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# ANALYSIS OF THE SANITATION KNOWLEDGE AMONG OYSTER MUSHROOM FARMERS IN NALUK VILLAGE

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**ABSTRACT**

Sanitation is an important factor in disease prevention efforts that focus on processed food and food products. Modern agriculture is one of the operations of processed food, most of which use chemical fertilizers to produce abundant harvests and avoid pests. Including the organization of oyster mushroom cultivation carried out in Naluk Village, Cimalaka District. The research method used is a qualitative research method using interviews, observations, and literature studies. Oyster mushroom cultivation is a vegetable cultivation that must meet the standard operating procedures issued by the ministry of agriculture so that farmers must pay attention to several aspects to keep the value of hygiene sanitation maintained, especially having to meet Indonesian national standards (SNI). Farmers' knowledge is the key to how the implementation of oyster mushroom cultivation is carried out in accordance with existing standards. If only farmers have extensive knowledge of oyster mushroom cultivation, the results achieved are not only the amount of harvest but the quality of the mushrooms produced will be healthy and meet SNI standards.



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## 1. INTRODUCTION

Sanitation is an important part of the food processing process that must be carried out properly so that food safety of the products produced can be realized. Food sanitation is the most important of all sanitation sciences because so many environments are directly or indirectly related to the human food supply (Aini, 2019). Food sanitation cannot be separated from environmental sanitation because food sanitation is an effort to secure and save food to keep it clean, healthy and safe. Poor food sanitation can be caused by three factors, namely physical factors, chemical factors, and microbiological factors (Aini & Hana, 2021).

Based on the Government Regulation of the Republic of Indonesia No. 28 of 2004 concerning the safety, quality and nutrition of food consumed by the public must be of high quality by meeting several criteria including safe, nutritional quality and affordable by the community. Safe, quality, nutritious, diverse and sufficient food is the main prerequisite that must be met in an effort to implement a food system that provides health protection and plays a role in increasing human prosperity and welfare. For this reason, food supervision is needed to protect the public from food that does not meet the provisions regarding quality standards of health requirements (Giyarto, 2004). One of the requirements for quality food is that it is safe from harmful ingredients.

The Indonesian government through the Minister of Health has standardized many quality food requirements to maintain food quality so that it is safe for consumption in line with the Minister of Agriculture who issued a policy on standard operating procedures for processing fruit and vegetable cultivation number 48 of 2009.

The importance of public awareness to maintain the quality of food consumed so that people will be free from diseases caused by unhealthy food. Hazard Analysis and Critical Control Points (HACCP) is a systematic, science-based method that identifies specific hazards and their control measures to ensure the safety of the food products produced. Focusing on prevention, HACCP is a standard that has been set by WHO (World Health Organization) that can help change including designing equipment and processing procedures with 7 (seven) standards in line with Indonesian National Standard (SNI) number 01-4852-1998.

The mapping of food management risk factors issued by the Ministry of Health of the Republic of Indonesia in 2020, has illustrated to us that there are often extraordinary events of food poisoning as illustrated in diagram 1.1 above. The BPOM report also states that based on the type of food causing food poisoning outbreaks, household cooking is the highest food causing food poisoning outbreaks (38%). This needs to be a serious concern because most small and medium enterprises are run at the household level. The percentage of food poisoning outbreaks ranked second is snack food (25%) (Ministry of Health, 2020).

Food safety is a condition and effort needed to prevent food from possibly and endangering human health and not contradicting the religion, beliefs, and culture of the community so that it is safe for consumption (Indonesian Law No. 18 of 2012). Sanitary hygiene is an effort to control food factors, places and equipment that can or may cause disease or health ideas. Sanitary hygiene requirements are technical provisions set for restaurant and restaurant products, personnel and equipment which include bacteriological, chemical and physical requirements (Harnani & Yessi, 2018). Farmer is someone who is engaged in agriculture, mainly by managing the land with the aim of growing and maintaining plants (such as rice, flowers, fruit and others), with the hope of obtaining the results of these plants for their own use or selling them to others.

Based on the results of observations made by researchers to the oyster mushroom plant business in Naluk Village, Cimalaka District, Sumedang Regency, it was found that some oyster mushroom plants did not meet the sanitary hygiene requirements that had been set and were often encountered by oyster mushroom farmers were difficulties in making baglogs (Oyster mushroom planting media), slow mycelium proliferation which resulted in the lack of low mushroom quality.

## 2. METHODS

The type of research used is This research uses a qualitative research design with a single case study approach. Qualitative research method is a research procedure that produces descriptive data in the form of written or spoken words from people and behaviors that can be observed as they are. A single case study is to understand a case, certain people or situations in depth (Creswell, 2014).Qualitative research uses open-ended interview methods and observation to understand the attitudes, views, feelings, and behaviors of individual oyster mushroom cultivation farmers. Researchers try to explore the responses that arise in farmers when carrying out oyster mushroom cultivation activities that are associated with sanitary hygiene values. Researchers chose to use this method because researchers will get a picture with an in-depth and thorough analysis of what factors and how the relationship between knowledge, attitudes, and behavior of farmers in cultivating oyster mushrooms, so that data can be collected in the form of words from in-depth interview scripts and observations.

