

ABSTRAK

Kementrian Kesehatan Republik Indonesia
Politeknik Kesehatan Kemenkes Surabaya
Program Studi Sanitasi Program Diploma Tiga
Karya Tulis Ilmiah, Juli 2022

Ikhris Syafira Rengganis

PENERAPAN SISTEM *HAZARD ANALYSIS AND CRITICAL CONTROL POINT* PADA INDUSTRI RUMAH TANGGA TAPE DI WILAYAH KECAMATAN SUKOSARI, KABUPATEN BONDOWOSO

(xv + 45 Halaman + 2 Gambar + 10 Tabel + 7 Lampiran)

Sistem *hazard analysis and critical control point* merupakan sebuah sistem manajemen pengawasan dan pengendalian pangan sebagai langkah preventif untuk mencegah bahaya yang muncul. Penerapan sistem *hazard analysis and critical control point* pada industri rumah tangga tape di Wilayah Sukosari masih terdapat beberapa komponen yang belum memenuhi syarat seperti area tempat pengolahan kurang bersih, penggunaan alat pengolahan makanan yang berkarat, peralatan dan bahan makanan tidak dibilas dengan air bersih, ruang pengemasan makanan tidak rapat vektor, tidak memakai sarung tangan dalam menjamah makanan. Tujuan penelitian ini adalah menggambarkan penerapan sistem *hazard analysis and critical control point* pada industri rumah tangga tapedi wilayah Kecamatan Sukosari Kabupaten Bondowoso.

Jenis penelitian ini adalah deskriptif observasional dengan objek penelitian seluruh industri rumah tangga produksi tape di Wilayah Kecamatan Sukosari sejumlah 2 IRTP. Variable penelitian yang diteliti meliputi penerapan identifikasi bahaya, penentuan CCP, penetapan batas kritis, pemantauan CCP, tindakan koreksi, penerapan sistem *hazard analysis and critical control point* dan Analisis data dilakukan secara deskriptif.

Hasil penelitian menunjukkan bahwa penerapan identifikasi bahaya berkategori baik (70%), penentuan CCP berkategori cukup (65%), penetapan batas kritis berkategori baik (80%), pemantauan CCP berkategori cukup (50%), tindakan koreksi berkategori baik (75%) sehingga pada penerapan sistem *hazard analysis and critical control* mendapatkan kategori baik (68,41%).

Saran yang diberikan kepada penjamah yaitu rutin mencuci tangan sesudah dan sebelum proses produksi serta tidak menggunakan tangan secara langsung dalam menjamah makanan. Pihak IRTP lebih memperhatikan hygiene dan sanitasi dalam pengolahan produksi pangan dan rutin melakukan pembersihan dan perawatan tempat produksi.

Kata Kunci : Penerapan sistem *hazard analysis and critical controlpoint*,
Industri Rumah Tangga

Daftar Bacaan : 28 Jurnal (2012-2022)

ABSTRACT

Ministry of health of the Republic of Indonesia Health
Polytechnic of the Ministry of Health Surabaya
Diploma III Sanitation Study Program Scientific
Writing Program, 06 July 2022

Ikhris Syafira Rengganis

APPLICATION OF HAZARD ANALYSIS AND CRITICAL CONTROL POINT IN HOUSEHOLD TAPE INDUSTRY IN SUKOSARI DISTRICT, BONDOWOSO REGENCY

(xv + 52 Page + 2 Pictures + 10 Tables + 7 Attachments)

Hazard analysis and critical control point system is a food supervision and control management system as a preventive measure to prevent hazards that arise. Application of the hazard analysis and critical control point in the tape household industry in the Sukosari area there are still several components that do not meet the requirements such as the area where the processing is not clean, the use of rusty food processing equipment, food equipment and food ingredients are not rinsed with clean water, the food packaging room is not tightly packed with vectors, not wearing gloves when handling food.

The purpose of this study is to describe the application of the hazard analysis and critical control point in household tape industry in the District of Sukosari, Bondowoso Regency. This type of research is descriptive observational with the object of research is the entire home industry of tape production in the District of Sukosari a number of 2 IRTPs.

The research variables studied included the application of hazard identification, determination of CCP, determination of critical limits, monitoring of CCPs, corrective actions, application of hazard analysis and critical control point systems and descriptive data analysis. The results showed that the application of hazard identification was in good category (70%), determination of CCP was in sufficient category (65%), determination of critical limit was in good category (80%), monitoring of CCP was in sufficient category (50%), corrective action was in good category (75%) so that the application of the hazard analysis and critical control gets a good category (68.41%).

The advice given to handlers is to wash hands regularly after and before the production process and not to use hands directly in touching food. The IRTP pays more attention to hygiene and sanitation in the processing of food production and routinely performs cleaning and maintenance of the production site.

Keywords : Application of *hazard analysis and critical control*, Home Industry

Reading List : 28 journals (2012-2022)