

Relationship On Business Behavior in The Implementation of Sanitation Hygiene and Food Management in The Home Industry in Johan Districts Pahlawan West Aceh District

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ABSTRACT

Indonesia has experienced 115 extraordinary events (KLB) due to food poisoning. In addition, it is also known that food poisoning in Indonesia is caused by household processed food products amounting to 40.87% and processed food products amounting to 24.35%. The food home industry in West Aceh is as many as 48 businesses while in Johan Pahlawan District there are as many as 40 businesses. This study aims to determine the relationship between entrepreneurial behavior in the application of sanitation hygiene and food management in the home industry in Johanahlawan subdistrict, Aceh Barat district. This research is a descriptive analytic study with a cross sectional design, with a population of 40 with the sample in this study are 40 home industry entrepreneurs in johan Pahlawan district. The sampling technique in this study using the total sampling method. Based on the research results, it shows that the independent variables (attitude and action) have a relationship with food management where $P\text{value} < \alpha$ (0.05) while Knowledge has no relationship where $P\text{value} > \alpha$ (0.05). To related agencies, to further improve counseling, supervision and monitoring of household Home Industry and to household Home Industry entrepreneurs to further increase their awareness of the importance of managing food well.

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Introduction

Food is one of the environmental components that is important in improving health status, apart from being able to meet the needs of life it can also be a source of disease transmission caused by the provision of food that does not meet health requirements, therefore it is necessary to pay attention to aspects of hygiene and sanitation in food management so that the food served safe for consumption (Dinkes, 2000).

The case of foodborne disease can be influenced by various factors. These factors include the habits of traditional food processing, storage and serving that are not

clean and do not meet sanitary requirements. One of which is engaged in food service, namely conducting complaints about the food served outside the place of business on the basis of orders called the food home industry (Ministry of Health No.

However, many are not aware, both from entrepreneurs and consumers who do not know that in starting a food service business, you must have a permit issued by the government, in this case the Health Office. Various requirements must also be met when someone opens a service business, depending on the criteria or business class. This is in accordance with the Minister of Health Decree

No. 715 / MENKES / SK / V / 2003 which regulates the requirements for food hygiene sanitation home industry.

Data from the Food and Drug Administration (BPOM) (2010) shows that in 2009 in Indonesia there had been 115 extraordinary events (KLB) due to food poisoning. As many as 46 cases (40%) of food poisoning were caused by microbial contamination, and 22 cases (19.13%) as a result of chemical contamination poisoning and the percentage of food poisoning caused by home food industry / catering reached 15.65%.

Based on the above background, the author wants to conduct research on how the relationship between entrepreneurial behavior in the application of sanitation hygiene with food management in the home industry in Johan Pahlawan District, West Aceh

Method

This type of research is analytical with a cross sectional design which aims to determine the relationship between entrepreneur behavior in the application of sanitation hygiene and food management at home industry in Johan Pahlawan sub-district, West Aceh district.

The population in this study were all food industry home entrepreneurs in Johan Pahlawan district of West Aceh, totaling 40 businesses. Sampling in this study was total sampling because the population was less than 100, the entire population was sampled, namely 40 businesses.

Data processing is carried out in the following steps:

1. Editing, namely: the author checks back the data obtained from both interviews and reports obtained to assess the level of suitability.
2. Coding, namely: data coding, namely to facilitate processing and analyzing data providing code in the form of numbers.
3. Transferring, namely arranging the total value of the given writing variables.
4. Tabulating, namely: the data that has been collected is tabulated in the form of a master table.

The analysis of this research is used to determine the hypothesis by determining the relationship between the independent variable (independent variable) and the dependent variable (dependent variable) using the chi-square statistical test (χ^2) (Budiarto, 2001).

Data analysis was performed using a computer device to prove the hypothesis, with the provisions of the p value <0.05 (H_0 is rejected) so it can be concluded that there is a significant relationship. Then, to observe the degree of relationship between these variables, the odd ratio (OR) value will be calculated

Results

Table 4.1 Relationship between Knowledge and Entrepreneur Food Management at Home Industry in Johan Hero District, West Aceh Regency.

Knowl edge	Food Management				Result	P- Valu e
	Good		Not good			
	f	%	f	%		
Good	15	57,7	11	42,3	26	100
Not good	3	21,4	11	78,6	14	100
Total	18	45,0	22	55,0	40	100

From the results of the chi square test, the value of P Value = 0.062 and this is greater than $\alpha = 0.05$ so that there is no relationship between knowledge and food management of entrepreneurs in the Home Industry in Johan Pahlawan District, West Aceh Regency.

Table 4.2 The Relationship between Attitudes and Food Management of Entrepreneurs at Home Industry in Johan Hero District, West Aceh Regency.

Attitude	Food Management				Result	P- Value
	Good		Not good			
	f	%	f	%		
Positiv e	15	68,2	7	31,8	22	100
Negativ e	3	16,7	1	83,3	18	100
Total	18	45,0	2	55,0	40	100

Source : Primary Data (2014)

From the results of the chi square test, the value of P Value = 0.003 and this is smaller than $\alpha = 0.05$ so that there is a significant

relationship between attitudes and food management of entrepreneurs in the Home Industry in Johan Pahlawan District, West Aceh Regency.

Table 4.3 The Relationship between Action and Food Management of Entrepreneurs in Home Industry in Johan Hero District, West Aceh Regency.

