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The Effect of Socialization Implementation of Hazard Analysis And Critical Control Points (HACCP) on Food Processing in Bahteramas General Hospital and Kendari City General Hospital, Southeast Sulawesi Province

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Abstract. Food is a basic need for humans, food that is not safe for consumption can cause disease in humans, nosocomial infections, and food poisoning. The results of observations at the Bahteramas General Hospital and hospitals. The city of Kendari has not yet implemented the HACCP system, so innovation is needed so that the HACCP program can be implemented. The purpose of this study was to determine the effect of socialization on the application of food processing at Bahteramas General Hospital and hospitals. Kendari City. This type of research is quantitative, Quasy experiment design. The research was conducted at Bahteramas General Hospital, Southeast Sulawesi Province and in hospitals. Kendari City on January 28 - March 4, 2022. The sample is part of the nutrition staff, hosts and waiters at Bahteramas General Hospital and in hospitals. Kendari City in 2022. The intervention sample was given socialization about HACCP as many as 25 people obtained by simple random sampling and the control sample was not given socialization as many as 19 people obtained from the total sampling. Data collection techniques with questionnaires and observation. Data were analyzed using Mc.Neymar test. The results of research at the Bahteramas General Hospital obtained p value $0.031 < 0.05$ for food processing obtained, and p value $0.031 < 0.05$ for food presentation The conclusion is that there is an effect of socializing the application of HACCP on food processing and serving in hospitals. Kendari City. Suggestions for hospitals to implement the HACCP system. For health workers, food handlers and food servicers, to improve food management efforts based on the principles of food hygiene and sanitation.

INTRODUCTION

Food is a basic need for humans, so the food consumed must be attractive, delicious and has high nutrition and is safe for consumption to maintain health. Foods that are not safe for consumption can cause disease in humans (foodborn disease) as a result of the entry of microbiology in these foods, where the prevalence of intervention reaches 90%,

therefore food safety is an important requirement that must be attached to the food to be consumed. Quality and safe food can be produced from public service places such as hospitals (1).

The provision of food, especially special food in hospitals, must be optimal and in accordance with the quality of service, health standards and indications of patient

disease (1). Provision of food that does not meet health requirements (not sanitary and hygienic) in addition to prolonging the treatment process, can also lead to cross infection or nosocomial infections (hospital-acquired infections), which can be through food. In addition to the incidence of nosocomial infections, the administration of food in hospitals that do not meet health standards (unhygienic) can also cause food poisoning (2)

Food poisoning is one of the public health problems worldwide, WHO in 2019 reported that more than 200 diseases are transmitted through food. Food borne diseases (Food Borne Diseases) are infectious diseases caused by microbes that enter the body through food (3). The number of food poisoning interventions in Indonesia in 2019 was around 20 million interventions per year, and based on BPOM data in 2019, the number of poisoning interventions reported through the SPIM Ker-KLB KP application during 2019 by 257 hospitals from 2,813 hospitals in Indonesia was 6,205 data. Poisoning intervention. Based on the location of poisoning, Southeast Sulawesi ranks 13th in the highest poisoning intervention in Indonesia, with 42 interventions (4).

Data obtained from the Southeast Sulawesi Provincial Health Office, in 2018 there were 30 poisoning interventions and in 2019 there were 54 interventions and 1 person died and in 2020 it increased significantly to 291 interventions and 1 person died from food poisoning (5,6). The place where food is served in the hospital serves as a place for managing food given to patients to support their recovery. Therefore, patients need to get quality and safe food, so the role of the hospital nutrition installation is very decisive in food processing until it is served to patients in guaranteed conditions of hygiene and sanitation. Hospital food management needs to have an understanding of food hygiene and sanitation efforts starting from the selection of food ingredients, storage, preparation, processing, storage of cooked food, and distribution until the food is served to patients. One of the efforts to ensure food hygiene and sanitation is to implement an effective HACCP so that these hazards can be identified early and handled in preventing food-borne diseases (1).

The research of Thoha, et al., found that the implementation of a good HACCP Program was significantly related to the attitude of workers in all food handling workers ($p = 0.004$), then there was a relationship between the implementation of a good HACCP program and employee commitment. Furthermore, there is a relationship between the implementation of a good HACCP Program with the practice of implementing SOPs and the implementation of a good HACCP Program related to the knowledge of all food handling workers (7)

Unclean and unsafe food can cause poisoning with symptoms such as diarrhea, nausea, dizziness and in the long term can cause disease (8). Food management is a series of activities that include selection, storage, processing, storage of finished food, transportation and presentation. Good food management that meets health requirements is one of the efforts to achieve optimal health levels, so it needs attention in terms of nutritional value, in terms of purity, and in terms of cleanliness. Because even though the nutritional value and purity are good, the environmental cleanliness is not monitored and maintained, then the food can cause disease due to contamination. For this reason, it is necessary to manage food that meets health requirements, which is known as food health (9). Selection of food ingredients is an effort to determine the quality of food ingredients by observing physical characteristics (shape, color, freshness, smell and others) Then storage is an effort to store food ingredients. Furthermore, processing is the process of changing the shape of raw food into ready-to-eat food (1)

METHOD

This type of research is quantitative, Quasy experiment design. The research was conducted at Bahteramas General Hospital, Southeast Sulawesi Province and in hospitals. Kendari City on January 28 - March 4, 2022. The sample is part of the nutrition staff, hosts and waiters at Bahteramas General Hospital and in hospitals. Kendari City in 2022. The intervention sample was given socialization about HACCP as many as 25 people obtained by simple random sampling and the control sample was not given socialization as many as 19 people obtained from the total sampling. Data collection techniques with questionnaires

and observation. Data were analyzed using Mc.Neymar test.

