

Evaluation of School Canteen Hygiene Implementation Based on Administrative Data at LPI Assalam Rimbo Bujang

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DOI: <https://doi.org/10.52060/healthmaps.v3i1.3353>

ABSTRAK

Penelitian ini mengevaluasi penerapan higiene kantin sekolah di LPI Assalam Rimbo Bujang berdasarkan data administratif yang tersedia. Higiene kantin memegang peranan krusial dalam pencegahan penyakit berbasis makanan dan menjaga kesehatan siswa, namun pemanfaatan data administratif sebagai alat monitoring dan evaluasi seringkali belum optimal. Penelitian yang digunakan adalah deskriptif-evaluatif dengan pendekatan kuantitatif, berfokus pada analisis data administratif dari formulir kebersihan harian, laporan inspeksi dan dokumen terkait lainnya dalam periode tertentu. Hasil penelitian menunjukkan bahwa ketersediaan dan kelengkapan data administratif bervariasi, namun mampu memberikan gambaran tentang tingkat kepatuhan higiene kantin, meliputi kebersihan lingkungan, higiene personal petugas, serta penanganan makanan dan pengelolaan sampah. Ditemukan adanya kesenjangan dalam konsistensi pencatatan yang berimplikasi pada akurasi evaluasi. Data administratif merupakan sumber informasi penting untuk memantau penerapan higiene kantin. Peningkatan sistem pencatatan yang terstruktur dan pelatihan berkelanjutan bagi petugas kantin dan pihak terkait sangat direkomendasikan untuk mengoptimalkan manajemen higiene dan sanitasi kantin, guna menjamin keamanan pangan dan kesehatan siswa di LPI Assalam Rimbo Bujang.

Kata Kunci: Higiene Kantin, Manajemen Kesehatan Sekolah, Data Administratif, Keamanan Pangan

ABSTRACT

This study evaluated the implementation of school canteen hygiene at LPI Assalam Rimbo Bujang based on available administrative data. Canteen hygiene plays a crucial role in preventing foodborne diseases and maintaining student health; however, the utilization of administrative data as a monitoring and evaluation tool is often suboptimal. The research employed a descriptive-evaluative method with a quantitative approach, focusing on analyzing administrative data from daily cleanliness forms, inspection reports, and other relevant documents within a specific period. The results indicate that the availability and completeness of administrative data varied, but it could provide insights into the level of canteen hygiene compliance, covering environmental cleanliness, personal hygiene of staff, food handling, and waste management. Gaps in recording consistency were identified, which impacted the accuracy of the evaluation. In conclusion, administrative data serve as a vital source of information for monitoring canteen hygiene implementation. Improving structured recording systems and continuous training for canteen staff and relevant parties are highly recommended to optimize canteen hygiene and sanitation management, thereby ensuring food safety and student health at LPI Assalam Rimbo Bujang.

Keywords: School Canteen Hygiene, Administrative Data, Health Management in Schools, Food Safety

BACKGROUND

Children's health is a cornerstone for optimal development and effective learning. Especially in elementary school-aged children, health problems can significantly reduce learning ability, which in turn negatively impacts academic achievement (Tiwi Rizkiyani, et al., 2025). One common health challenge in this age group is closely related to a low awareness of Clean and Healthy Living Behaviors (CHLB), both in personal and environmental hygiene. The implementation of CHLB in schools has been proven to reduce the risk of infectious diseases (Tiwi Rizkiyani, et al., 2025). Another crucial aspect significantly influencing the nutritional status of school-aged children and adolescents is eating habits, as well as the intake of nutritious and safe food. Eating habits formed during adolescence have long-term implications into adulthood and old age. The phenomenon of increasing overweight and obesity is no longer limited to adults; it's also prevalent among adolescents (Kadaryati, et al., 2023). Given that school is where children spend most of their day compared to home, the provision of food in schools becomes a critical concern.

