Potensi kontaminasi bakteri salmonella spp di rantai pasok skala kecil pada Ikan Cakalang Katsuwonus pelamis linnaeus 1758 di Pelabuhan Perikanan Nusantara Palabuhanratu Sukabumi = Potential contamination of salmonella spp bacteria in small scale supply chain skipjack katsuwonus pelamis linnaeus 1758 in palabuhanratu fishing port sukabumi / Siti Nurul Fahmi

Siti Nurul Fahmi, author

Abstrak

ABSTRAK
Produk ekspor perikanan Indonesia mengalami peningkatan pada periode lima tahun terakhir, disisi lain kasus penolakan masih ditemukan, terutama untuk produk ekspor ke Amerika Serikat, terdeteksi kontaminasi bakteri Salmonella spp. Tujuan penelitian mengidentifikasi adanya potensi resiko bahaya kontaminasi Salmonella spp., determinasi tingkat resiko Salmonella spp. rantai pasok ikan cakalang skala kecil, mengusulkan alternatif perbaikan dalam sistem pembinaan, pengendalian jaminan mutu dan keamanan hasil perikanan cakalang di PPN Palabuhanratu. Hasil penelitian menunjukkan terdapatnya potensi kontaminasi Salmonella spp. didapatkan dari rantai pasok di kapal adalah 18,5%, pendaratan/TPI 18,5%, dan pengumpul 7%. Persentase kontaminasi sampel didapatkan dari air/es adalah 11%, ikan cakalang 26% dan swab tangan pekerja 7%. Perhitungan jumlah koloni di kapal 46% (480 koloni/ml), pendaratan 34% (360 koloni/ml) dan pengumpul 20% (210 koloni/ml). Berdasarkan jenis sampel, air/es 28% (290 koloni/ml), ikan cakalang 61% (640 koloni/25g) dan swab tangan pekerja 11% (120 koloni/cm2). Alternatif sistem pengendalian di rantai pasok skala kecil adalah dengan memberikan pembinaan dan pengawasan dalam rangka perbaikan sistem cara penanganan ikan yang baik dan benar sesuai Keputusan Menteri Kelautan dan Perikanan Nomor 52A/MEN-KP/2013.
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ABSTRACT
Indonesian exports of fishery products have increased in the last five years, on the other hand, the case of rejection could still be found, especially for products that were exported to the United States of which Salmonella spp was detected frequently. The purposes of this study was to identify the potential hazards of Salmonella spp, to determine the risk level of Salmonella spp. Contamination of the small scale supply chains of skipjack, The study was carried out by determining to propose options for improvement in guidance and control systems to achieve quality and safety assurance of skipjack fisheries in the Pelabuhanratu fishing port. The result from this research shows that the percentage of Salmonella spp. contamination from supply chain 18,5% was collected on board, 18,5% was from the landing site, and, 7% was at the collection area of supplier’s handling space. While the percentage contamination of samples obtained from the water/ice (11%), skipjack (26%), and hand swabs of workers (7%). The expected colony counts of bacteria on board 46 % (480 colonies/ml), the landing site 34% (360 colonies/ml) and at the supplier 20% (210 colonies/ml). Based on the percentage of sample water/ice 28% (290 colonies/ml), skipjack 61% (640 koloni/25g) and hand swabs of worker 11% (120 colonies/cm2). The official control alternatives in small scale supply chain is to give guidance and supervision in order to provide a system

improvement of good handling practices established according to the Decree of the Minister of Marine Affairs and Fisheries No. 52A/MEN-KP/2013.