

**ANALYSIS OF THE IMPLEMENTATION OF SANITATION HYGIENE IN FOOD HANDLING IN THE NUTRITIONAL INSTALLATION OF DR. SOEDOMO TRENGGALEK**

*Amanda Tria Ramadani*

*Malang Health Polytechnic D3 Nutrition Study Program*

*Jl. Besar Ijen No. 77C, Oro-oro Dowo, Kec. Klojen, Malang City, East Java*

*Email: amandatria2113@gmail.com*

**ABSTRACT**

**Background:** Food service in hospitals must comply with established hygiene and sanitation standards to avoid disease contamination, hygiene focuses on the cleanliness of individual food handlers, while sanitation maintains a healthy environment. **Objective:** to analyze the application of hygiene and sanitation in food service in the nutrition installation of RSUD dr. Soedomo Trenggalek. **Research method:** This research is qualitative descriptive with observational method. The data in this study were analyzed descriptively. **Results:** The physical feasibility test of food hygiene and sanitation in the Nutrition Installation of RSUD dr. Soedomo Trenggalek obtained a score percentage of 98.9%, included in the category of feasibility for hygiene and sanitation of catering services group B. The assessment of food handler behavior obtained an average of 75% which is included in the good category. The assessment of food handler knowledge was 96% in the good category. **Conclusion:** Shows that food service in the nutrition installation of RSUD dr. Soedomo Trenggalek has been managed well according to the principles of hygiene and sanitation to prevent the risk of contamination.

**Key words:** sanitation hygiene, food preparation, food handlers