Healthy food is defined as sustenance containing essential nutrients for the body, and it must meet several criteria: it should be hygienic, nutritious, and sufficient, without necessarily being expensive or luxurious. Hygienic food means it's free from germs or harmful substances, while nutritious food contains adequate carbohydrates, proteins, fats, and vitamins. Sufficient food is tailored to the needs of one's age and physical condition. Additionally, the cooking method, serving temperature, and ease of digestion of ingredients also influence a food's "healthy" status. The purpose of consuming healthy food is to maintain optimal health, growth, and body development. Conversely, if these conditions aren't met, instead of gaining health, various diseases can emerge (Siti Mukhodim F. H, et al., 2019). School canteens, often a central hub for children's snacks, frequently go unnoticed despite children spending a significant portion of their time in this environment for years (Een Kurnaesi and Nia Karuniawati, 2020). A common phenomenon shows many unhealthy snacks, with the use of dangerous dyes, unhygienic processing, and inadequate packaging, even in schools that implement community empowerment programs (PPMD).

School-aged children are vulnerable to infectious diseases like diarrhea, worm infections, and other digestive disorders. The habit of consuming snacks at school and an unclean school environment are contributing factors, making collective awareness in implementing Clean and Healthy Living Behaviors (CHLB) within the school environment crucial (Tutik Lestari, et al., 2023). Popular snack types like "cilok" and fried foods dominate student consumption (Damat and Tain, 2020). Therefore, the presence of a healthy canteen managed professionally is vital as a supportive facility for the teaching and learning process. Coordination and collaboration among various stakeholders—such as education departments, school committees, school leaders, and teaching staff—are highly necessary to ensure school canteens meet healthy food and beverage requirements (Ronitawati et al., 2020).

Food sold in canteens must be healthy and nutritious, containing sufficient protein, carbohydrates, fats, vitamins, minerals, and dietary fiber to ensure children can grow and develop well. Data reveals a serious challenge concerning food safety, Indonesia's National Agency of Drug and Food Control (BPOM), through its Center for Drug and Food Policy Analysis, recorded 2,442 cases of food poisoning in 2023. Similar public health issues are

also faced by Islamic boarding schools (pondok pesantren) in Indonesia, where students are vulnerable to infectious diseases such as scabies, acute respiratory infections (ISPA), gastritis, diarrhea, gastroenteritis (vomiting and diarrhea), typhoid, hepatitis A, chickenpox, as well as food poisoning and dengue fever. Unfortunately, these issues still haven't become a primary concern for some pesantren residents, the surrounding community, or government bodies (David Kusmawan, et al., 2020). Given the urgent health issues linked to food hygiene and safety in school environments, particularly in canteen facilities, this research focuses on evaluating the implementation of school canteen hygiene. Many educational institutions, including Islamic boarding schools (pondok pesantren) that also function as formal schools, face challenges in monitoring and ensuring food hygiene standards are met. Therefore, this study aims to evaluate the implementation of school canteen hygiene based on available administrative data at LPI Assalam Rimbo Bujang. This location was chosen with the assumption that, as an educational institution with dormitories, food hygiene and sanitation aspects have a dual urgency for the health and well-being of the entire community within it. It's hoped that the results of this research will provide a comprehensive overview of canteen hygiene conditions and serve as a basis for recommendations to improve food hygiene management and supervision systems in schools, especially through optimizing the utilization of existing administrative data.

METHOD

This study employs a quantitative descriptive approach with a case study design. The research was conducted at LPI Assalam Rimbo Bujang. Data was collected retrospectively, focusing on administrative data related to canteen hygiene available over the past six months, from January to June 2025. The population and sample for this study encompass all administrative documents pertaining to canteen hygiene and sanitation at LPI Assalam Rimbo Bujang during the study period. These documents include daily cleaning forms, internal/external inspection reports, and relevant Standard Operating Procedure (SOP) documentation. Data collection was carried out through a document review. Researchers utilized a pre-designed checklist to record specific information from each administrative document. The extracted data included cleaning frequency, inspection assessment results, recorded personal hygiene compliance of staff, and information related to food handling and waste management.

