



Basic Sanitation Analysis of Austin Resto Restaurant in Medan City

Agustina Friska

Program Studi Kesehatan Masyarakat, Fakultas Farmasi Dan Ilmu Kesehatan, Universitas Sari Mutiara Indonesia, Medan

Article Info	ABSTRACT
<p>Corresponding Author: Agustina Friska E-mail: agustinafris@gmail.com</p>	<p>The need for good sanitation is something that must be met in today's increasingly advanced era. With the realization of good basic sanitation, it is expected to reduce the occurrence of disease transmission, especially in vector-based, water- and food-borne diseases. This study aims to analyze the basic sanitation of the Austin Resto restaurant in Medan City in 2023. This study is a descriptive study with an observational design. The object observed in this study is the state of Basic Sanitation of the Austin Resto Restaurant including 7 variables, namely location and building variables, sanitation facility variables, kitchen, dining room and food warehouse variables, food and prepared food variables, food processing variables, food and prepared food storage variables, and equipment variables used. Data collection in this study is primary data obtained by direct observation of the infrastructure available at the research location and conducting observations using a restaurant hygiene and sanitation checklist sheet. The results of this study are the physical condition of the location and building with a percentage of 93.75% meet the requirements, restaurant sanitation facilities with a percentage of 66.92% do not meet the requirements, the kitchen, dining room and restaurant food warehouse with a percentage of 79% meet the requirements, the selection of restaurant food ingredients with a percentage of 100% meet the requirements, food processing 70% do not meet the requirements, storage of ready-made food with a percentage of 100% meet the requirements, transportation and serving of ready-made food with a percentage of 100% meet the requirements, food equipment used in the kitchen with a percentage of 60% do not meet the requirements. So it is hoped that the restaurant will pay more attention to the sanitation of the restaurant kitchen, food processing, equipment and food handlers and food handlers should take food processing sanitation courses, have health certificates, and health guidebooks so that the food and drinks sold are more hygienic.</p> <p>Keywords: Basic Restaurant Sanitation, Austin Resto</p>

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INTRODUCTION

The World Health Organization (WHO) report (2015) states that only around 68% of the world's population has access to adequate sanitation. However, this result is quite good considering that 25 years ago, only 54% of the world's population had access to sanitation. Similarly, developing countries in South Asia and several African countries also show increasing improvements in access to sanitation facilities. (Fadly, 2017).

In the Decree of the Minister of Health of the Republic of Indonesia Number: 1098/Menkes/SK/VII/2003 concerning Hygiene and Sanitation Requirements for Eating Houses and Restaurants, a restaurant is a type of food service business that is located in part

or all of a permanent building equipped with equipment and supplies for the process of making, storing, serving and selling food and drinks to the public at its place of business.(Agustina et al., 2009).

According to the Decree of the Minister of Health of the Republic of Indonesia Number: 1098/Menkes/SK/VII/2003 concerning Hygiene and Sanitation Requirements for Eating Houses and Restaurants, the public needs to be protected from food and drinks that do not meet the hygiene and sanitation requirements managed by eating houses and restaurants so as not to endanger health. The sanitation facility requirements in question consist of: clean water, waste water, toilets, trash cans, hand washing places, places to wash equipment, places to wash food ingredients, clothing storage facilities and equipment to prevent the entry of insects and rats.(Irawan, 2016).

Restaurant hygiene and sanitation efforts are a primary requirement for ensuring safe food and beverages. Therefore, inadequate hygiene and sanitation in restaurants will increase the likelihood of food contamination and spoilage, starting from the procurement process to serving. Adequate restaurant hygiene and sanitation is a key factor in ensuring the availability of safe food, which is the responsibility of the government and the community, especially restaurant entrepreneurs. (Prasetya, 2021).

