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Relationship between Knowledge and Attitude and Community Action in Washing Eating and Drinking Utensils in Togafo Village

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Abstract
Poor hygiene of eating utensils plays an important role in the growth and spread of germs and poisoning. Contamination of eating utensils can be caused by germs, poor washing processes and poor handling after the washing process. This research aims to determine the relationship between knowledge and attitudes regarding community actions in washing eating and drinking utensils in Togafo Village. The type of research used is analytical observational research using a cross sectional design. The types of data used in this research are primary and secondary data. Data analysis was carried out using univariate and bivariate methods. The results of the research showed that respondents with good knowledge (21.7%) and less knowledge (30.0%) were not much different from respondents with good actions (washing techniques) and the results of the analysis also showed that there was no significant relationship between knowledge and action. Respondents with good attitudes (16.7%) and less knowledge (44.4%) in respondents with good actions (washing techniques) are quite different and the results of the analysis also show that there is a significant relationship between knowledge and action (p value <0 .05). Advice to the public to maintain and not ignore appropriate and appropriate washing techniques, such as flushing, washing, rinsing, to avoid germs that exceed standards on eating utensils.

Key words: Cutlery, knowledge, attitude, Washing

Introduction

Food is a determinant of health, nutritional status and population productivity. Therefore, it is very important that the food consumed is healthy and safe. Unsafe food can cause disease, in other words food becomes a medium for transmitting disease. Various news reports about health problems as a result of contaminated food. Globally, food-borne diseases are a major problem and a public health concern. In India, the National Family Survey in 2015-2016 showed that more than 9 million children under five suffered from acute diarrhea. Diseases transmitted through food can not only cause death, but can also affect trade and tourism, ultimately impacting economic problems.(1).

Poisoning cases in Indonesia are quite high, namely 183 cases in 2014 and 153 in 2015(2). In the DI Yogyakarta region, food poisoning is the most common outbreak in the last 4 years. 22 incidents of food poisoning were reported during 2020 in DI Yogyakarta. In Central Java Province, in 2019 food poisoning was in the highest position with 32 incidents(3). The 2021 report from the Food and Drug Monitoring Agency (BPOM) in Sofifi shows that there were 13 cases of food poisoning in North Maluku and 2 of them occurred in Ternate City.(4).

One of the factors that influences food sanitation hygiene is the cleanliness of the equipment used so it can be said that safe food means using clean equipment. Eating and drinking utensils can act as a medium for pathogenic microbes to enter the body(5).

The process of washing cutlery is one of the determinants of the prevalence of contaminants on cutlery. A study showed that there were still 11 out of 30 respondents (36.7%) whose washing techniques were poor(6). Research shows that washing dishes with running water (3140 colonies/cm2) can reduce more germ colonies compared to the immersion technique (1192.5 colonies/cm2)(7). Research conducted with research objects at food sellers in Kampung Solor, Kupang showed that statistically there was a relationship

between the process of washing dishes and the number of germs, as many as 13 samples of cutlery (52%) whose washing process did not meet the requirements, 11 of them had the number of germs that were high. not eligible(8).

Factors that influence an action can be individual factors or factors outside the individual. Individual factors can include knowledge, attitudes, education or economic status. A study shows that there are still 43.7% of workers washing serving utensils in the deficient category(9).

The level of education can influence knowledge about sanitation hygiene, this is in accordance with research conducted by Swamilaksita and Pakpahan that there is a significant relationship between education and the implementation of sanitation hygiene in the Esa Unggul University canteen in 2016.

Based on this description, the researcher intends to examine the relationship between knowledge, attitudes and community actions/behavior in washing eating and drinking utensils in Togafo Village.

Research Methods

The population in this study were housewives in Togafo Village, Ternate City, North Maluku. The number of samples in this study was 66 respondents. The sampling technique is simple random sampling. The type of research used is analytical observational research using a cross-sectional design. The types of data used in this research are primary and secondary data. The data collection instrument is a questionnaire containing knowledge and attitude questions. Apart from questionnaires, observation sheets are also used to observe respondent behavior. Data analysis was carried out using univariate, bivariate and multivariate methods. Bivariate analysis was carried out using the chi-square test and logistic regression analysis for the multivariate test.

Results

Univariate Analysis:

Based on the results of data collection through interviews with 66 housewives in Togafo Village, the characteristics of the respondents were identified as follows:

Table 1 Frequency Distribution Based on Respondent Characteristics

No	Category	n	%
1	**Knowledge**		
	Not good	20	30.3
	Good	46	69.7
		66	100.0
2	**Attitude**		
	Not good	18	27.3
	Good	48	72.7
		66	100.0
3	**Action**		
	Not good	16	24.2
	Good	50	75.8
		66	100.0

Table 1 shows that 69.7% have good knowledge, 73.7% have good attitudes, and 75.8% have good actions.

