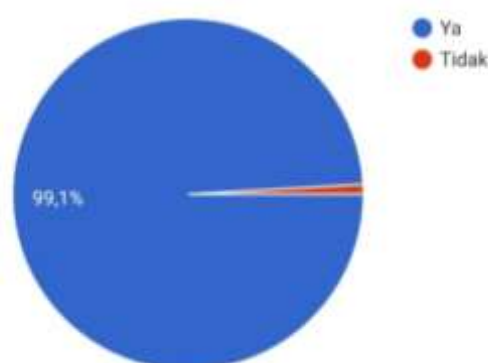
There are several factors that affect the poor quality of food among sellers, including poor personal hygiene, unhealthy ways of handling food and unclean food processing equipment. One of the causes is due to a lack of knowledge in paying attention to personal health and the environment in the process of good and healthy food processing (Pekarangan et al., 2020). Hygiene is a health effort by maintaining and maintaining the cleanliness of the subject such as washing hands with clean water and soap to maintain hand hygiene, washing dishes to keep dishes clean, removing damaged parts of food to maintain food integrity as a whole. Whereas based on the sanitation of food processing places, where food is processed so that it becomes processed food or finished food which is usually called a kitchen. The kitchen is a food processing place that must meet hygiene and sanitation requirements, including construction and equipment (Fajriansyah, 2016). Knowledge of the influence of hygiene in food processing in the kitchen is very important. Food processing will have an impact on the quality of the food to be made. If food processing is in accordance with the SOP accompanied by the application of hygiene, it will produce good and quality food and vice versa (Auliya et al., 2016).

II. MATERIAL AND METHODS

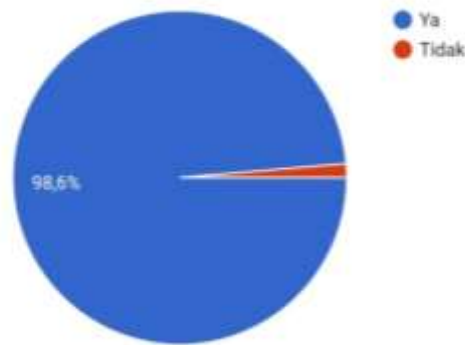
The current data collection effort has survey data collection that allows the general public to reveal the urgency of implementing personal hygiene and integrated pest management in processing food and their patterns. Through data from interviewers provided to respondents anonymously (online) via Google Forms is the type of data collected for this project in which interviewers provide questions and comments that have varied according to the level of understanding of the general public about information technology. Data analysis was carried out taking into account the number of answers for each inquiry so that the results are in the form of desk summaries and pie charts (Setiaji et al., 2022)

III. RESULT AND DISCUSSION

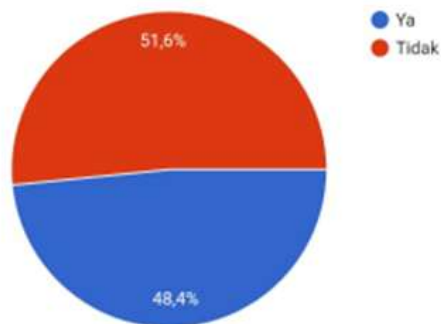
This community service activity was carried out on Saturday, September 17, 2022, where this research was conducted during the webinar "Urgency of Implementation of Personal Hygiene and Integrated Pest Management in Food Processing" held by the Faculty of Pharmacy, University of Muhammadiyah East Kalimantan, with Zoom meeting media from 09.15 to 11.30 WITA



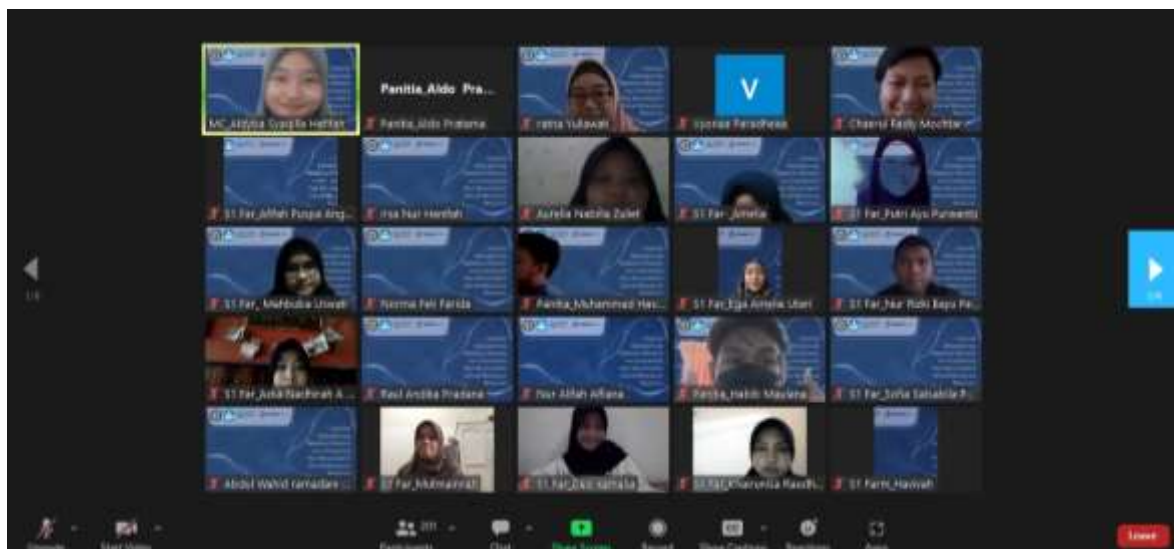
Clean culture is a guideline and moral guidelines for society in pursuing and overcoming personal responsibilities and everyday life (Zakiudin, 2016). Based on the results obtained, the community is very concerned about personal hygiene with a percentage reaching 99.1%. These results are enough to form the basis that the community cares enough about personal hygiene and integrated pest management in food processing.



Attitude is mental decline or outlook. Attitude is a change in related behavior that is intended to interact with people or objects positively or negatively (Syah, 2005) And the community is very concerned about the quality of the cleanliness of the place to eat with a percentage of 98.6%. So we can say that the community really needs a clean environment so that it is comfortable to live and do activities.



Seeing the results of stalls that have labels is inversely proportional to the demand or needs of the community for cleanliness and appropriateness of places to eat. The percentage obtained based on the respondents chose as much as 51.6% chose not to have and as much as 48.4% chose to have. This means that there are still not even distribution of stalls that have labels. And this indicates that the owner of the stall or business is not paying attention. Documentation supporting PKM activities that have been carried out is shown in the following figures.



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IV. CONCLUSION

Based on the results of the dedication, it can be concluded that based on the questionnaire given by the committee to the community, it was found that the community was very concerned about personal hygiene with a percentage reaching 99.1%. the community is very concerned about the quality of the cleanliness of the place to eat with a percentage of 98.6%. However, stalls that have enough labels are inversely proportional to the demand or needs of the community for cleanliness and the feasibility of places of consumption. The percentage obtained based on the respondents chose as much as 51.6% chose none and as many as 48.4% chose yes.

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