Based on a report from the Indonesian Food and Drug Monitoring Agency (BPOM), 45 extraordinary food poisoning outbreaks (KLB KP) were found in 2020, with 3,276 people exposed, 1,528 of whom experienced symptoms (an attack rate of 46.62%), while 6 people died (a case fatality rate of 0.18%). The most common cause of KLB KP was microbiological (suspected) with 24 incidents (53%) and 1 incident (2%) confirmed.(BPOM RI, 2020)

Sanitation in food processing facilities in Indonesia remains a significant concern. Data from the North Sumatra Provincial Health Office indicates that in 2017 there were 34,235 food processing facilities, an increase of 4,909 compared to 2016. The number of food processing facilities meeting health requirements in 2017 was 21,914 (64.01%). Compared to 2016, when 18,908 food processing facilities (64.4%) met health requirements, there was a decrease of 0.39%.(North Sumatra Health Office, 2019).

Austin Resto is Restaurants are businesses that provide food and beverage services equipped with equipment and supplies for the process of making, storing and serving food in a fixed place that does not move with the aim of obtaining profit or gain..In building the sales business, Austin Resto involves several people who play a role in running a business, such as the restaurant owner (owner), cook (chef), dish washer (steward), leader, cashier, barista (special drink maker), and waiters (waiters).

Austin Resto is located in the Cemara Asri housing complex, where the location is at Cemara Square, on Jalan Cemara Asri Boulevard Raya, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra. This restaurant is far from the roadside so it is free and safe from pollution such as vehicle exhaust, dust, flooding and other pollution. Austin Resto consists of a pantry (storage rack for cutlery), bar, cashier, bathroom (toilet), sink (hand washing), kitchen and dining room (outdoor/indoor). Austin Resto is one of the restaurants whose cleanliness is guaranteed, both in terms of food and drinks, provision of cutlery, and the environment.

Austin Resto is a restaurant serving Chinese seafood dishes and a variety of beverages, suitable for all ages, from children to adults and the elderly. Austin Resto offers several signature dishes, including Padang sauce crab, salted egg squid, and snow shrimp. Austin Resto is committed to creating quality food using only the best ingredients and offering

delicious flavors for every dish. The food and beverages sold at Austin Resto have the potential to cause illness if not properly managed and handled.

Proper food preparation will prevent food contamination or the transmission of food-borne diseases. Therefore, to avoid food poisoning and foodborne disease transmission, food hygiene must be a priority and should be a major concern for many parties. The cleanliness of the restaurant's premises and facilities also affects the food and beverages served. Therefore, restaurant hygiene and sanitation, both in terms of food and beverages, as well as the location and facilities, must be maintained.

METHODOLOGY

This research is a descriptive study with an observational design, describing the sanitation of the Austin Resto restaurant in Medan. In this study, the object of observation is the condition of Basic Sanitation at the Austin Resto restaurant in Medan.

Data Types

- a. Primary data was obtained through direct observation of the facilities and infrastructure at the research location and conducting observations using a restaurant hygiene and sanitation checklist.
- b. Secondary data was obtained based on the Decree of the Minister of Health of the Republic of Indonesia No. 1098/MENKES/SK/VII/2003 concerning Hygiene and Sanitation Requirements for Eating Houses and Restaurants.

The research data is presented in the form of tables and narratives obtained in the field regarding the Description of Sanitation Conditions of the Austin Resto Restaurant in Medan City in 2023. Data analysis was conducted using univariate analysis. This analysis describes the characteristics of each research variable. This analysis aims to examine the basic sanitation situation at Austin Resto in Medan in 2023. The results of the data processing are presented in percentage form. (Prof. Dr. Sugiyono, 2013).

RESEARCH RESULT

Characteristics of Food Handlers

The characteristics of food handlers at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra based on age can be seen in the following table 4.1.

Table 4.1 Distribution of Food Handlers by Age at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

No	Age	Amount	Percentage(%)
1	21-30	6	60
2	31-40	2	20
3	41-40	2	20
Amount		10	100

Based on Table 4.1, it can be seen that at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, there are 6 food handlers in the 21-30 age group (60%), 2 people in the 31-40 age group (20%), and 2 people in the 41-50 age group (20%).

