HYGIENE AND SANITATION AT STREET VENDORS THAT SELL AROUND MONAS

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Abstract - Tourists not only enjoy sights seeing at tourist attraction but also enjoy the food provided there. Tourist attractions are always full with street vendors and restaurants. For human life, food is very likely contaminated so that it can cause a disease called food borne disease. This study is conducted to describe the hygiene and sanitation of the street vendors in Monas. This research is a descriptive study using a cross sectional approach. The street vendors in Monas is used as the population. There are 25 people. Therefore total population is applied. Data in this research are the primary data consists of the identity and characteristics of the food handlers, such as age, sex, education and length of works by interviews with the food vendors in the form of a questionnaire.

The results based on the characteristics of respondents shows that there are 76% of respondents aged 24-54 years and 12% respectively of respondents aged less than 24 years old and respondents aged 55 years, there is any relationship between the age of personal hygiene of food handlers. There are differences on personal behavior based on gender, as 56% of respondents is male and 44% is female. The hygiene is classified into three category, namely personal hygiene, equipment hygiene, and environment hygiene. The 48% of respondents have worked as food vendors of traditional snacks for 11 - 20 years and 44% of respondents have worked as food vendors for 1-10 years. The remaining 8% have worked more than 20 years, the correlation between knowledge and work experience merges after reaching 1 (one year or more). It is revealed that 4% of the respondents is college graduates and 24% has no formal education, the rest has graduated from their first and secondary education. The results also showed that 48% of respondents has inadequate personal hygiene, and 52% of respondents has good hygiene. Furthermore, some food vendors are smoking while selling the food. 60% of respondents does not have good sanitation for equipment and 40% of respondents have good sanitation for equipment. As 36% of respondents serves food in inadequate sanitation, while 64% of respondents serve good presentation sanitation, food vendors use food display cabinets at their vendors and cafeteria. 40% of respondents have good sanitation environment and 60% of respondents have good equipment.

Key word : Monas, street vendors, and hygiene sanitation

1.INTRODUCTION

National monument (Monas) which is located in Central Jakarta, not only serves as a museum that keeps information about the history of Indonesian struggle and proclamation but also has become a tourist destination, especially for students.

Tourists not only enjoy the sightseeing in these places but also enjoy the food. That is why spots are always full with the food vendors; street vendors and restaurants. The food vendor who sold only with cart or a potluck we call them street vendors.

The street vendors often sell at the forbidden site like street, bus stop and parking lot. The Government does not always provide special venue for the street vendors to sell their food at the tourist location, so the street vendors sell at forbidden area.

The street vendors who sell at around the national Monument (Monas) also did not understand about the importance of hygiene and sanitation. Fast food are often not safe for consumption because it is already contaminated. This was stated by Thaheer (2005) who said that one reason for unsafe food consumption was due to contamination. The contamination of food and beverages can cause the food to be a medium for a disease.

Diseases caused by contaminated food called food borne illness (food – borne diseases)(Susanna, 2003). Food borne illness is a public health problem that is most and least burden in modern times.

These diseases cause many casualties human lives and cause a large amount of suffering,

particularly among infants, children, the elderly and those with impaired immune (WHO, 2006).

The central Bureau of food and drug noted that during 2004 in Indonesia occurred 82 cases of food poisoning that caused 6.500 victims of ill and 29 people died. Over 31% of cases of poisoning caused by the food that comes from the catering and home-made household (Antara 2004).

Based on Decree of the Minister of health of the Republic of Indonesia No. 942/Menkes/SK/VII/2003 on Guidelines Requirements sanitation hygiene for food, there are some aspects to handle the street vendors such as, food handlers, equipment, water, food ingredients, food additives, packaging and place to put the food..

According Kusmayadi (2007) there are four (4) important things for the principle of food hygiene and sanitation, such as healthy and clean behaviors of the people who manage the food, food sanitation, sanitary equipment and sanitary place to place to keep the food. Food can be contaminated with microbes for several reason, such as use dirty cloth to clean the tables, furniture and other stuff, and the food is stored without a food cover so insects, rodents and the sick people can reach the food. (Slamet, 1994) Initial observation shows unhealthy behaviors of the street vendors in selling food such as unclean selling location and lack of sanitation. Besides food cover are not widely used so they are easily contaminated.

Based on the above background, the researchers are interested in doing research on hygiene and sanitation at the street vendors who sell at Monas based on the Ministry of health of the Republic of Indonesia food and beverage No. 942/Menkes/SK/VII/2003 on guidelines requirements hygiene and sanitation has been modified. The purpose of this study was to investigate the application of hygiene and sanitation at the street vendors in Monas.

2.METHOD

This research is a descriptive study designed based on cross sectional study. The population in this study are all of the street vendors at Monas Jakarta whose numbers can not be known for certain, because some of them are just temporary trade .

Primary data used in this research consist of identity and characteristics of the food handlers, ranging from age, sex, education and length of work. Those data are gained through interview and aided by questioners. Besides, the primary data on the application on hygiene and sanitation for the street vendors in Monas are also applied. The application on sanitation and hygiene comprises of personal hygiene of the food handlers, tool sanitary, serving sanitary, and food display sanitary which is gained through an observation checklist.

