

Implementation of Food Hygiene and Sanitation Policy in the Kitchen of Class IIA Cibinong Prison Based on the Regulation of the Minister of Immigration and Corrections Number 1 of 2025

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ABSTRACT

The importance of hygiene and sanitation in the kitchen of the Correctional Institution is to ensure that the food served to the inmates (WBP) is healthy, clean, and safe from contamination, thereby preventing the spread of disease. This includes the personal hygiene of officers and helpful WBPs, the use of Personal Protective Equipment (PPE) such as masks and gloves, and the cleanliness of the kitchen environment and equipment. In this study, the author specifically discusses the kitchen at the Cibinong Class IIA Correctional Institution. The formulation of the problems discussed is: 1) How is the implementation of food hygiene and sanitation policies in the kitchen of Class IIA Cibinong Prison? and 2) What factors affect the implementation of food hygiene and sanitation policies in the kitchen of Class IIA Cibinong Prison?. The research method used is the normative juridical method, namely research that prioritizes literature data, namely research on secondary data. The secondary data can be in the form of primary, secondary or tertiary legal materials. Based on the results of the research, the author concludes that the implementation of food hygiene and sanitation policies in the kitchen of the Class IIA Cibinong Prison is that the implementation of strict hygiene and sanitation practices at all stages of the food processing process—from the selection of raw materials, storage, processing, to presentation—is necessary to ensure safe, quality, nutritious, and healthy food for the Inmates, as well as to prevent disease and poisoning. The importance of Food Hygiene and Safety, because kitchen cleanliness is the main foundation in the processing of nutritious and clean food, ensuring the quality of health and taste of the food served to the Fostered Residents. The goal is to control factors such as raw materials, processes, people, and equipment to prevent contamination, bacterial breeding, as well as cross-contamination and recontamination that can cause diseases or health problems

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INTRODUCTION

Food is a very important thing in human life, where food functions to provide energy or heat energy to the body, builds new body tissues, regulates and protects the body against disease

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and as a source of replacement materials for old cells that are worn out with age. Food that is attractive, delicious, and high in nutrition will mean nothing at all if it is not safe to consume. In order for people to avoid food and drinks that can endanger health, the government has set standards and requirements so that food and beverages are suitable and safe for consumption by the public. Food and beverages used for the public must be based on health standards and/or requirements. Inmates have the right to adequate health and food services. (Fachrezi, (2020).)

The onset of disease is influenced by 3 factors, namely disease seeds (*agent*), human (*host*), and environment (*environment*). By knowing the factors that affect the onset of disease, we can make promotive and preventive efforts at the right points and can cut the course of disease transmission. An example of environmental factors that can affect the onset of diseases is food processing sites. (Venti., (2016)

The third of the 10 most diseases suffered by Prisoners, Children and Prisoners in June 2016 were respiratory tract infections, skin diseases and gastrointestinal disorders caused by poor environmental health in Correctional Institutions (Lapas), Special Children's Development Institutions (LPKA), Detention Houses (Rutan), Detention Branches overflowing due to overcapacity, open garbage and causing air pollution, unavailability of access to hand washing with soap and running water and the quality of drinking water quality that is not tested for quality regularly in laboratories is at risk of being contaminated with E.coli or other harmful bacteria. The most monthly reports of pain/morbidity suffered by Inmates, Children and Prisoners in December 2016 in Class IIB Prison in Cilacap Regency were ISPA 12 people, dermatitis 11 people and dysentery 4 people. (Nirwana., 2017) The importance of hygiene and sanitation in the kitchen of the Correctional Institution (Lapas) is to ensure that the food served to the inmates (WBP) is healthy, clean, and safe from contamination, thereby preventing the spread of disease. This includes the personal hygiene of officers and helpful WBPs, the use of Personal Protective Equipment (PPE) such as masks and gloves, and the cleanliness of the kitchen environment and equipment.