RESULTS AND DISCUSSION

The effect of socializing the application of HACCP on food processing in Bahteramas General Hospital (Intervention Location)

The effect of socializing the application of HACCP on food processing in the intervention group at the Bahteramas General Hospital can be seen in table 1 below

Table1. Effect of socialization on the implementation of HACCP on food processing at Bahteramas general hospital

HACCP Implementation on Socialization	Food processing at Bahteramas general hospital				Total		Mc.Nemar Test
	Enough		Less		n	%	
	n	%	n	%			
Pre test	6	24	19	76	25	100	p-value=0,031
Post test	0	0	25	100	25	100	

Source: Primary Data, 2022

Table 1 shows that of the 25 respondents at Bahteramas General Hospital, before the HACCP socialization was given, most of the food processing was in the sufficient category of 76.0% and 24.0% less, then after the HACCP socialization was given, 100% of food processing became sufficient.

The results of statistical tests using the Mc.Nemar test obtained a p value of $0.031 < 0.05$, this means that there is an effect of socializing the application of HACCP on food processing at Bahteramas Hospital.

The results of this study indicate that in the intervention and control groups, the processing of food ingredients before socialization was mostly sufficient, but there were still those whose food processing was lacking, then after being given an intervention in the form of socialization about HACPP, all respondents stated that the processing of food ingredients was in the sufficient category, while in the control group there was an increase in the presentation of sufficient food processing and a decrease in the presentation of less food processing. The increase in the presentation of food processing in the control group was caused by respondents trying to ask questions and seek information with their own awareness and willingness so that they found

information related to the food processing system that must be implemented. This study also found that food processing was lacking due to contamination or food contamination as a result of the hands of the manager or handler and also the processing process was not regulated in such a way as to prevent the entry of harmful chemicals, foreign materials into the food. This situation was studied from the results of food processing which had never been carried out by laboratory examination of the chemicals contained in the food.

The effect of socializing the application of HACCP on food processing in Kendari City General Hospital (Control Location)

Table 2. Effect of socialization of the application of HACCP on food processing in Kendari City General Hospital

HACCP Implementation Socialization	Food processing at Kendari City General Hospital				Total		Uji Mc. Nemar
	Enough		Less		n	%	
	n	%	n	%			
Pre test	6	31,6	13	68,4	19	100	p-value=0,50
Post test	2	10,5	17	89,5	19	100	

Source: Primary Data, 2022

Table 2 shows that of 19 respondents in Kendari City General Hospital, before being given socialization on HACCP, food processing was mostly sufficient as much as 68.4% and less than 31.6%, then after being given the socialization on HACCP, food processing was sufficient to be 89.5% and less as much as 10.5%.

The results of statistical tests using the Mc.Nemar test obtained p value of $0.50 > 0.05$, this means that there is no effect of socializing the application of HACCP on food processing in hospitals Kendari City.

The results of the Mc.Nemar test found that there was an effect of socializing the implementation of HACCP on food processing at the Bahteramas General Hospital, According to the researcher's assumption, the socialization of the implementation of HACCP can improve food processing that is applied in hospitals. One of the factors that support the improvement of food processing is the media used during socialization using leaflets, flyers

and banners so that the process of applying food hygiene and sanitation is clearly stated and also the principles of implementing HACCP. While at the hospital. Kendari City does not have any socialization effect on the application of HACCP to food processing, this is because the Kendari City Hospital is not given socialization of the HACCP application so there are still nutrition installation officers who do not try to improve food processing efforts at Kendari City Hospital.

The results of the study also show that was there was no difference in food processing in the Bahteramas General Hospital and hospitals. The city of Kendari is because both hospitals implement a food processing system that refers to guidelines in the principles of food hygiene and sanitation, namely in food processing at both hospitals trying to prevent food damage as a result of wrong management methods, preventing food contamination or contamination. as a result of the hands of the manager or handler, the processing process must be regulated in such a way as to prevent the entry of hazardous chemicals, foreign materials into food and the type of material used, both additives and auxiliary materials and their quality requirements.

This research is in line with the research of Kartini, et al., which found that the Hazard Analysis Critical Control Point (HACCP) is a management system used to protect food from physical, chemical and biological hazards. This study tries to analyze HACCP on food in the Hospital Nutrition Installation. The results showed that from the observations of 18 food handlers there were 9 people (50.0%) who did not wear gloves. 16 people (88.9%) who do not use masks, and 4 people (22.2%) who do not use headgear when processing food (10)

CONCLUSION

There is an effect of socializing the implementation of HACCP on food processing in Bahteramas General Hospital (p value 0.031) and there was no effect of socializing the application of HACCP on food processing in hospitals. Kendari City, Southeast Sulawesi Province (p value 0.50).

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