3.FINDING AND DISCUSSION

1. Characteristics of Respondents

a. Age

The following is distribution of respondents by age in table 1.

Tabel 1 Respondents Distribution byage

No	Age	N	%
1	< 24 year	3	12%
2	24-54 year	19	76%
3	≥ 55 year	3	12%
Total		25	100%

Based on table 1 of 25 street vendors as respondents there are 76% of respondents Aged 24-54 years and 12% respectively of respondents aged less than 24 years old and respondents aged 55 years or older.

b. Gender

Distribution of respondents according to gender can be seen in table 2 below.

Tabel 2 Respondents Distribution by Gender

No	Gender	N	%
1	Man	14	56%
2	Female	11	44%
Total		25	100%

Based on table 2 street vendors as a respondent are 56%are male and 44% female.

c.Length of work

Distribution of respondents based on length of work of respondents as traditional street vendors can be seen in table 3 below.

Tabel 3 Respondents Distribution by Length of Work

No	Length of Work	N	%
1	1-10 year	11	44%
2	11-20 year	12	48%
3	> 20 year	2	8%
Total		25	100%

Based on table 3 of 25 respondents are 44% of respondents have worked as street Vendors for 1-10 years, then 48% of respondents have worked as street vendors for 11-20 years then 48% and only 8% of respondents have worked more than 20 years.

d. Education

Distribution of the respondents based on education can be seen in table 4 below.

Tabel 4 Respondents Distribution by education

No	Education	N	%
1	Uneducated	6	24%
3	Elementary School	4	16%
4	Junior High School	6	24%
5	High School	8	32%
6	Academy	1	4%
Total		25	100%

Based on table 4 the highest educational background of the respondents was graduated from the academy is 4%, and the lowest education is 16% , and 24% is uneducated.

2. Personal hygiene of the street vendors

Distribution of the respondents by personal hygiene can be seen in table 5 below.

Tabel 5 Respondents Distribution by personal hygiene

No	Category	N	%
1	Good	13	52%
2	Bad	12	48%
Total		25	100%

According to table 5 from 25 respondents there are 52% of respondents who have good personal hygiene, while the remaining 48% of the respondents with bad personal hygiene

3. Sanitation equipment

Distribution of the respondents based on sanitation equipment can be seen in table 6 below.

Tabel 6 Respondents Distribution by sanitation equipment

No	Category	N	%
1	Good	10	40%
2	Bad	15	60%
Total		25	100%

According to table 6 there are 40% of the respondents have good sanitation equipment, and 60% with bad sanitation equipment.

4. Presentation of food sanitation

Distribution of the respondents based on the presentation of food presentation can be seen in table 7 below.

Tabel 7 Respondents Distribution by sanitation presentation of the food

No	Category	N	%
1	Good	16	64%
2	Bad	9	36%
Total		25	100%

According table 7 there are 64% of the respondents with good presentation of the food and The other 36% of the respondents with bad presentation of the food.

5. Facilities sanitation

Distribution of the respondents based on facilities sanitation can be seen in table 8 below.

Tabel 8 Respondents Distribution by facilities sanitation

No	Category	N	%
1	Good	15	60%
2	Bad	10	40%
Total		25	100%

According table 8 of 25 respondents there are 60% respondents have good facilities Sanitation and 40% with bad facilities sanitation.

1. Characteristics of respondents a. Age

Based on the result of 25 street vendors as respondents 76% aged 24-54 years and 12%

of the respondents aged less than 24 years old and respondents 12% aged 55 years or older.

b. Gender

The result showed nearly the same amount in the two groups of respondents by gender. From 25 respondents there are 56% male and 44% female. The results of this study is slight different from the research of Susanna(2003) result, where the number of male street vendors fewer than female vendors. Other research associating differences in a person's behavior based on the characteristics of gender. A telephone survey on food safety and observations in the United State involving 7,000 and 2,130 resident. The survey reveals that there are differences between men and women in terms of hand washing. In all major cities where the survey was conducted, women wash their hands more often than men, by 74% and 61% respectively.

c. Length of Work

Based on the results of 25 respondents are 44% of respondents has been selling food for 1-10 years, the next 48% of respondents has been working as food vendors for 11-20 years and only 8% of respondents have been working for more than 20 years.

The result of this study is different from Marsaulina (2004) where most of the respondents (56%) have been working as the street vendors fewer than 2 years. This research also associated length of work with street vendors knowledge. Marsaulina (2004) states that the proportion of the knowledge in either direction is increasing when they have 1 year experience or more, Especially on over two (2) years work experience. It can be concluded that there is relation and meaningful work experience after reaching 1 (one) year or more.

d. Education

The research showed there were 32% out of 25 the respondents with high school education, 16% of the respondents graduated from elementary school, 24% respondents graduated from junior high school. 24% of respondents had never attended school, 4% of respondents are college graduate.