Law as a normative provision has an important role and function in the economic field. Law is a guideline in the implementation of national economic development where the industrial sector (Ina Heliany, LEGAL ROLE AND CHALLENGES OF LAW ENFORCEMENT IN FACING THE ERA OF INDUSTRIAL REVOLUTION 4.0, 2019) With the existence of the Regulation of the Minister of Immigration and Corrections Number 1 of 2025 concerning Guidelines for the Implementation of Food in the Technical Implementation Unit (UPT) of Corrections is a guideline for the implementation of food in the Correctional Unit is a reference for the Correctional Unit in the Correctional Unit to meet quality and decent food according to the nutritional needs of: a) Prisoners; b) Children; (c) Prisoners; and d) Fostered Children.

The implementation of food hygiene and sanitation policies in prison kitchens involves a series of practices including supervision of food hygiene, the use of PPE (Personal Protective Equipment) by kitchen workers (companion/tamping inmates), hygiene standards of kitchen facilities, and procedures for processing and serving healthy and safe food for inmates. The goal is to fulfill the prisoners' right to proper food and maintain the health status of WBP

through strict supervision from officers and cooperation with relevant agencies such as the Health Office.

The Head of Cibinong Prison, Wisnu Hani Putranto, stated that the award was a motivation for all ranks to continue to improve services, especially the fulfillment of the basic rights of inmates in the field of healthy and decent food. This statement affirms the institution's commitment to the implementation of food hygiene and sanitation policies. In its management, the Cibinong Prison Kitchen applies the principles of cleanliness, efficiency, and the fulfillment of optimal nutritional needs. Every stage, from food selection, processing, to presentation, is carried out with strict supervision to ensure the best quality for the inmates. This success also affirms Cibinong Prison's commitment to continue to be a pilot in the implementation of human rights-based correctional services and support bureaucratic reform under the auspices of the Ministry of Immigration and Corrections.

The author's concern regarding the title of this study is related to the implementation of food *hygiene* and sanitation policies in the kitchen of the Class IIA Cibinong Prison, and the factors that affect the implementation of *the food hygiene* and sanitation policy in the kitchen of the Class IIA Cibinong Prison. Based on the description above, the author determined that the title of this research is: Implementation of *Food Hygiene* and Sanitation Policy in the Kitchen of Class IIA Cibinong Prison Based on the Regulation of the Minister of Irrigation and Corrections Number 1 of 2025. Based on the above background description, the authors formulate the problems to be discussed in this study are: How is the implementation of *hygiene* and food sanitation policies in the kitchen of the Class IIA Cibinong Prison?. What are the factors that affect the implementation of *food hygiene* and sanitation policies in the kitchen of the Class IIA Cibinong Prison?

RESEARCH METHODS

The type of approach carried out in this legal research is to use normative juridical research methods. Normative legal research is research that prioritizes literature data, namely research on secondary data. The secondary data consists of three legal materials, namely primary legal materials, secondary legal materials and tertiary legal materials. (Jamiatur Robekha, 2022) The secondary data can be in the form of primary, secondary or tertiary legal materials. (Ronny Hanitijo, 2000) The research method used is a qualitative method through a normative juridical method approach, namely a method that is used by mastering the law for a certain issue and how to implement or apply these legal regulations. (Heliany, 2019) This research includes research on positive legal provisions that apply in Indonesia related to the implementation of food hygiene and sanitation policies in the kitchen of the Cibinong Class IIA Correctional Institution.

DISCUSSION

Implementation of *Food Hygiene* and Sanitation Policy in the Kitchen of Class IIA Cibinong Prison

The implementation of *food hygiene* and sanitation policies in Correctional Institutions is carried out by ensuring food hygiene and safety standards throughout the process, from the selection of raw materials, storage, processing, to the serving of food for Assisted Residents (WB). Important aspects include the use of Personal Protective Equipment (PPE) for food handlers, sterilization of equipment, routine supervision of the cleanliness of the kitchen area, and the provision of nutritious food according to the mandate of the Law.

