

## **SANITATION OF CANTEEN IN SD MUHAMMADIYAH SAMARINDA**

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### *Abstract*

*The canteen is one of the school's specialized services that provides food and beverages to students. Poor food and beverage provision will cause diarrhea or poisoning in students who consume it. This study aims to determine the description of canteen sanitation at SD Muhammadiyah Samarinda. This study used a descriptive method by conducting direct observations, interviews and documentation of building location conditions, food serving infrastructure, sanitation facilities and food handlers. The instrument used in this study was a canteen sanitation inspection sheet in accordance with the criteria of Permenkes No. 02 of 2023. The population of this study was the entire canteen at SD Muhammadiyah Samarinda with a total sample of 7 canteens. The results of the study of canteen sanitation at SD Muhammadiyah Samarinda found that 3 (43%) school canteens had an overall good assessment with a score of 76-100%, while 4 (57%) other canteens had a fair assessment with a score of 56-75%. Most of the canteen sanitation conditions at SD Muhammadiyah Samarinda appeared adequate. Suggestions to the school should monitor and pay attention to sanitation in schools, and conduct counseling activities on sanitation and hygiene of food handlers.*

*Keyword: canteens; schools; sanitation*

### **INTRODUCTION**

School is a place to gain knowledge and gather children in the same educational institution. Schools are the entry point for changing healthy behavior, because knowledge about healthy behavior in children is still lacking, so the role of schools in providing understanding about healthy living behavior is very important. Many children still don't care about healthy behavior, such as the risk of disease that may arise from consuming food carelessly. In influencing students' health conditions, schools have an important role in establishing health efforts through healthy canteen services. Apart from healthy canteen services, schools can also build good sanitation facilities, namely providing clean water, good waste management, available hand washing facilities, and sufficient toilet facilities according to the number of students (Anggi & Darmawan, 2022)

Healthy canteens are a form of special service at schools that provide healthy food and drinks for students. Canteens have an important role in providing healthy and clean food and drinks. Most school children do not yet understand and understand how to choose healthy food and drinks, so it can have bad consequences for their health. Every school is required to implement a healthy canteen to meet food and drink needs. However, the existence of a healthy canteen is not only to meet students' needs but can be used as a forum to educate students about procedures for maintaining health and cleanliness of food and drink (Tatu Sri Mulyani & Suryapermana, 2020)

Healthy, nutritious and safe snacks or snacks will have an impact on children's health and growth. Currently, there are still many snacks or snacks that contain additives such as artificial coloring, flavourings, preservatives and excessive sweeteners. In one case, poisoning is usually caused by snacks that contain additives. The number of poisonings caused by food is in the highest position of all national poisoning cases. Unhealthy and unsafe food is food that comes from unhygienic processing or storage, food ingredients that are easily contaminated, as well as poor presentation and packaging processes.

Research on healthy canteens was previously conducted by Kumala (2016), and Ratih Hapsari, Kasmini, Wijayanti (2020) in research found that, of the 20 elementary schools in the Kedungmudu Health Center area of Semarang that had poor sanitation conditions, only 13.6% of schools had meet canteen sanitation standards, factors that influence canteen sanitation conditions are the lack of school supervision regarding canteen sanitation and the lack of seller awareness about clean living habits (Putri Ivana *et al.*, 2021)

Based on research conducted by the Sungai Banyak City Health Service, Jambi, it shows that 68 elementary schools in the area each have 1 canteen, where some schools still do not meet the requirements. Monitoring carried out by community health centers in each sub-district in Sungai Banyak City shows that sanitation in elementary school canteens is still not good (Nuzil Akbar *et al.*, 2023)

## **METHOD AND MATERIAL**

The type of research used is descriptive by conducting direct observations, interviews and documentation to see the condition of building locations, food serving infrastructure, sanitation facilities and food handlers. The instrument used in this research was a canteen sanitation inspection sheet in accordance with the criteria of Minister of Health Regulation No. 02 of 2023. The research was conducted for 14 days from 16 February to 29 February 2024. The population in this study were all canteens at SD Muhammadiyah Samarinda with a total sampling of 7 canteens.