Bivariate Analysis:

Bivariate analysis was carried out using the chi-square test. This test was carried out to determine the factors related to eating utensil washing behavior in Togafo Village. The factors referred to in this research are age, education, knowledge and attitudes. Based on the results of statistical tests, it is known that age, education and knowledge do not have a significant relationship (statistically) with eating utensil washing behavior. On the other hand, attitude has a significant relationship with cutlery washing behavior. Details of statistical test results on factors related to cutlery washing behavior in Togafo Village can be seen in table 4 below:

Table 2. Factors Associated with Cutlery Washing Behavior

Variable	Action	Total	Statistic test

	Not good		Good					
	N	%	n	%	n	%	p value	OR
Knowledge							0.538	1,543
Not good	6	30.0	14	70.0	20	100.0		(0.471 – 5.049)
Good	10	21.7	36	66.7	46	100.0		
Attitude							0.027	4,000
Not good	8	44.4	10	55.6	18	100.0		(1,205 –
Good	8	16.7	40	83.3	48	100.0		13,283)
Education							0.919	1,275
Low	6	27.3	16	72.7	22	100.0		(0.394 – 4.123)
Tall	10	22.7	34	77.3	44	100.0		
Age							0.759	1,420
≤37 Years	10	27.0	27	73.0	37	100.0		(0.447 – 4.506)
>37 Years	6	20.7	23	79.3	29	100.0		

Multivariate Analysis

Multivariate analysis was carried out using the Backward LR method logistic regression test. In this test, there are four steps to achieve the final equation result.

Table 3. Multivariate Analysis of Factors Associated with Washing Technique

No	Variable	B grade	OR	p-value	CI 95%
	Attitude	1,386	4,000	0.024	1,205 – 13,283
	Constanta	0.223	0.638		

Table 5 is the result of multivariate analysis using the Backward LR method and the following equation is obtained:

$$y = Constanta + B\ x\ Attitude(1)$$

$$\boldsymbol{y = 1,386 + 0,223\ x\ Attitude(1)}$$

Discussion

1. Age

Age is one of the factors that influences a person's behavior, with increasing age the higher the level of education that has been completed. In this way, a person's knowledge will improve along with the education they have. Basically, age can have an impact on a person's behavior, the older the person's eating age, the better the person's behavior, but if it is related to education, the age variable no longer has a significant relationship with behavior.(10).

These results are somewhat different from the results of this study, the opposite happened, age had a significant relationship with education but no significant relationship was found between age and eating utensil washing behavior. A study also found that there was no relationship between age and hygiene behavior(11). These results are in line with research in 2021 which found that there was no relationship between age and hygiene behavior by street vendors in North Dayi District, Ghana(12).

2. Education

A person's attitude towards certain issues is influenced by various factors, including personal experience, the influence of people who are considered important, culture, mass media, educational institutions and religious institutions, and emotional factors. Education is closely related to a person's behavior, good education is positively correlated with knowledge and knowledge is a determining factor in a person's

behavior. However, in this study it was found that there was no significant relationship between knowledge and food processing hygiene behavior. This is in line with research with findings that statistically there is no relationship between education and respondent behavior(13). A person with a certain educational background will have knowledge related to that education, 95.5% of health students have knowledge about food hygiene and sanitation.(11). On the other hand, even though someone has a higher education, it does not necessarily mean that they have good knowledge in everything. So it can be said that education is not always related to a person's knowledge or behavior regarding certain things (including the behavior of washing cutlery).

3. Knowledge and Attitude

a. Knowledge

Knowledge is the result of knowing and this occurs after people sense a particular object. Knowledge or cognitive is a very important domain for the formation of a person's actions. Not only actions, knowledge can also indirectly influence the cleanliness of cutlery. Knowledge about the cleanliness of eating/cooking utensils can influence the presence of bacteria on eating/cooking utensils(14).

What is different from the findings of this research is that the results of statistical tests show that there is no significant relationship between knowledge and eating utensil washing behavior. This shows that good knowledge is not always followed by good behavior, and vice versa. One of the factors that influences knowledge is education, while in this study education was not related to eating utensil washing behavior.

b. Attitude

Attitude is a general feeling that expresses a person's approval or disapproval of an object that encourages his or her response. An attitude will be followed by an action that refers to the current situation, other people's experiences, a person's experience of many or few of the values that apply to social life.(15).

The results of the bivariate analysis in this study showed that there was a statistically significant relationship between attitudes and the behavior of washing eating and drinking utensils. This is in line with research that there is a relationship between attitudes and food processing hygiene behavior(13). These results are also strengthened by research which finds that there is a relationship between attitudes and behavior in using cutting boards in food processing(16).

Conclusion

There is no significant relationship between knowledge and action. On the other hand, there is a significant relationship between knowledge and action (p value <0.05). The absence of a significant relationship between knowledge and action suggests that other factors may be influencing individuals' behaviors. It is important to further explore these factors to gain a comprehensive understanding of the complexities involved in translating knowledge into action. Advice to the public to maintain and not ignore appropriate and proper washing techniques, such as flushing, washing, rinsing, to avoid germs that exceed standards on eating utensils.

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