Characteristics of food handlers based on education at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra can be seen in table 4.2 below:

Table 4.2 Distribution of Food Handlers Based on Education at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

No	Education	Amount	Percentage(%)
1	Elementary School	1	10
2	JUNIOR HIGH SCHOOL	3	30
3	SENIOR HIGH SCHOOL	6	60
	Amount	10	100

Based on table 4.2, it can be seen that the education of food handlers with the lowest education is elementary school, there is 1 person (10%), and the highest education is high school, with 6 people (60%).

Hygiene and Sanitation of Food Processing at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

Location and Building

Table 4.3 Distribution of Observation Results Based on Location and Building at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
A. LOCATION AND BUILDING						
1.	Location		a. No matter how far the wind direction from the source of pollution.	6	12	
		2	b. Not located <100 meters from the source of pollution.	4	8	
2.	Building		a. Separated from the other spaces.	4	8	
		2	b. Koko/Strong/Permanent.	2	4	
			c. Insect meeting.	2	4	
			d. Rat Meeting.			
3.	Division of Space		a. There is a kitchen.	4	4	
			b. There is a toilet.	2	2	
			c. There is a food warehouse.	1	1	
		1	d. There is an employee room.	1	1	
			e. There is an administration room.	1	0	
			f. There is a tool shed.			
4.	Floor		a. Clean .	4	0	
		0.5	b. Waterproof.	2	1	
			c. Not slippery.	1	0	

		d. Flat.	1	0.5
		e. Dry.	1	0
		f. Cone.	1	0.5
5. Wall		a. Waterproof.	4	2
	0.5	b. Flat.	3	1.5
		c. Clean.	3	1.5
6. Ventilation		a. Available and working well	5	5
	1	b. Light intensity 10 fc	3	3
		c. Not dazzling	2	2
7. Lighting (illumination)		a. Spread evenly in every room	5	5
	1	b. Light intensity 10 fc	3	3
		c. Not dazzling	2	2
8. Roof		a. Does not become a nest for rats and insects	5	2.5
	0.5	b. No leaks	3	1.5
		c. Quite Sloping	2	1
9. Palate		a. Minimum height 2.4 meters	4	2
	0.5	b. Flat and clean	4	2
		c. There are no holes	2	1
10. Door		a. Insect and rat meeting	4	4
	1	b. Closes properly and opens outwards	3	3
		c. Made of strong and easy to clean material	3	3
Total Score			80	75
				MS

Based on table 4.3, the results of the location and building research conducted by researchers show that the conditions meet the requirements, with a percentage of 93.75% of the location not being polluted. The room division includes toilets, warehouses, food supplies, and administrative warehouses. The floor is waterproof, flat, and conical. The walls are waterproof, flat, and clean. There is ventilation that functions well, the light intensity is 10 fc, not dazzling, and the lighting is evenly distributed in each room with a light intensity of 10 fc. The roof does not become a rat nest, does not leak, and is quite sloping. The ceiling is 2.4 meters high, flat, and clean and there are no holes, the door is tight against insects and rats and is made of strong materials. With a result of 6.25% it does not meet the requirements because there is no employee room and equipment warehouse. The floor is slippery, dirty, and wet. Based on the building at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan. Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan District, Kab. Deli Serdang, North Sumatra has fulfilled the requirements according to the regulations of the Indonesian Ministry of Health No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Sanitation Facilities

Based on the results of observations conducted by researchers at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, the assessment of sanitation facilities can be seen in Table 4.4 below.

Table 4.4 Distribution of Observation Results Based on Sanitation Facilities at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
B. SANITATION FACILITIES						
1.	Clean water	3	a. Sufficient quantity	5	15	
			b. Odorless, smokeless and colorless	2	6	
			c. The number of germs does not exceed the threshold	2	6	
			d. Chemical levels do not exceed threshold values	1	3	
2.	Wastewater Disposal	2	a. Waste water flows smoothly	3	6	
			b. there is a grease trap	3	6	
			c. Watertight channel	2	4	
			d. Closed channel	2	0	
3.	Toilet	1	a. Clean	2	0	
			b. Its location is not directly connected to the kitchen/dining room.	3	3	
				2	2	
				2	0	
			c. Sufficient clean water is available	1	0	
			d. Soap and dryer available			
			e. Toilets for men are separate from women			
4.	Rubbish bin	2	a. Garbage is collected every 24 hours	4	8	
			b. in every waste-producing room there is a trash bin provided	3	0	
			c. made of waterproof material and has a lid	2	0	
			d. the capacity of the place lifted by a garbage officer	1	2	
5.	Hand washing facilities	2	a. sufficient hand washing water is available	5	0	
				3	0	
			b. soap, detergent and dryer/cloth available	2	4	
			c. the number is sufficient for visitors/employees			

