

**OVERVIEW OF THE APPLICATION OF SANITARY HYGIENE  
FEASIBILITY AND HANDLER BEHAVIOR IN THE FOOD  
ADMINISTRATION OF DR. HARJONO S. PONOROGO HOSPITAL**

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**ABSTRACT**

**Background:** Institutional food maintenance is the provision of food in a large scale. The risk of cross-contamination in hospitals is higher because of the large number of foods prepared at once. Food sanitation hygiene is important to prevent health problems, or food poisoning from equipment, places, people, and foodstuffs. The implementation of good sanitary hygiene can prevent the occurrence of foodborne diseases so that safety and cleanliness are guaranteed. **Research objectives:** To analyze the feasibility of hygiene and sanitation and food handler behavior in the Nutrition Installation of Dr. Harjono S. Ponorogo Hospital. **Research Methods:** This study is descriptive observational, with a cross-sectional research design. The sample amounted to 16 food processing personnel, the assessment used the physical fitness test form for hygiene and sanitation of food services 1096/MENKES/PER/VI/2011 and the food handler behavior checklist sheet referring to the Ministry of Health Number 2 of 2023. **Result:** The implementation of food sanitation hygiene has met the quality standards set by the Ministry of Health of the Republic of Indonesia Number 1096/MENKES/PER/VI/2011 and the hygiene behavior of food handlers 12.5% behaved badly and 87.5% behaved well **Conclusion:** The implementation of food sanitation hygiene at Dr. Harjono S. Hospital, Ponorogo Regency has reached 92.3% and meets the requirements for sanitary hygiene feasibility for hospital food administration, and the overall hygiene practice of food handlers in the good category with a score of 75.6% ( $\geq 70$ ). **Suggestion:** research should provide workers with regular training on the importance of complete use of PPE and sanitary hygiene practices, food handlers are required to use special work clothes that are only used in the workplace. It is better to place tissues and wipes in an easily accessible place such as near a handwashing station or pasted on a wall near a handwashing station. The role of trained responsible persons should be reactivated to ensure that the food management process is in accordance with the set standards.

**Keywords:** Food sanitation hygiene, food handler behavior, food safety