

## DAFTAR PUSTAKA

1. World Health Organization (WHO). Initiative to Estimate the Global Burden of Food borne Diseases.[Internet]. Tersedia dari: <http://www.who.int> diakses tanggal 28 April 2014 pukul 16:44
2. Kementerian Kesehatan Republik Indonesia. Profil kesehatan indonesia tahun 2011. Jakarta. 2012.
3. Dinas Kesehatan Pontianak. Pontianak city in figures 2012. [Internet]. Tersedia dari : <http://kota.bps.go.id/htm>. diakses tanggal 26 September 2014 pukul 19:20
4. Departemen Kesehatan Republik Indonesia. Keputusan menteri kesehatan republik indonesia nomor 1098/menkes/sk/vii/2003 tentang pedoman persyaratan hygiene sanitasi rumah makan dan restoran.
5. Bidawid S, Farber JM, Sattar SA. Contamination of foods by food handlers: Experiments on hepatitis A virus transfer to food and its interruption. *Applied and Environmental Microbiology*, 2000; 66(7):2759-763
6. Gorman R, Bloomfield S, Adley CC. A study of cross-contamination of foodborne pathogens in the domestic kitchen in the Republic of Ireland. *International Journal of Food Microbiology*, 2012; 76(2): 143-50.
7. Ayçiçek H, Aydoğan H, Küçükkaaslan A, Baysallar M, Başustaoglu A.C. Assessment of the bacterial contamination on hands of hospital food handlers. *Food Control*, 2004; 15(4): 253-59.
8. Zapka CA, Campbell EJ, Maxwell SL, Gerba CP, Dolan MJ, Arbogast JW, et al. Bacterial hand contamination and transfer after use of contaminated bulk soap refillable dispensers. *Applied and Environmental Microbiology*, 2011; 77(9): 2898–904.
9. Pragle AS, Harding AK, Mack JC. Food workers perspectives on handwashing behaviors and barriers in the restaurant environment. *Journal of Environmental Health*, 2007; 69(10): 27-31.

10. Green LR, Radke V, Mason R, Bushnell L, Reimann DW, Mack JC, et al. Factors related to food worker hand hygiene practices. *Journal of Food Protection*. 2007; 7(3): 661-66.
11. Pittet D. Improving adherence to hand hygiene practice: A multidisciplinary approach. *Emerging Infectious Disease*, 2001;7:234-40
12. Griffith CJ, Malik R, Cooper RA, Looker N, Michaels B. Environmental surface cleanliness and the potential for contamination during handwashing. *Am J Infect Control*, 2003; 31: 93-6.
13. Todd EC, Greig JD, Bartleson CA, Michaels BS. Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 9. Washing and drying of hands to reduce microbial contamination. *Journal of Food Protection*, 2010; 73(10): 1937-955.
14. Amemiya dan Taguchi. Survey of bacterial contamination of hand washing liquids. *Antibacterial Antifungal Agents*, 1992; 20: 459–63.
15. Rakhman A, Humardewayanti R, Pramono D. Faktor–faktor risiko yang berpengaruh terhadap kejadian demam tifoid pada orang dewasa. *Berita Kedokteran Masyarakat*, 2012; 25(4): 167.
16. Handoyo, Agus. Studi Kasus Kejadian Luar Biasa Keracunan Pangan Di Desa Jembungan Kecamatan Banyudono Boyolali. [Thesis]. Universitas Muhammadiyah: Surakarta, 2014.
17. Guo Z, Huang J, Shi G, Su CH, Niu, JJ. A foodborne outbreak of gastroenteritis caused by norovirus GII in a university located in Xiamen City, China. *International Journal of Infectious Diseases*, 2014; 28: 101-106.
18. New South Wales Food Authority. Health and hygiene requirements of food handlers. [Internet] 2010. Tersedia dari: <http://foodauthority.nsw.gov.au/htm>. diakses pada tanggal 12 April 2014 pukul 20.25
19. Olsen SJ, MacKinnon LC, Goulding JS, Bean NH, Slutsker L. Surveillance for foodborne disease outbreaks. United States, 1993–1997. *MMWR CDC Surveillance Summary*, 2000; 49(1): 1-62.

