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***FOOD SAFETY KNOWLEDGE DAN PENERAPAN HYGIENE  
SANITASI PADA VENDORS STREET BARBEQUE & SUKI  
(Studi Kasus Di Street Food Lengkong)***

**SKRIPSI**

**Diajukan untuk Memenuhi Salah Satu Syarat Memperoleh Gelar Sarjana  
Pariwisata Pada Program Studi Manajemen Pemasaran Pariwisata**



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**LEMBAR HAK CIPTA**  
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## LEMBAR PERNYATAAN

Dengan ini saya menyatakan bahwa skripsi dengan judul “*Food Safety Knowledge Dan Penerapan Hygiene Sanitasi Pada Vendors Street Barbeque & Suki (Studi Kasus di Street Food Lengkong)*” ini beserta seluruh isinya adalah benar karya penulis sendiri. Penulis tidak melakukan penjiplakan atau pengutipan dengan cara-cara yang tidak sesuai dengan etika ilmu yang berlaku dalam masyarakat keilmuan. Atas pernyataan ini, saya siap menanggung resiko / sanksi apabila dikemudian hari ditemukan adanya pelanggaran etika keilmuan atau ada klaim dari pihak lain terhadap keaslian karya saya ini.

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## ABSTRAK

*Food safety* mulai menjadi perhatian diberbagai negara di dunia dalam beberapa tahun terakhir. Hal itu terjadi karena makanan ataupun minuman dapat menjadi salah satu sumber dari penyakit akibat adanya kontaminasi fisik, biologis (bakteri), ataupun kimia, sehingga perlu adanya upaya dalam menjaga keamanan pangan. Oleh karena itu *food safety* dibutuhkan dalam upaya untuk menjaga makanan menjadi lebih aman dari adanya kontaminasi. Terutama di kawasan *street food* yang minim akan penerapan *food safety*. Penyebab dari minimnya penerapan *food safety* karena pengetahuan serta pemahaman terkait keamanan pangan yang kurang dan terbatas. Tujuan dari dilakukannya penelitian ini, untuk mengetahui seberapa jauh tentang *food safety knowledge* dan penerapan *hygiene* sanitasi yang dimiliki oleh *food handler* khususnya pada *street BBQ & Suki* yang ada di kawasan Lengkong. Bagaimana standar operasionalnya serta penerapan keamanan pangan yang dilakukan. Dengan menggunakan metode penelitian kualitatif dan pendekatan studi kasus, akan dilakukan wawancara secara mendalam, observasi serta dokumentasi untuk menggali informasi terkait dengan pengetahuan yang dimiliki oleh para *food handler* dimasing-masing *vendors*. Kemudian dibahas dalam bentuk deskriptif secara mendalam terkait segala aspek yang berkaitan dengan *food safety*. Dalam penelitian ini menghasilkan temuan berupa pengetahuan yang dimiliki oleh *food handler* cukup baik, meskipun masih terbatas. Hal itu dipengaruhi beberapa faktor seperti latar belakang pendidikan, usia, pengalaman kerja, posisi ataupun jabatan yang dimiliki. Selain itu, mereka cenderung kurang familiar terkait dengan konsep *food safety* sehingga mereka sulit untuk menjawab. Oleh karena itu diperlukannya pelatihan dan pembiasaan terhadap pengetahuan dan pemahaman *food safety* secara menyeluruh. Sehingga pengetahuan dan pemahaman yang dimiliki oleh *food handler* dapat meningkat dan berkembang kearah yang lebih baik.

**Keywords:** *Food Safety, Hygiene Sanitasi street food BBQ & Suki, Knowledge, Food Handler, Lengkong,*

## ABSTRACT

*Food safety has become a concern in various countries in the world in recent years. This happens because food or beverages can be a source of disease due to physical, biological (bacteria), or chemical contamination, so efforts are needed to maintain food safety. Therefore, food safety is needed in an effort to keep food safer from contamination. Especially in street food areas that lack of application of food safety. The cause of the lack of application of food safety is due to the lack and limited knowledge and understanding of food safety. The purpose of this research is to find out how far the food safety knowledge and sanitary hygiene implementation possessed by food handlers, especially in street BBQ & Suki in Lengkong Area. How are the operational standards and the implementation of food safety carried out. By using qualitative research methods and a case study approach, in-depth interviews, observation and documentation will be conducted to explore information related to the knowledge possessed by food handler in each vendor. Then, discussed in descriptive form in depth related to all aspects related to food safety. This study produced findings in the form of knowledge possessed by food handlers is quite good, although still limited. This is influenced by several factors such as educational background, age, work experience, position or position held. In addition, they tend to be less familiar with the concept of food safety so that they find it difficult to answer. Therefore, training and familiarization with the knowledge and understanding of food safety as a whole is needed. So that the knowledge and understanding possessed by food handlers can increase and develop towards a better direction.*

**Keywords:** *Food Safety, Sanitary Hygiene Street BBQ & Suki, Knowledge, Food Handler, Lengkong.*

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