By referring to the Considerations in the Regulation of the Minister of Immigration and Corrections Number 1 of 2025 concerning Guidelines for the Provision of Food in the Correctional Technical Implementation Unit, that: a) that getting proper food in accordance with nutritional needs is a basic right for everyone, including prisoners, children in conflict with the law, and assisted citizens, so that a food delivery system is needed in the State Prison, Temporary Child Placement Institutions, Correctional Institutions, and Special Child Development Institutions; b) that in order to improve the food delivery system as referred to in letter a, food delivery guidelines are needed as a reference to support accountability in the implementation of service and coaching functions and optimize the governance of nutritious and quality food delivery for prisoners, children in conflict with the law, prisoners, and assisted children; c) that the fulfillment of the food needs of prisoners, children in conflict with the law, inmates, and foster children as stipulated in the Regulation of the Minister of Law and Human Rights Number 40 of 2017 concerning Guidelines for the Provision of Food for Prisoners, Children, and Inmates has not accommodated the provisions of Law Number 22 of 2022 concerning Corrections, so it is necessary to make updates and improvements to be able to accommodate the legal needs of the guidelines for the implementation of food as referred to in letter b.

Regulation of the Minister of Immigration and Corrections Number 1 of 2025 is actually a renewal of the Regulation of the Minister of Law and Human Rights Number 40 of 2017, which discusses the Guidelines for the Implementation of Food in Correctional Units. This regulation aims to ensure decent, quality, and nutritionally appropriate food for prisoners, children, and inmates in various correctional technical implementation units.

a. Implementation of Decent Food Standards for Correctional Assisted Citizens **Implementation of Decent Food Standards**

Getting proper food according to nutritional needs is one of the rights of correctional inmates in Correctional Institutions and State Prisons even though they have been convicted, every prisoner or inmate still has a human right that is still attached to him. (Marisdayana, 2017)

In prisons, including the Cibinong Class IIA Prison, the food given actually varies in their daily lives and is in accordance with the schedule and food menu as stipulated in the Regulation of the Minister of Immigration and Corrections Number 1 of 2025 concerning Guidelines for Organizing Food in Correctional Units.

To clarify the statements of the Correctional Assisted Citizens, the researcher made observations on the inmates in the Class IIA Cibinong Prison regarding the implementation of proper food standards for correctional inmates. After the observation was carried out, the results were obtained that the majority of inmates who said that the standard of proper food in Class IIA Cibinong Prison had been met. Furthermore, the author made observations at the food manufacturing site in the Cibinong Class IIA Prison. The author also interacted with the officer or kitchen supervisor of the Class IIA Cibinong Prison that the inmates were given food three times and in terms of food management it would be adjusted to the daily menu as listed in the prison kitchen, related to the procurement of foodstuffs, then the prison ordered food which in this case referred to the needs of the inmates after the raw food materials were received it would be stored for processing according to the daily menu list and the number of WBPs in the Class IIA Cibinong Prison. (Permatasari Nirvana, 2018)

The researcher observed that the kitchen of the Class IIA Cibinong Prison was constrained by inadequate food storage facilities because food ingredients were only stored in a warehouse which made foodstuffs easily damaged and vulnerable to contamination. Regarding the cleanliness of the eating utensils, the inmates are always washed every day because the inmates will be assigned in turns to clean food utensils both before and after mealtime at the Class IIA Cibinong Prison. For the food processing process, several inmates are tasked with processing raw foodstuffs, namely cleaning, peeling, cutting, washing and soaking food ingredients before cooking.

The food processing process in the kitchen of the Class IIA Cibinong Prison is in accordance with the Regulation of the Minister of Immigration and Corrections Number 1 of 2025m, in turn, the WBPs will be given the task in groups to cook the food provided based on the menu list that has been listed, the WBPs who are tasked with cooking are selected by the prison based on their experience in the food processing process. Obstacles in the implementation of proper food standards in fulfilling rights certainly cannot run smoothly due to several factors. The same thing also happened in an effort to fulfill the right to food for inmates in the Cibinong Class IIA Prison.