Data analysis will be performed using quantitative descriptive methods. The collected data will be analyzed to ascertain the availability and completeness of each type of administrative data. Subsequently, frequency and percentage calculations will be performed to illustrate the level of canteen hygiene implementation based on indicators recorded in the administrative data. The aim of this analysis is to identify patterns, gaps, or areas requiring improvement in canteen hygiene practices at LPI Assalam Rimbo Bujang.

RESULTS

Table 1. Availability and Completeness of Canteen Hygiene Administrative Documents at LPI Assalam Rimbo Bujang

No	Document Type	Document Availability (%)	Average Completion Rate (%)	Important Notes
1	Daily Cleaning Form	100	70	Comments/Corrective Actions Column Varies
2	Internal Inspection Report	100	80	Schedule consistency is quite good
3	Hygiene SOP Documentation	100	Not applicable (present/absent)	No compliance audit records yet

The findings of this research stem from a comprehensive analysis of all administrative data related to canteen hygiene collected from LPI Assalam Rimbo Bujang over the past six months, from January to June 2025. The availability of administrative data at LPI Assalam Rimbo Bujang is quite good for several aspects, including daily cleaning forms, internal inspection reports, canteen staff training records, and Standard Operating Procedure (SOP) documentation. Daily cleaning forms are filled out routinely every workday, covering the kitchen area, dining hall, and canteen toilets. However, the completeness of filling in the comments or corrective actions column still varies, with only about 70% filled completely.

Internal inspection reports, conducted monthly by school officials (the School Principal or UKS Officer), were found to be available. These reports include score assessments for various hygiene aspects, such as equipment condition, floor cleanliness, and food storage. The consistency of inspection schedules is around 85%. However, there are no internal audit records regarding compliance with these SOPs yet. Overall, while administrative data is available, the completeness and depth of the recorded information still require improvement, especially concerning the evaluation and follow-up sections.

Table 2. Level of Canteen Hygiene Implementation Based on Administrative Data at LPI Assalam Rimbo Bujang

No	Canteen Hygiene Aspect	Indicators Measured from Administrative Data	Average Results / Compliance (%)	Data Gap Findings
1	Environmental Hygiene	Daily/Weekly Cleaning Frequency	95% (Noted)	Certain areas (trash cans, kitchen corners) are frequently missed (20% incidents)
2	Staff Personal Hygiene	Compliance with PPE Usage	90% (Noted)	Handwashing records or staff health checks are not specific/routine
3	Food Handling	Frequency of Fresh Ingredient Purchases	Daily (100% Noted)	No routine recording of raw material/prepared food storage temperatures
4	Waste Management	Frequency of Trash Can Emptying	2-3 Times/Day	-
		Waste Segregation Implementation	95% Noted	-

A more in-depth analysis of the administrative data provides insights into the level of canteen hygiene implementation. The average environmental cleanliness score for the canteen from monthly inspection reports indicates a value of 80% out of a maximum scale, suggesting a relatively good level of cleanliness. However, daily forms highlight that specific areas, such as temporary waste disposal sites or kitchen wall corners, are often missed during intensive cleaning, with approximately 20% of incidents showing suboptimal cleanliness. Regarding staff personal hygiene, the consistent use of Personal Protective Equipment (PPE) like aprons and head coverings during operations is recorded. Nevertheless, records concerning the frequency of handwashing or the health status of staff before work are not specifically documented in the available administrative data. For food handling, raw material purchase data shows a daily supply of fresh ingredients. However, crucial information such as the storage temperature of raw materials or cooked food is not

routinely recorded, even though no food poisoning incidents were noted during the study period. In terms of waste management, the frequency of emptying trash cans is recorded as 2-3 times daily, and the segregation of organic and non-organic waste has been implemented and documented in the daily forms.

Despite the presence of data, this research identified significant gaps in the consistency of administrative data recording. Many daily cleaning forms were found to be either incomplete or had blank columns, particularly in the sections for recommendations or supervisor signatures. These gaps directly impact the accuracy and objectivity of evaluations. Incomplete information makes it difficult to precisely identify the root causes of issues or to assess the effectiveness of corrective actions taken. This indicates that while LPI Assalam Rimbo Bujang has a recording system in place, the implementation of data entry and monitoring of administrative data quality still requires serious attention and improvement efforts to become an optimal evaluation tool.

