

## Kajian risiko keamanan pangan pada perusahaan catering CV. Citra Indo Rasa Batam tahun 2013 = Investigation of the risk security of food in CV. catering company Citra Indo Rasa Batam in year 2013

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### Abstrak

Perusahaan catering sebagai penyelenggara usaha jasaboga dalam pengolahan makanan perlu memperhatikan keamanan pangan dari bahaya cemaran biologis, kimia dan benda lain yang dapat mengganggu, merugikan dan membahayakan kesehatan manusia. Keamanan pangan di selenggarakan untuk menjaga pangan tetap aman, higienis, bermutu, bergizi dan tidak bertentangan dengan agama, keyakinan dan budaya masyarakat. Meskipun belum ada laporan tentang kejadian luar biasa (out break) di CV. Citra Indo Rasa, kondisi tersebut perlu mendapat perhatian dari berbagai pihak yang berwenang, mengingat jumlah konsumen yang dilayani dalam jumlah yang besar. Untuk mengetahui risiko keamanan pangan di CV. Citra Indo Rasa dilakukan penelitian pada proses pengolahan makanan di perusahaan catering tersebut. Penelitian ini merupakan jenis studi observasional menggunakan desain semikuantitatif, dengan menganalisa dan menilai risiko, dengan merangking sifat bahaya dan kategori risiko untuk produk pangan dan bahan baku sesuai dengan sifat bahaya menurut Hazard Analysis Critical Control Points (HACCP), kemudian ditetapkan kategori risiko berdasarkan hasil rangking dengan karakteristik bahaya, setelah itu di evaluasi dengan membandingkan tingkat keparahan dan frekuensi bahaya. Dari hasil penelitian diperoleh hasil agregasi penentuan bahaya potensial pada tahapan proses pengolahan makanan ( proses penerimaan bahan, proses pemisahan bahan, proses pemasakan, proses pembungkusan ) di perusahaan catering CV. Citra Indo Rasa didapatkan bahaya potensial dari bahaya fisik, bahaya kimia maupun bahaya mikrobiologis untuk semua proses tersebut.

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The purpose of this research is to investigate catering company as the organizer commendable service in food. They have to give more attention in the security of food from the risk of biology, biochemist and other objects than can disturb, damage, and danger for public health. The security of food is needed to keep the quality of food, the hygienic, the quality, the nutritous, and dont have resistance with religion, conviction, and the public culture. Although, there is no report of out break incident from CV Citra Indo Rasa, this condition must be given more attention from goverment as responsible side. Due to the biggest count. Of consumer here. To know the safety risk of food in CV Citra Indo Rasa must be done some reseaches in some processes in cooking of food in this carering company.

This reseach is observation study, applying semi-qualitatif, with analyst and count the risk by arrange the grades of risk and categorize the risk in food product and foodstuff with the risk character based on Hazard Analyst Critical Control Points (HACCP). Then, maintain the categorize the risk based on the grades of the danger. Afterward, we have the evaluation by compare the grade of seriousness of condition and the danger frequency.

From the research will be gotten the result aggression of potential danger on the level of cooking process (receiving foodstuff, seperation of foodstuff, cooking process, and wrapping process) in CV catering company. Citra Indo Rasa has been gotten potential danger from physical danger, biochemist danger and

microbiology danger for all the processes.