The author thinks that the obstacles as stated above should be overcome because these obstacles are not obstacles that are difficult to fix, for example related to food storage (*freezers*) should be overcome by planning a budget to procure the equipment in the following year. In addition, regarding the unavailability of chefs, the prison can add employees who are proficient in the field of cooking.

b. Protection of Assisted Citizens from Food and Beverages That Do Not Meet Health Requirements

The protection of inmates from food and beverages that do not meet health requirements is regulated by the Correctional Law and its derivative regulations, which state that inmates have the right to adequate food. This protection includes the fulfillment of nutrition and health through established standards, supervision of food procurement and management, as well as the responsibility of the Head of Correctional Institution (Kalapas) to ensure that cleanliness, nutrition, and health standards are met.

Efforts to improve the health and nutritional status of the community in order to realize independent Indonesian human resources to live a healthy life are directed to achieve a condition where the Indonesian people, including those in correctional institutions (Lapas) and state prisons (Rutan), are aware, willing and able to recognize, prevent and overcome the health problems they face, so that they can be free from health problems, Both caused by illness including health problems due to disasters and the environment and behaviors that are not supportive of healthy living.

The nutritional status of correctional inmates is greatly influenced by the quality and quantity of nutrients consumed and the presence or absence of diseases. The factors that affect the nutritional status of the correctional inmates are closely related to the level of food availability. The protection of every citizen, including those in correctional institutions or correctional assisted citizens, is a Human Right (HAM). Therefore, improving the quality and quantity of nutrients consumed plays a role in improving the nutritional status of the community, including Correctional Assisted Citizens in correctional institutions. (Budon., 2011)

Assisted residents need to be protected from food and drinks that do not meet health requirements so as not to endanger their health. Food and beverages for correctional inmates must meet health standards, for this reason, it is necessary to have good supervision for the provision of food for correctional inmates. Food is a basic human need that is needed at all times and wherever it is and requires good and correct management to be beneficial to the body. Without you, human food and drink cannot survive.

Good foodstuffs are sometimes difficult for us to find, because of the long food service network and through such a wide trade network. One of the efforts to get good food is to avoid using foodstuffs that come from unclear sources because they cannot be accounted for in terms of quality. For this reason, food ingredients that enter correctional institutions must be thoroughly inspected properly so that there are no spoiled food ingredients because the nutritional content has decreased and is not good for the health of the inmates.

c. Cibonong Class IIA Prison Awarded as the Best Kitchen

The Kitchen of the Class IIA Cibonong Correctional Institution (Lapas) won the Best Healthy Kitchen award in Indonesia at the Peak of the 61st Correctional Service Day (HBP) Commemoration in 2025, which was handed over directly by the Minister of Immigration and Corrections (Menimipas) in Jakarta on April 28, 2025. This award was given as an appreciation for the commitment of the Class IIA Cibonong Prison in maintaining and improving hygiene standards and food quality for the inmates.

This award was handed over directly by the Minister of Immigration and Corrections, Agus Andrianto at the peak event of the 61st Correctional Service Day commemoration at the Directorate General of Corrections Jakarta. The assessment is carried out based on various important aspects such as kitchen cleanliness, fulfillment of nutritional standards, innovations in food management, and services to the assisted residents.

Factors Affecting the Implementation of Food *Hygiene* and Sanitation Policies in the Kitchen of Class IIA Cibinong Prison

Factors that affect the implementation of food hygiene and sanitation in the kitchen of the Class IIA Cibinong Prison include environmental and infrastructure factors (buildings and facilities), human resource factors (knowledge, behavior, and hygiene of food processing personnel), food ingredient factors, and equipment used in food processing. Here are the factors in more detail:

a. Environmental and Infrastructure Factors

1) Kitchen Layout and Design: The kitchen workflow system at the Class IIA Cibinong Prison has been ideally designed and in accordance with the principles of hygiene services:

2) Waste Management:

Waste accumulation and improper waste management can become a breeding ground for bacteria and pests, which contaminate food. Waste management is an important component in the implementation of *Food Hygiene and Sanitation* policies in correctional kitchens. The Cibinong Class IIA Prison Kitchen has shown good performance in the management of solid and liquid waste through the application of the 3R (Reduce, Reuse, Recycle) principle and the integration of the Correctional Zero Waste program coordinated by the Directorate General of Corrections.