## 3. RESULTS AND DISCUSSION

### 3.1 Results

Based on the results of interviews and observations that have been conducted, the authors get the results that the knowledge and skills of oyster mushroom cultivation farmers determine the quality and yield of oyster mushrooms. The number of employees who cultivate oyster mushrooms as many as 10 (ten) people carry out oyster mushroom cultivation activities based on the direction of the owner of the oyster mushroom cultivation. This means that the knowledge of farmers organizing oyster mushroom cultivation is limited in accordance with the experience gained by the owner who has tested the implementation of cultivation with various planting media. The cultivation media used for oyster mushrooms is the physical factor that most determines the value of hygiene in the implementation of oyster mushroom cultivation. The following is the result of the interview:

1. Personal oyster mushroom farmers and employees include knowledge, attitudes and behavior when organizing oyster mushrooms, both during seeding and planting. Farmers' knowledge that currently exists is based on experience alone, without compensating for it with formal training, even the results of interviews mention that until now there has been no training obtained by farmers in organizing oyster mushroom cultivation from related agencies.
2. The next point is the attitude and behavior of farmers, namely how farmers use the right method in their cultivation. For example, the results of interviews conducted by researchers on the maintenance carried out, farmers only use simple equipment not in accordance with the standard equipment procedures used.

The next behavior is maintaining the sterilization of seed media and planting media or the behavior of farmers who ignore gloves when seeding and planting oyster mushroom seeds into plastic baglogs.

**3.2 Discussion**

The analysis was carried out on hygiene and sanitation standards against the standards of mushroom grower organization in accordance with the Minister of Agriculture regulation number 48 of 2009 concerning guidelines and good fruit and vegetable cultivation. The next analysis is to deepen the Indonesian national standards SNI on the application of HACCP and SNI 01-694-52003 oyster mushrooms (Color, Cleanliness, appearance, and aroma) to enrich the theory in analyzing farmers' knowledge of the value of hygiene and sanitation in oyster mushroom growers. The fact is that the knowledge of oyster mushroom cultivation farmers is very limited, especially knowledge of the value of hygiene and sanitation in the implementation of oyster mushroom cultivation. Researchers tried to conduct in-depth observations and interviews about how farmers' knowledge and skills about organizing oyster mushroom cultivation. The theme results obtained are:

1. Physical factors

a. Building:

The oyster mushroom cultivation area in Naluk Village, Cimalaka Sub-district, Sumedang Regency has a large enough land area to organize oyster mushroom cultivation. The building made by farmers is divided into three parts, namely a building made of bamboo as an oyster mushroom nursery room, a nursery room made of iron which is formed according to needs and a storage room for nursery media and plastic polybags which are stored in the owner's house.

b. Equipment

The equipment used in organizing oyster mushroom cultivation is divided into two parts, namely nursery media and oyster mushroom seedling growing media. Nursery media is the initial media made of glass bottles used to make the mushroom seeds themselves. While the planting media is the media used to grow oyster mushroom seedlings made of plastic baglogs which are stored in the oyster mushroom planting room rack.

2. Operational factors

The implementation of oyster mushroom cultivation carried out by farmers has largely met the standard operating procedures issued by the Minister of Agriculture, but farmers who organize this cultivation prefer methods based on experience, for example, the standard nursery media must be cleaned properly to avoid nuisance microbes, but the media used is cleaned only by ordinary washing and the nursery media is stored in any place not in a special place that has the required hygiene value. The next activity of farmers is the building where they store plastic polybags for oyster mushroom growing media, which still uses wooden shelves, some of which do not meet the standards of cultivation equipment. Room temperature is important, therefore the building made must also have criteria according to the standards of the oyster mushroom growing media storage building.

3. Personal factors

This factor is the determining factor for the quality of the mushrooms produced. It is not only the quantity that is the measure, but the quality of the oyster mushroom itself must really be a concern. Even the standards issued by the Ministry of Agriculture state that the oyster mushrooms produced must meet the Indonesian National Standard (SNI). Personal oyster mushroom farmers and employees include knowledge, attitudes and behavior when organizing oyster mushrooms, both during seeding and planting. The knowledge of farmers that currently exists is based on experience alone, without balancing it with formal training, even the results of interviews mention that until now there has been no training obtained by farmers in organizing oyster mushroom cultivation from related agencies. The next point is the attitude and behavior of farmers, namely how farmers use the right method in their cultivation. For example, the results of interviews conducted by researchers on the maintenance carried out, farmers only use simple equipment not in accordance with the standard equipment procedures used. The next behavior is maintaining the sterilization of seed media and planting media or the behavior of farmers who ignore gloves when seeding and planting oyster mushroom seeds into plastic baglogs.

## 4. CONCLUSIONS

Sanitation is an important factor in disease prevention efforts that focus on processed food and food products. Modern agriculture is one of the operations of processed food, most of which use chemical fertilizers to produce abundant harvests and avoid pests. Including the organization of oyster mushroom cultivation carried out in Naluk Village, Cimalaka District.

Oyster mushroom cultivation is a vegetable cultivation that must meet the standard operating procedures issued by the ministry of agriculture so that farmers must pay attention to several aspects to maintain the value of sanitary hygiene is maintained, especially must meet Indonesian national standards (SNI).

Farmers' knowledge is the key to how oyster mushroom cultivation is carried out in accordance with existing standards. If only farmers have extensive knowledge of oyster mushroom cultivation, the results achieved are not only the number of harvests but the quality of the mushrooms produced will be healthy and meet SNI standards.

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