6. Place for Washing Equipment	1	a. There is sufficient cold water available	2	2	
		b. sufficient hot water is available	2	0	
		c. made of strong, safe and smooth materials	2	2	
		d. consists of three washing basins	4	0	
7. Place for Washing Food Ingredients	1	a. Sufficient washing water is available	5	5	
		b. Made of strong, safe and smooth materials	3	3	
		c. The washing water used contains pest solutions	2	0	
8. Equipment for Preventing the Entry of Insects and Rats	2	a. Each ventilation hole is fitted with insect netting wire.	3	6	
		b. Each ventilation hole is fitted with a rat trap	2	4	
		c. the intersection of the pipe and the wall is sealed tightly	2	4	
		d. The water tendon area has a lid and is free from mosquito larvae	3	6	
Total Score			130	87	MS

Based on table 4.4, the observation results conducted by researchers show that the condition of sanitation facilities meets the requirements, with a percentage of 66.92% of the amount of clean water being sufficient, odorless, tasteless, and colorless. Wastewater drains smoothly, there is a grease trap, a watertight channel. The location of the toilet is not directly connected to the kitchen/dining room, sufficient toilet water is available. Trash cans are transported every 24 hours made of waterproof material and have a lid. Handwashing places are sufficient for visitors/employees, there is sufficient water available for washing equipment, there is sufficient hot water available and made of strong, safe, and smooth materials. Insect netting and rat bars are installed to prevent the entry of insects, pipe and wall intersections are tightly closed, there are water tendons that have a lid and are free from mosquito larvae. And conditions that do not meet the requirements are 33.08% that do not meet the requirements for developing uncovered wastewater, unclean toilets, no soap and dryers, and toilets that are not separated for men and women. Trash cans are not available in the waste-producing room, are not made of waterproof material and do not have a lid. There is no sufficient water for washing hands, soap and cloth dryers are not available. The water for washing food ingredients does not contain pesticides. Based on the sanitation facilities at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, the percentage does not meet the requirements according to the regulations according to the Indonesian Ministry of Health No. 1096 of 2011 concerning catering service sanitation.

Kitchen and Dining Room

Table 4.5 Distribution of Observation Results Based on the Kitchen and Dining Room at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
C. KITCHEN AND FOODS WAREHOUSE						
1.	Kitchen		a. Clean	3	0	
			b. There are cold food storage facilities (refrigerator, freezer)	2	14	
			c. Hot food storage facilities are available	2	14	
		7	d. The kitchen size is quite adequate	1	7	
			e. There is a hood and a chimney	1	7	
			f. Hygiene messages are posted for the caretakers/employees.			
2.	Food Warehouse		a. There are no other ingredients besides food ingredients	4	12	
			b. There are shelves for placing food ingredients according to the provisions.	2	6	
		3	c. warehouse capacity is sufficient	2	6	
			d. Insect and rat meeting			
Total Score				100	79	MS

Based on table 4.5 the results of observations conducted by researchers that the results of observations of kitchens and food warehouses that meet the requirements percentage of 79.00% of kitchens have food storage facilities, available hot storage facilities, adequate kitchen size, have hoods and chimneys, and installed hygiene sanitation messages for food storage. food warehouses do not contain food ingredients other than food ingredients, available food shelves, and facilities, and adequate warehouse capacity. With the results of 21% that do not meet the requirements because the kitchen is not clean. Based on the kitchen and food warehouse at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan. Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra that the percentage meets the requirements according to the regulations according to the Ministry of Health of the Republic of Indonesia No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Selection of Food Ingredients

Based on the results of observations conducted by researchers at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan Cemara Asri Boulevard Raya

No. 28 FF, Medan Estate, Percut Sei Tuan district, Deli Serdang Regency, North Sumatra, the selection of food ingredients is shown in Table 4.6 below.