3) Sanitation and Clean Water Facilities:

1. The availability of clean water is sufficient for all needs for food processing, washing equipment, and cleanliness of the kitchen area.
2. Each work point is equipped with hand washing facilities with soap and running water, as well as hand sanitizer dispensers as an additional preventive measure.

b. Human Resource Factors (Food Processors)

1) Knowledge:

Lack of knowledge of hygiene and sanitation principles can lead to improper practices in food processing.

2) Behaviour:

Unhygienic behavior, such as frequently touching the mouth, nose, or hair while working, or not washing hands properly, can spread microorganisms.

c. Ingredient Factors

1) Quality of Raw Materials:

The selection of raw materials that are not fresh or contaminated can be the initial source of food contamination.

2) Grocery Storage:

The wrong way of storing food can make food easily damaged, contaminated, or become a breeding ground for bacteria.

d. Equipment Factor

1) Equipment Hygiene:

Equipment that is dirty and not cleaned regularly and with proper methods can become a medium for the spread of bacteria and cause cross-contamination.

2) Equipment Condition

Damaged or non-compliant equipment can complicate the cleaning process and maintain *hygienic standards*.

Human Resource Factors (Food Processors)

Human resource factors in food processing in prisons include adequate and quality quantities, competence according to standards, trained in the food management process, and commitment to quality and nutritional standards for inmates. The availability of sufficient human resources and specialized expertise, from planning to distribution, is essential to ensure food is served on time, nutritiously, and in portions.

a. Key Factors of Human Resources of Food Processors in Prisons:

1) Sufficient Amount:

An adequate quantity of human resources greatly determines the smooth process of food distribution, from the procurement of foodstuffs to distribution to the inmates.

2) Quality and Competence:

Quality human resources with competencies that meet standards are needed. This includes knowledge in preparing menus, planning needs, managing inventory, to processing and distributing food hygienically and nutritionally.

3) Training and Skills:

Food processors must be trained and have special skills. This is to ensure that they can carry out their duties according to standards, including in terms of food and nutrition safety.

4) Commitment and Discipline:

The commitment of human resources to the food implementation program is an important factor. This commitment will have an impact on the quality and continuity of food services provided to the inmates.

5) Nutrition Supervision and Knowledge:

Food processors must have an understanding of the nutritional needs of the inmates and be able to supervise the process of organizing food according to standards, and be able to solve problems that may arise.

b. Impact of Human Resources Shortage:

1) Food Quality Decreases:

Lack of energy or inadequate competence can lead to food not being of good quality, not on time, or not in the right portion.

2) Stunted Process:

The shortage of human resources also hinders the entire series of food organizing activities, from planning to distribution.

3) Welfare of Assisted Residents:

Poor food quality can have an impact on the health and well-being of the inmates, which should be one of the important aspects of fulfilling their rights.

Food Ingredient Factors

The main factors of foodstuffs in prison kitchens are quality, freshness, quantity, and nutrition that are fulfilled for the inmates, with strict supervision from procurement to presentation, as well as the use of storage systems such as FIFO to maintain quality and prevent waste. The cleanliness and hygiene of the kitchen and the processing process are also crucial factors to ensure healthy and safe food. Key Aspects of Foodstuffs in the Prison Kitchen:

- a. Quality and Freshness:
The main priority in choosing food ingredients is to ensure their freshness so that the food served is of the best quality and health.
- b. Quantity and Nutrition:
Food must be provided according to the nutritional needs of the inmates, ensuring the right portions and sufficient nutritional content.
- c. Strict Supervision:
The supervision process is carried out at every stage, from procurement, storage, processing, to distribution to ensure that all aspects meet standards.
- d. Storage System (FIFO):
Foodstuffs in storage warehouses use a "*First In, First Out*" (FIFO) system to ensure that longer food ingredients are used first, so that they do not accumulate and the quality is maintained.

