ABSTRACT

The Study on Hazard Analysis and Critical Control Points (HACCP) and Halal Assurance System (HAS) Implementation Poultry Slaughterhouses in West Kalimantan

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The demand of livestock production selling especially chicken meat has been challenging for poultry slaughterhouses industry to increase the quality of food safety and halal standardization. Veterinary control number (NKV) and halal certificate are the first requirements of a poultry slaughterhouse processing food safety products. The aim of this study was to observe the HACCP and HAS implementation in poultry slaughterhouses in West Kalimantan. This research was an explorative study by field survey using primary and secondary data gathered by interview and questionnaire during October to December 2016 in modern PT. X and semi modern PT. Y poultry slaughterhouses. The results showed: (1) there were 6 critical control points (CCP) dan 3 halal critical control points (HCCP) in PT. X; (2) there were 3 CCP and 2 HCCP in PT. Y; (3) there were contamination of *E. coli* and *Salmonella* in some of poultry processing equipments and in chicken meat; (4) HACCP and HAS in poultry slaughterhouses could be implemented in West Kalimantan. The challenges to optimize HACCP and HAS implementation in poultry slaughterhouses in that area are the high production cost and poultry product trading in wet market. Public awareness related to animal originated food chain preparation, halal products and internal company commitment are essential in the implementation of HACCP and HAS practise.

Key words: Poultry slaughterhouses, West Kalimantan, HACCP, HAS