Table 4.6 Distribution of Observation Results Based on Food Selection at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
D. SELECTION OF FOOD INGREDIENTS						
1.	Food material	5	a. The physical condition of the food ingredients is in good condition	3	15	
			b. Packaged food materials registered with the health department	2	10	
			c. The number of germs and chemicals in the material meets the requirements.	3	15	
			d. food ingredients come from official sources	2	10	
2.	Packaged Food	6	a. Physical condition of eating in good condition	4	24	
			b. The number of germs and chemicals in finished food meets the specified requirements.	3	18	
			c. The packaged food shows no signs of damage and is registered with the Indonesian Ministry of Health.	3	18	
Total Score				110	110	MS

Based on table 4.6, the observation results of the selection of food ingredients meet the requirements of 100% with the condition that the food ingredients come from official sources. Food processing based on the selection of food ingredients at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan. Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, that the percentage meets the requirements according to the regulations according to the Indonesian Ministry of Health No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Food Storage

Based on the results of observations conducted by researchers at the Austin Resto restaurant, Cemara Square, Cemara Asri housing complex, Jalan Cemara Asri Boulevard Raya No. 28 FF, Medan Estate, Percut Sei Tuan district, Deli Serdang Regency, North Sumatra, food storage is seen in Table 4.7 below.

Table 4.7 Distribution of Observation Results of Food Storage at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
E. FOOD STORAGE						
1.	Food Storage	4	a. Storage temperature and humidity according to the requirements of the type of food.	3	12	
			b. Storage thickness according to the storage requirements of the type of food	2	8	
			c. Place it separately from ready-made food.	2	0	
			d. The place is clean and well maintained	1	4	
			e. Stored in similar rules and arranged on shelves			
Total Score				40	32	MS

Based on table 4.7 that the results of observations of food storage conducted by researchers that meet the requirements with a percentage of 80% of storage temperature and humidity in accordance with the requirements of the type of food, storage thickness in accordance with the requirements of gender storage, its placement is separate from ready-made food, the place is clean and maintained, stored in the rules of type and arranged on shelves with 20% that do not meet the requirements because the food storage place is not maintained and clean. Based on the storage of food ingredients at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra that the percentage meets the requirements according to the regulations according to the Ministry of Health of the Republic of Indonesia No. 1096 of 2011 concerning Hygiene Sanitation of Catering Services.

Food Processing

Based on the results of observations conducted by researchers at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra in Food Processing can be seen in the following table 4.8.

Table 4.8 Distribution of Observation Results of Food Processing at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
F. FOOD PROCESSING						
1.	Food processing	5	a. Processing personnel wear proper work	5	25	

clothes and work in a clean manner.	3	0
b. taking food using special tools (gloves, food tongs, etc.)	2	10
c. using equipment properly		

Total Score	50	35	MS
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Based on table 4.8 the results of observations of food processing conducted by researchers whose conditions meet the requirements with a percentage of 97% where the processing staff wear work clothes correctly and clean work methods, using the correct equipment when processing food. 30% do not meet the requirements because the food intake does not use special tools (gloves, food tongs) based on the processing of food ingredients at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra that the percentage meets the requirements according to the regulations according to the Indonesian Ministry of Health No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Storage of Ready-to-Eat Food

Based on the results of observations conducted by researchers at the Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, the storage of ready-to-eat food can be seen in Table 4.9 below.