20. Friedman CR, Hoekstra RM, Samuel M, Marcus R, Bender J, Shiferaw B, et al. Risk factors for sporadic *Campylobacter* infection in the United States: a case-control study in FoodNet sites. *Clinical Infectious Diseases*, 2004; 38(3): 285-96.
21. Jones TF, Imhoff B, Samuel M, Mshar P, McCombs KG, Hawkins M, et al. Limitations to successful investigation and reporting of foodborne outbreaks: an analysis of foodborne disease outbreaks in FoodNet catchment areas, 1998–1999. *Clinical infectious diseases*, 2004; 38(3):297-302.
22. Southeast Queensland Food safety and Public Health Working Group. Food design, construction and fit out guide. [Internet] 2014. Tersedia dari ; <http://www.willoughby.nsw.gov.au/htm>. diakses pada tanggal 11 April 2014 pukul 21:30
23. Ross M dan Guzewich J. Evaluation of risks related to microbiological contamination of ready to eat food by food preparation workers and the effectiveness of interventions to minimize those risks. FDA White Paper, FDA, CFSAN. 1999.
24. Michaels B, Keller, C, Blevins M, Paoli G, Ruthman T, Todd E, et al. Prevention of food worker transmission of food borne pathogens: risk assessment and evaluation of effective hygiene intervention strategies. *Food Service Technology*, 2004; 4(1): 31-49.
25. American Cleaning Institute. Soaps & Detergents: Products & Ingredients. [Internet] 2015. Tersedia dari <http://www.cleaninginstitute.org>. diakses pada tanggal 4 juni 2015 pukul 18.40
26. The Waste and Resources Action Programme (WRAP). Tissue. [Internet] 2005. Tersedia dari [www.wrap.org.uk](http://www.wrap.org.uk) . diakses pada tanggal 4 Juni 2015 pukul 19:00
27. Gustafson DR, Vetter EA, Larson DR, Ilstrup DM, Maker MD, Thompson R. Effects of 4 hand-drying methods for removing bacteria from washed hands: a randomized trial. In: *Mayo Clinic Proceedings*. Elsevier, 2000: 705-708.
28. Food and Drug Administration (FDA). FDA Food Code. [Internet] 2009. Tersedia dari : <http://www.fda.gov>. diakses pada tanggal 2 Oktober 2014 pukul 21:00

29. Direktorat Penyehatan Lingkungan. Katalog informasi pilihan sarana cuci tangan pakai sabun. 2008
30. Vasanthakumari, R. Textbook of Microbiology. New Delhi: BI Publications, 2007.
31. Trampuz A, Widmer AF. Hand hygiene: a frequently missed lifesaving opportunity during patient care. Mayo Clinic Proceedings, 2004;79(1) : 109-16.
32. Jawetz M, Adelberg. Mikrobiologi Kedokteran. Edisi 23. Alih Bahasa Huriwati Hartono dkk. Jakarta : Penerbit Buku Kedokteran EGC, 2005.
33. Selwyn S. Microbiology and ecology of human skin. Practitioner, 1980: 224;1059-62.
34. World Health Organization (WHO). Guidelines on hand hygiene in health care. 2009. [Internet]. Tersedia dari: <http://www.who.int> diakses tanggal 28 April 2014 pukul 20:44
35. Snyder P. Why gloves are not the solution to the fingertip washing problem. Hospitality Institute of Technology and Management, 2001: 1-3.
36. Strohl R, Fisher B. Lippincott's illustrated reviews: microbiology, lippincott williams & wilkins, Pennsylvania, 2001.
37. Minnesota Department of Health. 5 Common ways germ are spread. [Internet] 2010. Tersedia dari: <http://health.state.mn.us/htm>. diakses pada tanggal 15 september 2014 pukul 15:30
38. Saiman L, Siegel J. Infection control recommendations for patients with cystic fibrosis: microbiology, important pathogens, and infection control practices to prevent patient-to-patient transmission. Infection Control, 2003, 24(5):6-52.
39. Purnawijayanti, Hiasinta. Sanitasi, higiene, dan keselamatan kerja dalam pengolahan makanan. Yogyakarta : Kanisius , 2006.
40. Centre for Food Safety. Food contaminant. [Internet] 2015. Tersedia dari <http://www.cfs.gov.hk> . diakses pada tanggal 4 Mei 2015 pukul 07:00
41. Food Safety Assurance System. Cross contamination prevention. [Internet]. 2015. Tersedia dari <http://cooksafedumgal.gov.uk>. diakses pada tanggal 4 Mei 2015 pukul 07:25