DISCUSSION

This research evaluated the implementation of school canteen hygiene at LPI Assalam Rimbo Bujang by analyzing administrative data. Overall, the findings indicate that LPI Assalam Rimbo Bujang has an existing administrative framework for monitoring canteen hygiene. This is evidenced by the availability of daily cleaning forms, internal inspection reports, and Standard Operating Procedures (SOP). The presence of these documents reflects formal efforts in canteen hygiene management, which is a crucial initial step in school health management. However, despite data availability, the completeness and consistency of administrative data entry remain variable and pose a significant challenge. These gaps, evident in frequently blank comment sections on cleaning forms or a lack of detail in training records, directly impact the accuracy of evaluations and data-driven decision-making.

This aligns with findings by David Kusmawan et al. (2020), who highlighted the insufficient attention to health issues within pesantren environments, including sanitation problems and the risk of food poisoning. Without complete and consistent data, accurately identifying root causes and measuring the effectiveness of interventions becomes difficult. Consequently, the potential of administrative data as a powerful monitoring and evaluation tool is not yet optimally utilized.

Regarding the level of canteen hygiene implementation, administrative data reveals a fairly good achievement in several aspects, such as the frequency of environmental cleaning and staff compliance with PPE usage. High average inspection scores also indicate that relatively good hygiene standards are maintained. However, internal records also highlight areas that still need more attention, like spots missed during intensive cleaning or the lack of crucial food storage temperature records. These findings reinforce Siti Mukhodim F.H. et al.'s (2019) assertion that healthy food isn't just about nutrition; it's also about hygiene and proper handling to prevent illness. The importance of coordination and cooperation among all relevant parties, as emphasized by Ronitawati et al. (2020), becomes highly relevant here to ensure all aspects of canteen hygiene are monitored and meet requirements. The frequent oversight in providing food at schools, as highlighted by Een Kurnaesi and Nia Karuniawati (2020), along with the risk of infectious diseases from unhealthy snacks (Tutik Lestari et al., 2023), further underscores the urgency of improving administrative data-based oversight systems. BPOM data, which records thousands of food poisoning cases annually, also serves as a reminder that food safety risks are a real threat that must be addressed proactively. In conclusion, administrative data is a fundamental source of information for monitoring the implementation of canteen hygiene at LPI Assalam Rimbo Bujang. Nevertheless, its effectiveness is still hindered by inconsistency and incompleteness in recording. Therefore, it is highly recommended to develop and implement a more structured and user-friendly recording system, coupled with ongoing training for canteen staff and relevant school personnel. This training should encompass not only technical hygiene aspects but also the importance of accurate recording and reporting as an integral part of ensuring food safety and maintaining student health at LPI Assalam Rimbo Bujang. By doing so, administrative data can function optimally as a strategic tool in school canteen hygiene and sanitation management.

AUTHOR CONTRIBUTION

Tiara Nurcahikita was responsible for formulating the research background, designing the study, and analyzing and interpreting the data. Zakya Afriza contributed significantly to the collection and validation of administrative data, and assisted in drafting the methods and results sections of the study. Anggun Putri Hania played a role in writing the initial manuscript draft, revisions, and final report completion, as well as coordinating the publication process. All authors have read and approved the final version of the manuscript.

CONFLICT OF INTEREST

There is no conflict of interest in this research.

ACKNOWLEDGEMENT

We extend our deepest gratitude to all who contributed to the completion of this research. Our sincere appreciation goes to: First and foremost, LPI Assalam Rimbo Bujang, especially the leadership, canteen management, and all staff, for their invaluable cooperation and support in providing access to the necessary administrative data and information. Without their willingness to collaborate, this research would not have been possible. Finally, our heartfelt thanks go to colleagues, friends, and family for their continuous encouragement and understanding throughout the research process.

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