

KNOWLEDGE, HYGIENE, SANITATION, AND HEALTH OF FOOD
HANDLERS AND THE ENVIRONMENT OF THE BODAG, TRENGGALEK,
SATUAN PELAYANAN PEMENUHAN GIZI (SPPG)

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ABSTRACT

Background: The high number of food poisoning cases in the Free Nutritious Meal (MBG) Program in 2025 (4,600 cases) highlights the need to evaluate hygiene and sanitation practices at Nutrition Fulfillment Service Units (SPPGs). A preliminary assessment at SPPG Bodag, Trenggalek Regency, found that the facility had not obtained an Environmental Health Eligibility Certificate (SLHS), and compliance with personal protective equipment (PPE) use was still low. **Objective:** To assess food handlers' knowledge and hygiene and sanitation practices and evaluate the environmental health conditions of SPPG Bodag. **Methods:** This descriptive observational study with a cross-sectional design was conducted in April 2026 involving 40 food handlers selected through purposive sampling. Knowledge was assessed using questionnaires, hygiene and sanitation practices were observed, and environmental health conditions were evaluated using the Food Service Environmental Health Inspection Form (Ministry of Health Regulation No. 17 of 2024). Data were analyzed descriptively. **Results:** Most food handlers (75%) had good hygiene and sanitation knowledge, and all had received hygiene and sanitation training certificates. Overall hygiene and sanitation practices were categorized as good (76%), although compliance with work clothing and PPE use remained low. The environmental health inspection score was 93.54%, indicating a low risk of noncompliance. However, critical nonconformities included food handlers with long nails, nail polish, and jewelry during food preparation. Major nonconformities included the absence of hand dryers, documentation of refrigeration equipment calibration, and vector control schedules, while minor nonconformities involved the absence of grease traps, outdoor handwashing instructions, waste segregation, and building maintenance documentation. **Conclusion:** Food handlers' knowledge and hygiene practices were generally good, and the SPPG environmental health condition was classified as low risk of noncompliance, although improvements are needed to address identified critical, major, and minor nonconformities.

Keywords: sanitation hygiene, food handlers, knowledge, behavior, environmental health, free nutritious meals