## **RESULT**

### **a. Location and Buildings**

Based on the results of research on the location and building of the canteen which has been carried out directly (Table 1), the SD Muhammadiyah 6 canteen has the results of an assessment of Fair because the canteen does not have its own building, the canteen kitchen is filled with piles of unused items, the trash cans are not well maintained because several trash cans were found not closed and full, the location of the canteen is also very close to the location of the rubbish bin. The proximity of the trash can and the trash can not being covered means that the canteen may have the potential to cause disturbances such as unpleasant odors and result in the emergence of vector animals such as flies and rats. Considering that tropical diseases are transmitted through vectors, vector control is an effort to prevent infectious diseases caused by disease-carrying animals. Disease carrying animals such as flies are found in various habitats, such as water, plants, under bark, animals, sand and rocks. One of the most common habitats for flies is rubbish dumps. Flies really like rubbish bins because they are dirty, smelly and damp, so rubbish bins are the main habitat for flies (Majdi *et al.*, 2021). This is in line with research conducted by Yani, (2023) in his research at State Elementary School 101957 Desa Besar 2 Terjun Serdang Bedagai, it was found that waste disposal facilities had met the requirements (66.7%) but still had deficiencies in each indicator, namely availability. Trash cans in each classroom but do not have covers and are not lined so they look dirty.

**Table 1.** Location and Building Observation Results at SD Muhammadiyah Samarinda in 2024

No.	School	Assessment Category		
		Good (%)	Fair (%)	Deficient (%)
1.	Canteen SD Muhammadiyah 1	100	–	–
2.	Canteen SD Muhammadiyah 2	90	–	–
3.	Canteen (1) SD Muhammadiyah 3	90	–	–
4.	Canteen (2) SD Muhammadiyah 3	80	–	–
5.	Canteen SD Muhammadiyah 4	100	–	–
6.	Canteen SD Muhammadiyah 5	100	–	–
7.	Canteen SD Muhammadiyah 6	–	60	–

**b. Food Serving Infrastructure****Table 2.** Observation Results of Food Serving Infrastructure at SD Muhammadiyah Samarinda in 2024

No.	School	Assessment Category		
		Good (%)	Fair (%)	Deficient (%)
1.	Canteen SD Muhammadiyah 1	80	–	–
2.	Canteen SD Muhammadiyah 2	80	–	–
3.	Canteen (1) SD Muhammadiyah 3	88	–	–
4.	Canteen (2) SD Muhammadiyah 3	–	71	–
5.	Canteen SD Muhammadiyah 4	92	–	–
6.	Canteen SD Muhammadiyah 5	–	71	–
7.	Canteen SD Muhammadiyah 6	84	–	–

Table 2 describe of the SD Muhammadiyah 5 canteen has a rating of Fair because the toilet, kitchen and food serving area at SD Muhammadiyah 3 are connected into one room, the sellers in the canteen wrap food or drinks still using ice plastic, mica, straws and cooking utensils are not stored in the storage cupboard. the sellers in the canteen still use plastic and mica to wrap food, some cooking utensils are not put in storage cupboards and do not have food serving containers that are closed, clean and open. Storing equipment that is not in its proper place can cause germ contamination of the equipment. According to the Minister of Health of the Republic of Indonesia Regulation No. 02 of 2023 that cooking equipment in the food processing room must be in the cupboard where the equipment is stored. This is in line with research conducted by (Nofita & Mustakim, 2023) in their research in the canteen around the Muhammadiyah University Jakarta campus showing that 21 respondents (52.5%) did not meet the requirements, this was because clean equipment was not stored in a free place. from pollution and lack of storage space for cooking utensils.

