ABSTRACT

Diarrhea is still one of public health’s major problems in Indonesia, both in terms of morbidity or death. The main risk factor of diarrhea and foodborne disease cases is due to consumption of animal products with poor handling, including cross contamination from raw food to cooked products, insufficient cold storage temperature, insufficient temperature and cooking time, and poor handling process after the cooking process. Therefore, it is necessary to determine exposure opportunities because of animal products. Those exposure opportunities are calculated based on the number of attack risk (AR), which shows the percentage of exposed people who get diarrhea when they are eating or not eating certain types of animal products. While the relative risk of animal products that can cause diarrhea is calculated based on comparison attack risk (AR) an exposed people who eating or not eating certain types of animal food products. It is also known as relative risk (RR). Based on survey on 400 respondens (housewives) in West Bogor, there are six main animal food products that cause diarrhea. There products are baked fish, seasoning chicken, and semur meat. The result showed that the animal food products infection are baked fish (RR=4.11), seasoning chicken (RR=3.58), semur meat (RR=1.85), baked chicken (RR=1.76), seasoning fish (RR=1.53), and salt fish (RR=1.31). The highest RR value has great effect to cause numbers of diarrhea incidence due to consumption of animal products.

Keywords: diarrhea, risk factors, attack risk, and relative risk