Table 4.9 Distribution of Observation Results of Prepared Food Storage at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
G. STORAGE OF FINISHED FOOD						
1.	Storage of Prepared Food	5	a. Temperature and humidity according to the requirements of the type of food	6	30	
			b. Closed storage method	4	20	
Total Score				50	50	MS

Based on the table that the results of observations of the storage of ready-to-eat food conducted by researchers, the conditions meet the requirements of 100% presentation of temperature and humidity in accordance with the requirements of the type of food and how to store closed food. Based on the storage of ready-to-eat food at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra, the percentage meets the requirements according to the regulations according to the Indonesian Ministry of Health No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Transportation and Serving of Prepared Food

Based on the results of observations conducted by researchers at the Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard

Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, the transportation and serving of ready-to-eat food can be seen in the following table.

Table 4.10 Distribution of Observation Results Conducted by Researchers at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
H. TRANSPORTATION AND SERVING OF FINISHED FOOD						
1.	Transportation and Serving of Prepared Food	5	a. Food is served warm	3	15	
			b. Container and handle ready-to-eat food using clean tools	3	15	
			c. how to carry and serve food with a lid	2	10	
			d. food serving must be in a clean place	2	10	
Total Score				50	50	MS

Based on table 4.10, the observation results of the transportation and presentation of ready-to-eat food conducted by researchers meet the requirements of 100% presentation. Food is served warm, containers and food handlers use clean tools, carry and serve food covered, food serving must be in a clean place. Based on the storage of ready-to-eat food at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra, the percentage meets the requirements according to the regulations according to the Indonesian Ministry of Health No. 1096 of 2011 concerning Hygiene and Sanitation of Catering Services.

Equipment

Table 4.11 Distribution of Equipment Observation Results at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	WEIGHT	COMPONENTS TO BE ASSESSED	MARK	SCORE	INFORMATION
I. EQUIPMENT						
1.	Equipment	15	a. How to wash, dry and store equipment meets the requirements so that it is always clean before use.	4	0	
				2	30	
			b. Equipment is in good condition and intact	1	15	
			c. The surface of the tool that comes into direct contact with food has no dead corners and is smooth.	2	30	
			d. Eating utensils must not contain germ levels that exceed the threshold	1	15	
			e. Equipment that comes into direct contact with			

food does not contain
toxic substances.

Total Score	150	90	MS
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Based on table 4.11 that the results of the equipment observations conducted by researchers are in a condition that meets the requirements with a presentation of 60% of the equipment in good condition, the surface of the equipment that is in direct contact with food has no dead corners and is smooth, the equipment that is in direct contact with food does not contain toxic substances. and 40% does not meet the requirements because the method of washing equipment, drying and storing equipment meets the requirements so that it is always clean before use. Based on the equipment at the Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra.

Recapitulation of the Implementation of Hygiene and Sanitation in Food Processing at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

Based on the results of observations conducted by researchers at the Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra, the recapitulation of restaurant hygiene and sanitation can be seen in the table.

Table 4.12 Distribution of the Results of the Implementation of Hygiene and Sanitation for Food Processing at Austin Resto Restaurant, Cemara Square, Cemara Asri Housing Complex, Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra

NO.	VARIABLES	SCORE MAX	OBTAINED	Presentation	MS/MTS
1	Location and Building	80	75	93.75%	MS
2	Sanitation Facilities	130	87	66.92%	TMS
3	Kitchen and Dining Room	100	79	79%	MS
4	Selection of Food Ingredients	110	110	100%	MS
5	Food Storage	40	32	80%	MS
6	Food Processing	50	35	70%	TMS
7	Storage of Prepared Food	50	50	100%	MS
8	Transportation and Serving of Prepared Food	50	50	100%	SM
9	Equipment	150	90	60%	TSM
Amount		760	608	75%	MS

Based on the Minister of Health Regulation number 1096 of 2011 Hygiene Sanitation of Catering Services for the research of Hygiene Sanitation of food processing at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra is said to meet the requirements if it gets the triteria assessment of meeting the requirements if 74% -83% Does not meet the requirements if $\leq 74\%$ based on the calculation of the observation sheet of the physical feasibility test of Hygiene Sanitation of Food at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex Jalan. Cemara Asri Boulvard Raya No. 28 Ff, Medan Estate Kec. Percut Sei Tuan, Kab. Deli Serdang, North Sumatra with a percentage of 75.60% meets the requirements.

