

ABSTRAK

Noviani Silvia, ANALISIS PRA PENERAPAN *SANITATION OPERATING PROCEDURE* (SSOP) DI SUIS BUTCHER SETIABUDHI BANDUNG. Pembimbing I Agus Sudono, SE.MM dan Pembimbing II Woro Priatini S.Pd, M.Si

Permasalahan yang diteliti dalam penelitian ini adalah penerapan prinsip higiene dan sanitasi yang ada di Suis Butcher Steak House Setiabudhi Bandung. Penelitian ini dilakukan berdasarkan adanya beberapa keluhan dari konsumen yang datang ke Suis Butcher Steak House Setiabudhi Bandung mengenai kelalaian pegawai dalam mengelola makanan. Penelitian ini bertujuan untuk menganalisis pra penerapan *Sanitation Standard Operating Procedure* (SSOP) di Suis Butcher Steak House Setiabudhi Bandung. Metode yang dilakukan dalam penelitian ini adalah metode kuantitatif dengan jenis penelitian deskriptif dengan teknik pengumpulan data studi lapangan (observasi, wawancara, dokumentasi, kuesioner) dan studi kepustakaan. Kuesioner disebar kepada 26 pegawai Suis Butcher Steak House Setiabudhi Bandung khususnya bagian *food product* dan *food service*. Teknis analisis data yang dilakukan adalah dengan uji validitas dan reliabilitas terhadap pertanyaan kuesioner yang diajukan.

Hasil analisis menunjukkan bahwa pemahaman pegawai mengenai *Sanitation Standard Operating Procedure* sebesar 75% dan analisis keadaan aspek-aspek *Sanitation Standard Operating Procedure* yang ada di Suis Butcher Steak House Setiabudhi Bandung saat ini mendapati skor rata-rata sebesar 76,5%.

Penerapan prinsip higiene dan sanitasi dengan menggunakan *Sanitation Standard Operating Procedure* merupakan salah satu prinsip higiene dan sanitasi yang perlu diterapkan di Suis Butcher Steak House Setiabudhi Bandung. SSOP merupakan cara pencegahan yang dapat dilakukan untuk menjaga proses penanganan bahan makanan tetap bersih dan bebas kontaminasi.

Kata Kunci: *Sanitation Standard Operating Procedure*, *Personal Hygiene*, *Food Handling*, *Food Service*, Suis Butcher Steak House Setiabudhi Bandung.

ABSTRACT

Noviani Silvia, ANALYSIS OF PRE APPLICATION OF SANITATION STANDARD OPERATING PROCEDURE (SSOP) AT SUIS BUTCHER SETIABUDHI BANDUNG. Adviser I Agus Sudono, SE.MM and Adviser II Woro Priatini S.Pd, M.Si.

Problems studied in this research is application of hygiene and sanitation at Suis Butcher Steak House Setiabudhi Bandung. This research is done based on some guest comment from customer who comes to Suis Butcher Steak House Setiabudhi Bandung. This is cause of neglect of food handling that made by employe. The purpose of this research is for analysis of pre application of sanitation standard operating procedure (SSOP) at Suis Butcher Steak House Setiabudhi Bandung. Research method that used in this research is quantitative method with description and accumulation technique of data is field research (observation, interview, documentation, questionnaire) and literature research studi. Questionnaire had given to 26 employe at Suis Butcher Steak House Setiabudhi Bandung, in particular for food product and food service section. Analysis technique of data had done with validitas and reliabilitas experiment for questionnaire that observe.

Out of this analysis show that employe's knowledge of Sanitation Standard Operating Procedure is 75% and analysis condition of aspects Sanitation Standard Operating Procedure that applied in di Suis Butcher Steak House Setiabudhi Bandung is 76.5%.

Application of hygiene and sanitation with Sanitation Standard Operating Procedure is one of the needed to apply at Suis Butcher Steak House Setiabudhi Bandung. Sanitation Standard Operating Procedur is a way for prevent cross contamination, keep cooking process and for apply principle of hygiene and sanitation.

Key Words: Sanitation Standard Operating Procedure, Personal Hygiene, Food Handling, Food Service, Suis Butcher Steak House Setiabudhi Bandung.