

Gambaran penerapan 7 prinsip hazard analysis critical control point (HACCP) pada pengolahan packmeal bagi pekerja tambang KPC (Kaltim Prima Coal) di PT. ISS Wisma Rayah tahun 2017 = Description of application of 7 principles of hazard analysis of critical control point (HACCP) on processing of packmeal for mine workers of PT. KPC (Kaltim Prima Coal) in PT. ISS Wisma Rayah, year of 2017

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Abstrak

**ABSTRAK**

Latar belakang : masih tingginya kasus keracunan makanan di Indonesia, data Direktorat Jenderal Pemberantasan Penyakit Menular, 2010 sebanyak 30 kasus keracunan di Indonesia disebabkan oleh makanan yang dihasilkan oleh jasa katering. Data Badan Pengawas Obat dan Makanan tahun 2013 sebanyak 789 sarana 32,07 belum menerapkan cara produksi pangan yang baik untuk industri rumah tangga. Sebanyak 1560 IRT 63,41 telah menerapkan cara produksi yang baik dan 111 sarana 4,51 tidak aktif berproduksi atau tutup sehingga penerapan HACCP wajib dilakukan oleh jasa penyedia makanan. Tujuan penelitian : untuk mengetahui gambaran penerapan prinsip HACCP di katering ISS Wisma Rayah Cabang Sangatta, Kalimantan Timur. Penelitian dilakukan pada bulan Februari-Maret 2017. Desain penelitian : pendekatan penelitian yang digunakan adalah kualitatif berdasarkan waktu termasuk dalam cross sectional. Teknik pengumpulan data dilakukan dengan metode observasi dan wawancara dengan alat bantu daftar tilik, kamera yang berfungsi untuk mendokumentasikan kegiatan penelitian, perekam suara untuk merekam hasil wawancara dengan informan. Hasil penelitian : katering ISS Wisma Rayah Cabang Sangatta, Kalimantan Timur sudah menerapkan sistem HACCP pada setiap aspek pengelolaan makanan, namun belum secara utuh. Saran : perlu diterapkan HACCP secara utuh di Katering ISS. Tahap pengemasan dan pendistribusian sebaiknya juga ditetapkan sebagai CCP dan semua hal yang berkaitan dengan CCP sebaiknya ditempel pada setiap area pengelolaan makanan.

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**ABSTRACT**

Background High frequency of food poisoning cases in Indonesia 30 of the total occurrences of food poisoning according the Directorate General of Eradication of Infectious Diseases, 2010 were caused by catering services. Data for 2013 obtained by the Drug and Food Supervision Agency showed that 789 facilities 32,0 had not yet adopt good procedures for food processing within home industries. 1560 food home industries 63,41 had been adopting good procedures of food processing and 111 facilities 4,51 had been closed or stopped their production activities, so that application of HACCP must be conducted by catering services. Objective of the research Description of application of HACCP principles in catering services in ISS Wisma Rayah, Sangatta Branch, East Kalimantan. This research was conducted from February until March 2017. Research design The research approach adopted here is the qualitative approach, using cross sectional design. Data were collected by implementing observation and interviews with the aids of control lists, camera for documenting research activities, tape recorder for recording results of interviews with informants. Results of the research catering services in ISS Wisma Rayah, Sangatta Brach,

East Kalimantan, had been implementing adopting HACCP system in every aspect of their food production, but they had not fully implement these aspects yet. Suggestion it is necessary to apply HACCP system comprehensively in ISS Catering. Packaging and distribution stages should also be conducted as CCP, and everything relating to CCP should be labeled and attached in every area of food production.