42. National Digestive Disease Information Clearing House (NDDIC). Foodborne disease. [Internet] 2012. Tersedia di <http://digestive.niddk.nih.gov/htm>. diakses pada tanggal 15 Mei 2014 pukul 14:00
43. Centre for Disease Control and Prevention (CDC). Diagnosis and Management of Foodborne Illness: A primer for Physicians. 2001, 50(2);1-69
44. Minnesota Department of Health. Foodborne illness. [Internet]. 2015. Tersedia dari <http://www.health.state.mn.us>. diakses pada tanggal 4 Mei 2015 pukul 07:30
45. National Disease Surveillance Centre. Preventing foodborne disease: a focus on the infected food handler, 2004.
46. Standar Nasional Indonesia. Sistem analisa bahaya dan pengendalian titik kritis (HACCP) serta pedomannya, 1998.
47. Suklan, H. Pedoman Pelatihan System Hazard Analysis Critical Control Point (HACCP) untuk Pengolahan Makanan. Jakarta: Departemen Kesehatan RI, 1998.
48. Departemen Kesehatan Republik Indonesia. Petunjuk pemeriksaan mikrobiologi usap. Jakarta : Departemen Kesehatan RI, 1991.
49. BC Centre for Disease Control. Environment hygiene monitoring, a guide for environment health officer : Provincial Health Service Authority, 2010.
50. Centre for Disease Control and Prevention (CDC). General information on hand hygiene [Internet] 2009. Tersedia dari: <http://www.cdc.gov./htm>. diakses pada tanggal 14 Mei 2014 pukul 16:00
51. Rahmatriyana. Perbandingan angka kuman pada cuci tangan dengan beberapa bahan sebagai standarisasi kerja di laboratorium mikrobiologi. Logika, 2008; 5(1): 26-31.
52. Sugiyono. Metode penelitian administrasi. Bandung : Alfabeta, 2007.
53. Occupational Safety and Health Administration (OSHA). Field sanitation. [Internet] 2010. Tersedia dari : <http://www.OSHA.gov./htm>. diakses pada tanggal 1 Oktober 2014 pukul 22:00
54. Harmita dan Radji, M. Buku ajar analisis hayati. Jakarta : EGC, 2008.
55. Microbiological total colony number. Scandivan pulp, paper, and board, 2002.

56. Dahlan, MS. Statistika untuk kedokteran dan kesehatan. Jakarta : Salemba Medika, 2012.
57. Esteban, Perez. Social and personal determining factors in the results on contents of food handlers formation plans. *Food and Nutrition Sciences*, 2011; 2: 560-74.
58. Marsaulina, Irnawati. Study tentang pengetahuan perilaku dan kebersihan penjamah makanan pada tempat umum pariwisata di DKI Jakarta (TMII, TIJA, TMR). Fakultas Kesehatan Masyarakat Universitas Sumatera Utara, 2004.
59. Amron, Imran Taufik. Analisis faktor-faktor yang berpengaruh terhadap produktivitas tenaga kerja pada outlet telekomunikasi seluler kota Makassar, 2009.
60. Budiyo. Tingkat pengetahuan dan praktik penjamah makanan tentang hygiene dan sanitasi makanan pada warung makan di tembalang kota Semarang. *Jurnal Promosi Kesehatan Indonesia*, 2009.
61. Maizun Mohd Zain, Nyi Nyi Naing. Sociodemographic characteristics of food handlers and their knowledge, attitude and practice towards food sanitation: A preliminary report. *Southeast Asian journal of tropical medicine and public health*, 2002; 33: 410-17.
62. Andriadi, Wahyuni. Faktor-faktor yang berhubungan dengan perilaku hidup bersih dan sehat anak remaja kelas VII dan VIII di SMP 258 kelurahan Cibubur Jakarta Timur tahun 2011, 2011
63. Susanna. Pemantauan kualitas makanan ketoprak dan gado-gado di lingkungan kampus UI Depok melalui pemeriksaan bakteriologis. *Makara Seri Kesehatan*, 2003; 7(1): 21-9.
64. Riyan, Ningsih. Penyuluhan higiene sanitasi makanan dan minuman, serta kualitas makanan yang diujikan pedagang di lingkungan sdn kota Samarinda. *Jurnal Kesehatan Masyarakat*, 2014.
65. Dinas Kesehatan Jawa Tengah. Profil Kesehatan Jawa Tengah 2007.
66. Organisasi Perburuhan Internasional. Kajian tentang ketenagakerjaan kaum muda di Indonesia. Jakarta. 2007.