Discussion

Location and Building

The location of the Austin Resto restaurant is not near a pollution source (>100m). Based on the analysis results, each room in this building is separated from one room to another. Austin Resto is divided into several rooms consisting of a kitchen, toilet, employee room, administration room, and equipment warehouse. The floor is waterproof, flat, non-slippery and dry. The walls are waterproof, flat and clean. Ventilation functions well, the use of light intensity is 10 fc, not dazzling. Lighting is evenly distributed in each room with an intensity of 10 fc. The roof does not become a rat nest, does not leak, is quite sloping. The ceiling is 2.4 meters high, flat, has no holes and is clean. The door is made of sturdy material where the door is tight against insects and rats. This shows that the results of research conducted at the location and building of the AUSTIN RESTO restaurant have met health requirements with a percentage of 93.75%.

Physical Sanitation Facilities

1. Clean water

The water used in the AUSTIN RESTO restaurant is PAM water, which is clean, odorless, tasteless and colorless.

2. Wastewater Disposal

Wastewater drains smoothly and is watertight, but not sealed, which gives off an unpleasant odor. Observations indicate that wastewater is disposed of through drains, sewers, or ditches. This demonstrates compliance with Ministry of Health Regulation No. 1096 of 2011 concerning Health Hygiene and Sanitation.

3. Toilet

The toilets are not directly connected to the kitchen or dining room. They are not separated for men and women, and are clean, with soap and a hairdryer or cloths available.

4. Rubbish bin

The restaurant's kitchen lacks a covered trash can. Bins for organic and non-organic waste should be provided. Kitchen waste should be placed in a covered, waterproof bin.

5. Hand washing place or sink

The hand washing area is not used because the tap is broken so food handlers wash their hands using water from the sink, there is only 1 toilet available and it is not clean.

6. Place to wash equipment

The equipment washing area only uses 1 water tank and the washing of cutlery is done on the floor, the restaurant does not have lockers for food handlers, and the ventilation is well arranged using insect wire netting and rat traps.

7. ventilation

Permanent open ventilation, the floor in the kitchen is waterproof but watery and oily which can result in work accidents, if the floor is not conical it is difficult to clean and can also be a place for the development of microbial pathogens which will later contaminate cooking utensils and food ingredients and so on. This shows that the condition of the sanitation facilities of the AUSTIN RESTO restaurant has met health requirements with a percentage of 66.92%.



Figure 1 Bar



Figure 2 Cashier



Gambar 7. Dapur Kotor 2



Gambar 8. Dapur Penyimpanan



Gambar 3. Pintu Depan Resto



Gambar 5. Washtafel



Gambar 4. Ruang Makan



Gambar 6. Toilet



Gambar 9 Atap



Gambar 10 Outdoor

Kitchen and Food Storage

The kitchen has food storage facilities, hot storage facilities, a kitchen of sufficient size, has a hood and chimney, and displays hygiene and sanitation messages for food handlers. Dry food ingredients are stored in warehouses and shelves, while wet food is brought directly to the preparation area and stored in the refrigerator.

The results of the research conducted at the Austin Resto Restaurant showed that the food ingredient warehouse with a percentage of 79% of the category meets the requirements at the Austin Resto Restaurant. There are two warehouses, one for rice, one for food ingredients. The warehouse does not meet the requirements because the warehouse is narrow, the food ingredients are messy.

Figure 11. Kitchen



Figure 12. Food equipment washing waste



Figure 13.



Figure 14



Figure 15 Food Warehouse

Figure 16 Kitchen Ceiling



Figure 17 Pantry Kitchen



Analysis of Sanitation Aspects of Food Hygiene Sanitation

1. Procurement of food ingredients

The interview results obtained that the food procurement process received a percentage of 100% of the eligible category was not purchased directly but through a third party tender winner with a work contract agreement. Based on the results obtained that the food procurement had met the requirements because it was seen from the quantity and quality for each purchase of food ingredients for the menu that was sold every day, the researcher found that the person in charge of food processing always monitored the availability of food ingredients and the quality of food ingredients received from the supplier.