Equipment Factor

The kitchen equipment factor in prisons (correctional institutions) includes the type, material, and condition of equipment used to cook and serve food for inmates, with a focus on the selection of safe, hygienic, food-grade, and standard needs, as well as the availability and feasibility of fire extinguishing equipment to maintain safety. The following are important factors related to kitchen equipment in prisons:

- a. Equipment Type and Qualifications:
 - 1) Relatively Small Size: Equipment such as knives, spatulas, spoons, bowls, pans, pots, and steamers must meet the needs of food processing.
 - 2) Suitable Equipment: Ensure that any equipment such as graters, scales, and other cutting tools are available and in good condition.
- b. Equipment Material:
 - 1) *Food Grade*: The equipment must be made of materials that are food safe, non-toxic, and do not react with foodstuffs.
 - 2) Temperature Resistance: Choose equipment that is resistant to high and low temperatures used in the cooking process, such as pans and pans.
- c. Conditions and Hygiene
Cleanliness: Equipment should always be clean and easy to clean to prevent cross-contamination and maintain food hygiene standards.

d. Maintenance

The equipment must be properly maintained so that it is not easily damaged and remains in optimal function.

- 1) Safety Aspect: Light Fire Extinguisher (Fire Extinguisher): The availability of fire extinguishers that are ready to use is crucial to overcome fires in the kitchen.
- 2) Hand Washing Facilities: Adequate hand washing facilities must be in place to ensure the cleanliness of personnel and equipment.

e. Supervision and Standards:

- 1) Food Ingredient Quality: The equipment must support foodstuffs quality inspection to ensure nutritional and food safety standards are met.
- 2) Routine Supervision: Routine supervision is carried out to ensure that all equipment is in good condition and in accordance with applicable regulations.

CONCLUSION

The conclusion of the implementation of food hygiene and sanitation policies in the kitchen of the Class IIA Cibinong Prison is that the implementation of *strict hygiene* and sanitation practices at all stages of the food processing process starting from the selection of raw materials, storage, processing, to serving is needed to ensure safe, quality, nutritious, and healthy food for the Inmates, as well as prevent disease and poisoning. The importance of Food Hygiene and Safety, because kitchen cleanliness is the main foundation in the processing of nutritious and clean food, ensuring the quality of health and taste of the food served to the Fostered Residents. The goal is to control factors such as raw materials, processes, people, and equipment to prevent contamination, bacterial breeding, as well as cross-contamination and recontamination that can cause disease or health problems;. Factors that affect the implementation of food hygiene and sanitation policies in the kitchen of the Class IIA Cibinong Prison include environmental and infrastructure factors (buildings, equipment, facilities, storage), food handling factors (knowledge, skills, behavior), and food and processed factors. These factors are interrelated and must be managed in an integrated manner to ensure food security for the inmates. a) Building factors, meaning: The condition of the kitchen building, ventilation, lighting, and the availability of sanitation facilities such as clean water and adequate waste disposal sites; b) Equipment and equipment factors, meaning : The availability and condition of clean and non-perishable cooking utensils, storage, and presentation of food; c) Kitchen environment, meaning : Cleanliness of the work area, good waste handling, and pest control to prevent cross-contamination; and d) Food handling factors, meaning: The level of knowledge of food handlers (inmates or officers) about the principles of hygiene, sanitation, and food safety, as well as the habits of food handlers in maintaining personal hygiene (washing hands), work clothes, as well as skills in handling food, and the health conditions of food handlers, because certain diseases can be transmitted through food. Suggestion; In order for the quality of the food of the inmates to include the fulfillment of nutrition and calories according to standards in accordance with the regulation of the Minister of Immigration and Corrections Nomo1 of 2025, for adult males, namely ±2345

Kal, the use of fresh and quality foodstuffs that are free from damage or pollution, as well as ensuring the cleanliness and hygiene of eating utensils and kitchen facilities of prisons, especially Class IIA Cibinong Prisons. It is also important to have nutritionists in the prison kitchen, regular supervision of raw materials and processing processes, as well as food that is adapted to the health conditions of the inmates, including the provision of proper and sterile eating utensils.

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