**c. Sanitations Facilities**

Based on Table 3, the results of research on canteen sanitation facilities on SD Muhammadiyah 4 canteens had a rating of Fair because several canteens were found to not have watertight and closed trash bins, then wet waste and dry waste did not. separated, there are no tubs or buckets

in places where cooking equipment is washed and there are no hand washing places equipped with soap and running water which can make it easier for children to wash their hands before eating. This is in line with research conducted by (Habiba *et al.*, 2023) in their research as many as 21 (55.27%) elementary school canteens in the West Pontianak District area had trash cans that were still open. Thus, open trash cans can spread unpleasant odors around the canteen. Open trash cans are a food source for insects and rodents. Open containers placed too close to the kitchen and food serving areas can increase the risk of food contamination. Some canteens also do not provide soap in hand washing facilities and children wash their hands only with water without soap so it is not effective in removing oil, bacteria, dirt or viruses. As a result, hand hygiene is not maintained properly and the risk of spreading disease through dirty hands is higher.

**Table 3.** Observation Results of Sanitation Facilities at SD Muhammadiyah Samarinda in 2024

No.	School	Assessment Category		
		Good (%)	Fair (%)	Deficient (%)
1.	Canteen SD Muhammadiyah 1	86	–	–
2.	Canteen SD Muhammadiyah 2	79	–	–
3.	Canteen (1) SD Muhammadiyah 3	93	–	–
4.	Canteen (2) SD Muhammadiyah 3	86	–	–
5.	Canteen SD Muhammadiyah 4	–	71	–
6.	Canteen SD Muhammadiyah 5	79	–	–
7.	Canteen SD Muhammadiyah 6	86	–	–

#### d. Food Handlers

Table 4 show that food handlers on SD Muhammadiyah 4 canteen, SD Muhammadiyah 5 canteen and SD Muhammadiyah 6 canteen have a rating of Adequate because the school does not provide information to the handlers to carry out routine health checks at least once every 6 months and the school does not provide education regarding hygiene and sanitation for canteen managers. This is why some handlers never take food handling courses, handlers also do not carry out regular health checks every 6 months because of a lack of knowledge regarding the requirements for a good food handler. When serving food and processing food, some of the handlers there do not wear touching equipment such as aprons, gloves and head coverings. Some handlers also still use rings or bracelets when touching food. This is in line with research conducted by (Hardiyan Pitri *et al.*, 2020) in his research, several food handlers in elementary schools in the Tanjung Pinang Community Health Center work area did not wear touching equipment such as aprons, gloves and head coverings. The handlers do not have aprons and head coverings because the handlers feel that their clothes and hands are clean. The handlers also did not wear gloves because when using gloves the handlers felt uncomfortable.

**Table 4.** Observation Results of Food Handlers at SD Muhammadiyah Samarinda in 2024

No.	School	Assessment Category		
		Good (%)	Fair (%)	Deficient (%)
1.	Canteen SD Muhammadiyah 1	86	–	–
2.	Canteen SD Muhammadiyah 2	80	–	–
3.	Canteen (1) SD Muhammadiyah 3	80	–	–
4.	Canteen (2) SD Muhammadiyah 3	85	–	–
5.	Canteen SD Muhammadiyah 4	–	70	–
6.	Canteen SD Muhammadiyah 5	–	70	–
7.	Canteen SD Muhammadiyah 6	–	60	–

## CONCLUSION

Based on the results of research on canteens at SD Muhammadiyah Samarinda, it was found that 3 (43%) school canteens had an overall good rating with a score of 76-100%, while 4 (57%) other school canteens had a fair rating with a score of 56-75%. It can be concluded that for the most part the sanitary conditions of the canteen at SD Muhammadiyah Samarinda appear to be adequate. The suggestion is that schools should monitor and pay attention to sanitation in schools, as well as collaborate between schools and community health centers to carry out outreach activities about sanitation and food handler hygiene.

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