2. Personal hygiene street vendors

Based on the results of 25 respondents there were 52% of respondents with good individual hygiene and there are 48% of respondents with bad individual hygiene. Based on the ministry of health decree No.942/Menkes/SK/2003,

there are some requirements for food handlers such as:

- a. Based on observation and interview about the history of the contagious disease, it turns out none of the respondents suffer from a contagious disease, such as coughs, colds, influenza, diarrhea, and stomach illness. Food handler can be a source of contamination to food, especially if food handlers are suffering from an illness or illness career.
- b. Based on observation and interview of the respondents, it turns out all of the respondents did not have any scar and sores on their body. Scar can be a source of bacteria on the skin and cause an infection.
- c. Based on the results of research there are 73,9% of respondents with clean and tidy hair. The observation on the outfit cleanliness has the same percentage. The result also showed that all respondents had short nail. But there is 34,8% respondents had dirty and black nails. The results of this research in line with Susanna (2003) which states that 36% of respondents had dirty fingernails. The study stated that there was significant relationship between the nails of the food handlers and food contamination. According Fathonah (2005) fingernails are often a source of contaminant or result in cross contamination.
- d. Based on observations, no food vendors were wearing apron while selling food. The result of this study is similar with Susanna (2003) which state that 85% of food vendors are not wearing apron when handling food and research of Arisman (2000) in Palembang stating that only 6,6% of food vendors wearing apron at work.

Apron is a fabric cover that is used as a protective suit in order to keep clothes clean. According to Moehyi (1992) clean cloth will ensure the hygiene and sanitation of the food because there is no dust or dirt on the clothes that can make the food contaminated. Observations were also conducted on the chef hat in food vendors. On 25 respondents found only 60,9% of respondents who use chef hat. The result of this study similar to Arisman (2000) where there are no food vendors in

Palembang wearing chef hat while selling the food.

- e. Most of (86,9%) of respondents did not wash their hand while trying to touch the food. The result of this research is in line with Susanna (2003) which states that 43% of food vendors do not wash their hands while handling food. The habit of not washing their hand before serving customers is a source of contamination can effect the hygiene of food stuff. Based on observation, 69,6% traditional food vendors handle food with bare hand or other equipment. This is consistent with Susanna research (2003) which states that 64% of food vendors do not use tools to take or hold food. According Moehyi (1992) direct food handling not only seem unethical but also reduces the customer's trust. So in addition to preventing pollution, it is also incompatible with the ethic when handling food with their hand while serving the food in front of the customers.

3. Sanitation Equipment

According to these research about the equipment can be concluded that only 40% of the respondents who have good sanitation equipment, while the rest 60% of the respondents have inadequate sanitation in term of equipment.

Several other respondents drying equipment by using cloth or napkins that works for a variety of purposes. The observations also show there are 39,1% of the street vendors using the equipment with mixed function. According Depkes RI (2000) equipment used mixed up would cause cross-contamination (cross contamination).

4. Sanitation of serving the food

Based on the results of the research there are 36% of the respondents the street vendors serve the food with inadequate sanitation. The results showed as many as 64% of respondents, the street vendors sell the food on the open air..

Based on the observations 60,9 % respondents wrap the food by using wrappers that can contaminate the food. Such as using newspaper and colored plastic bags. According

Sartono (2002) lead contained in newspapers and magazine as contained in the ink printer. Lead cause toxic that can harm the brain and central nervous system. As a result of lead poisoning is at central nervous system disorder, gastrointestinal and anemia may also arise.

5. Sanitation Facilities of the street vendors. Based on the results of 25 respondents there were 60% of respondents have good sanitation for facilities and 40% of te respondent with bad sanitation facilities. The result showed that almost (78,3%) respondents sell the food on the open air, so can make the food contaminated.

Based on observation, material facilities to put the food made of wood, board, glass and zinc. Wood and unpainted board usually not in clean condition, damp and black because of fungus. The street vendors facilities made from painted wood easier to clean compared with board.

4. CONCLUSION AND SUGGESTION

CONCLUSION

Distribution application of hygiene and sanitation for the street vendors at Monumen Nasional (Monas) can be seen on the following matters :

1. The distribution of characteristic of respondents there are 76% of respondents aged 24 -54 years, 56 % respondents are male, 44% respondents had worked as a street vendors for 1-10 years, there were respondents with highest education level 4% that graduated from academy and uneducated 24%.
2. 52% of respondents who have good personal hygiene, while the other 48% respondents with bad personal hygiene.
3. There are 40% of respondents who have good sanitation equipment, while the remaining 60% of respondents have inadequate sanitation equipment.
4. There are 64% respondents with good sanitation in preparing the food, while the other 36% respondent with bad sanitation while preparing the food.

5. There are 60% respondents that have good facilities and 40% respondents with bad facilities.

SUGGESTION

1. All the street vendors should be given training and education about food hygiene and sanitation.
2. Supervision and guidance should be given to all street vendors, especially to all street vendors that sell food at tourist attraction.

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