2. Food storage

Food storage is placing food according to its type with rules according to the food storage location, food storage temperature and storage duration. The concept used in food storage is a way of organizing, storing, maintaining, and securing dry and wet materials, both in terms of quality and quantity in dry or wet food warehouses, as well as recording and reporting. Dry food materials are stored in warehouses and on hanging shelves, while wet food materials are brought directly to the preparation area and stored in the refrigerator. This activity is carried out by employees, based on the results of research conducted by the Austin Resto restaurant that storage and arrangement get a percentage of 80% with a qualified category.

Figure 18 Food Warehouse



Figure 19 Storage of Cold Food
Ingredients



3. Food Processing

Several steps are taken in the food processing process, a series of activities in processing food ingredients, taking into account factors such as the processing location, cooking equipment, and how food is handled. Employees must wear work clothes, including aprons, head coverings, and gloves. Employees must also refrain from smoking while processing food ingredients. Clothing serves to prevent food contamination from handling food.

Based on the results of food processing researchers at the Autin Resto restaurant, food processing gets 70%, Food processing is done every day and the portions are adjusted to the number of customers and the menu is adjusted to what is ordered. Using tools when taking food, all food handlers have met health requirements, so that food will be protected from contamination through the hands of the handlers. Hands must always be kept clean, namely cutting nails, skin must be clean, cleaning hands with soap, free from cosmetics according to research, food handlers do not maintain long nails according to what is indicated in the sanitation guidelines for food hygiene and sanitation.



Figure 20 Food Processing

4. Storage of Prepared Food

Storage of ready-made food is storing and placing food that has been prepared or cooked by paying attention to the principles of temporary storage, even in the ready-made food storage room, paying attention to the cleanliness of the storage container. Based on the research results, a 100% percentage was obtained, that the finished food was covered to avoid dust, from the ceiling flying food was covered directly and arranged on the kitchen table.

5. Transportation and distribution

Food transportation with a presentation of 100% of the means of transporting finished food from the storage area to be served, food serving is serving finished or cooked food to consumers using containers, in the food distribution process, employees carry out portioning by filling the food containers of the customers, After everything is served neatly, food handlers use closed trays to avoid existing contamination to transport finished food to each room at the time specified by the order.



Figure 21 Food Transportation

Food Equipment

The equipment used to serve and eat food does not meet the requirements with a percentage of 60%. The results of this study indicate that many consumer containers that will be distributed to consumers do not have container lids, but the person in charge of managing food at the Austin Resto Restaurant in Medan City has a policy of closing uncovered containers by overlapping one container with another, as far as research and interviews show that consumers are responsible for their own food containers, but there are some who are found to be less concerned about the cleanliness of the container, so employees will wash it again.



Figure 23. Food Equipment

CONCLUSION

Hygiene and sanitation of food processing at Austin Resto Restaurant, Cemara Square Cemara Asri Housing Complex, Jalan. Cemara Asri Boulevard Raya No. 28 Ff, Medan Estate, Percut Sei Tuan District, Deli Serdang Regency, North Sumatra has met the overall health requirements with a value of 75.00% which refers to the Minister of Health Regulation No. 1096 / Menkes / SK / VII / 2011. Although there are several points that do not meet the health requirements. The physical condition of the location and building, Austin Resto restaurant with a percentage of 93.75% meets the requirements. Austin Resto restaurant sanitation facilities with a percentage of 66.92% do not meet requirements. The kitchen, dining room and food warehouse of Austin Resto restaurant with a percentage of 79% meet the requirements. Austin Resto restaurant's food ingredients selection with a percentage of

100% meets the requirements. 70% of food processing does not meet requirements. Storage of finished food with a percentage of 100% meets the requirements. Transportation and serving of ready-made food with a percentage of 100% meets the requirements. Food equipment used in the kitchen with a percentage of 60% does not meet the requirements.

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