67. Curtis V, Yonli R. Domestic hygiene and diarrhea pinpointing the problem. *Tropist Medical International Health*, 2000; 5:22– 32.
68. New South Wales Food Authority. Guidelines for food businesses at temporary events. [Internet] 2014. Tersedia dari <http://gtcc.nsw.gov.au>. diakses pada tanggal 28 Mei 2015 pukul 23:25
69. Ewen CDT, Judy DG, Barry S.M, Charles AB, Debra S, John H. Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 11. Use of antiseptics and sanitizers in community settings and issues of hand hygiene compliance in health care and food industries. *Journal of Food Protection*, 2010;73(12): 2306–320
70. California Health And Safety Code. California retail food code part 7. 2015
71. Michaels, B. Handwashing: an effective tool in the food safety arsenal. *Food Quality*, 2002; 9:45–53.
72. Madeline PT. Hand drying by means of disposable products and with hot air. *Prev. Bucco Dent*, 1980; 4:24–25.
73. Michaels B, Gangar V, Meyers E, Johnson H, Curiale. The significance of hand drying after handwashing. *Journal Food Protocol*, 2000; 63(Suppl. A):106.
74. Snyder OP. Hand washing for retail food operations – A review. *Dairy Food Environment Sanitation*, 1998; 18(3): 149-62.
75. Toshima Y, Ojima M, Yamada H, Mori H, Tonomura M, Hioki Y, Koya E. Observation of everyday hand-washing behavior of Japanese and effect of antibacterial soap, *International Journal Food Microbiology*, 2001; 68: 83-91.
76. Minnesota Departement of Health. Which soaps is the best. [Internet]. 2015. Tersedia dari <http://www.health.state.mn.us>. diakses pada tanggal 4 Mei 2015 pukul 08:30.
77. Michaels B, Budd J, Ayers T, Beausoleil C, Paulson D. Evaluation of the combined effects of selective handwashing temperatures and antimicrobial soaps on microbial reduction efficacy and skin irritation. *Jurnal of Food Protection*, 2001; 64(Suppl. A):92.

78. Federal Register. Tentative final monograph (TFM) for health care antiseptic drug products; proposed rule. Fed. Regist, 1994; 59(116):31440.
79. Food Standars Agency. Food Handler : Fitness to Work. 2004. [Internet]. Tersedia dari <http://www.food.gov.uk>. diakses pada tanggal 14 Januari 2015 pukul 19:00
80. Blackmore MA. A comparison of hand drying methods. Catering Health, 1989; 1:189–98.
81. Charles PG, Akrum HT, Sherri M, Laura YS, Douglas RH, David WK. Bacterial Occurrence in Kitchen Hand Towels Internaational Association for Food Protection, 2014; 34(5): 312-17
82. Mattick K, Durham K, Domingue G, Jørgensen F, Sen M, Schaffner DW, et al. The survival of foodborne pathogens during domestic washing-up and subsequent transfer onto washing-up sponges, kitchen surfaces and food. International Jurnal of Food Microbiology, 2003; 85:213–26.
83. Sugiyono, Lynda Puspita. Gambaran pengetahuan, sikap, praktik serta identifikasi bakteri Escherichia coli dan staphylococcus aureus pada penjamah makanan di pt psa (pelita sejahtera abadi). Semarang :Universitas Diponegoro, 2010.
84. Potter PA, Perry AG. Buku Ajar Fundamental Keperawatan : Konsep, Proses, dan Praktik. Jakarta : EGC. 2005
85. Fatma, Rezi Mulya. Hubungan Perilaku Dengan Penerapan Personal Hygiene Penjamah Makanan Di Instalasi Gizi Rsup Dr. M. Djamil Padang Tahun 2013. [skripsi]. Universitas Andalas : Padang. 2013.
86. World Health Organization (WHO). Clean hands protect against infection. [Internet] 2014. Tersedia dari <http://www.who.int>. diakses pada tanggal 19 Mei 2015 pukul 20:30
87. Notoadmojo, Soekidjo. Promosi Kesehatan : Teori dan Aplikasi. Jakarta : Rineka Cipta, 2005.



88. Sundari, Cok Dewi Widhya Hana, Merta, I. Wayan, Sarihati, I. Ga Dewi. Hubungan Faktor Predisposisi, Pemungkin dan Penguat Dengan Praktek Cuci Tangan Serta Keberadaan Mikroorganisme Pada Penjamah Makanan Di Pantai Kedonganan. Jurnal Skala Husada, 2014; 67: 67.

UNIVERSITAS TANJUNGPURA