From the results of the chi square test, the value of P Value = 0.002 and this is smaller than $\alpha = 0.05$ so that there is a significant relationship between action and food management of entrepreneurs in the Home Industry in Johan Pahlawan District, West Aceh Regency.

Discussion

Knowledge Relationship with Food

Management

Knowledge is a component in shaping a person's behavior, knowledge is influenced by education, experience and the environment. So that experience is a source of knowledge or experience, one way to obtain the truth of knowledge (Notoatmodjo, 2012).

In the research location, it is known that of the 26 respondents who have good knowledge, 15 (57.7%) have good food management, while of the 14 respondents whose knowledge is not good, 11 (78.6%) their food management is also not good. Even though the bad knowledge of food management is not good, on the other hand, only 37.5% good knowledge of management is good as well as the lack of knowledge of entrepreneurs or the amount of knowledge of entrepreneurs does not guarantee good management of meaning because someone's food management depends on the person's attitude and actions.

According to Inayah (2015) and Putri, et al (2020), the higher a person's education means that the knowledge or information obtained is wider, but that does not mean that someone with low education has low knowledge because increased knowledge is not absolutely obtained from formal education.

In line with the research Fitriana, N. I, et, al (2017) with a correlation test results showed

the p value 0.039 or p value <0.05 . This means that there is a relationship between knowledge of the behavior of kitchen workers in the storage and processing of foodstuffs at the Islamic Boarding School.

Personal hygiene is one of the factors of food handler hygiene which is a procedure in maintaining food hygiene. The procedure for maintaining food hygiene can prevent

Action	Food Management				Result		Value
	Good		Not good		f	%	
	f	%	f	%			
Good	14	73,7	5	26,3	19	100	0,002
Not good	4	19,0	17	81,0	21	100	
Total	18	45,0	22	55,0	40	100	

contamination of food (Fatmawati et al, 2013). There are many factors that play a role in food sanitation including water, food processing facilities, equipment and food processing. Food processors play an important role in efforts to keep food clean and safe for food health because it has the potential to transmit disease (Zulfia, 2011).

Attitude Relationship with Food

Management

Based on the results of research by Amalia IS, et al. (2013), it is known that there is a relationship between attitudes and hygiene and sanitation practices in food management places, this can be seen between respondents who have unsupportive attitudes and those who do not support it is almost balanced even though those who do not support it are greater than 50,9%.

The results of this study are the same as that conducted by Nur (2010) showing that there is a relationship between attitude variables and food handler behavior.

Poor hygiene and sanitation conditions can affect the quality of food served to consumers. This clearly affects the health level of consumers who consume these foods (Yulia, 2016).

From the research location, it can be seen that from the results of the chi square test, the value of P value = 0.003 and this is smaller than $\alpha = 0.05$ so that there is a significant relationship between attitudes and food management of entrepreneurs in the Home Industry in Johan Pahlawan District, West Aceh Regency 2014 is because entrepreneurs agree that food management must be done well, from the provision of ingredients to the presentation, it must be done well, in contrast to entrepreneurs whose attitude is not good, they do not agree that what is management is good and worthy of being served.

Action Relationship with Food

Management

Action is an attitude that has not been automatically manifested in an action (over behavior) so that the realization of an attitude into a real action requires supporting factors or a possible condition, including possible facilities.

The definition of hygiene is a health effort by maintaining and protecting individual hygiene. For example, washing hands to protect hand hygiene, washing dishes to protect plate hygiene, removing damaged parts of food to protect the integrity of the food as a whole. Whereas food sanitation is one of the preventive efforts that emphasizes the activities and actions necessary to free food and beverages from all dangers that can disturb or damage health, starting from before the food is produced, during the processing, storage, transportation, to the time when the food is produced. and the drink is ready for public or consumer consumption.

Many factors can cause foodborne infections and outbreaks. The factors that have a high risk of foodborne illness are food from unsafe sources, lack of personal hygiene and cross-contamination (Lopasovsky, 2014).

Food sanitation aims to ensure food safety and purity, prevent consumers from disease, prevent food sales that will harm buyers, reduce food damage or waste. For example, providing clean water for washing purposes, providing trash cans to accommodate trash so that garbage is not dumped carelessly and scattered in places where you sell (Ministry of Health, RI, 2004).

From the research location, out of 19 respondents whose actions were good, 14 (73.7%) had good food management, while of the 21 respondents whose actions were not good, 17 (81%) had poor food management. From the results of the chi square test, the value of P Value = 0.002 and this is smaller than $\alpha = 0.05$ so that there is a significant relationship between action and food management of entrepreneurs in the Home Industry in Johanahlawan District, West Aceh Regency in 2014. It can be said that the more good one's actions the better the results are like an entrepreneur who acts well, the food management is also good and conversely the bad entrepreneur's actions make his food management bad.

Conclusion

Based on the results of the study, the independent variables (attitudes and actions) have a relationship with food management where Pvalue $< \alpha$ (0.05) while Knowledge has no relationship where Pvalue $> \alpha$ (0.05).

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To related agencies, to further improve counseling, supervision and monitoring of household Home Industry and to household Home Industry entrepreneurs to further increase their awareness of the importance of managing food well.

Author Contribution and Competing Interest

The role of the author in this research includes contributing to corrections, refinements of references and also forms in accordance with the standards of a journal for the perfection of a scientific paper

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