

ABSTRACT

Risk management is a system that is structured to manage risks so that hazards in the company can be detected early and then efforts are made to control immediately to minimize work accidents and occupational diseases. Risk management at the Banyuwangi Frozen Food Company has never been carried out due to a lack of human resources in the field of occupational safety and health. The aims of this study was to analyze the occupational health and safety risk management in the cold storage unit at the Banyuwangi Frozen Food Company.

This was a descriptive study with cross sectional approach that was carried out in February 2020. The population in this study were all workers involved in cold storage unit at Banyuwangi Frozen Food Company.

The results showed that there were 21 hazards identified including 67% mechanical hazards, 24% ergonomic hazards, and 9% physical hazards. Based on the risk analysis, the results obtained were 19% in the extreme risk category, 24% in the high risk category, and 57% in the moderate risk category. The risk evaluation showed that the risks in the cold storage unit were unacceptable risks. The controls that have been implemented by the company to reduce the level of risk were administrative controls and PPE but their implementation were not optimal. After controlling, the residual risk was obtained, there were still 19% of hazards in the low risk category, 67% of the hazards in the medium risk category, and 14% of the hazards in the high risk category.

It can be concluded that there were residual risk that must be reviewed and controlled by the company. Suggestions for this research were the company have to implement routinely and scheduled inspections, recording the results of inspections, provide safety briefings before work, make reports of work accidents, periodic health checks on workers, and provide PPE continuously and consistently.

Keywords: cold storage unit, frozen food, risk management

ABSTRAK

Manajemen risiko merupakan suatu sistem yang terstruktur untuk mengelola risiko sehingga bahaya di perusahaan dapat dideteksi secara dini kemudian dilakukan upaya pengendalian segera untuk meminimalisir kecelakaan kerja dan penyakit akibat kerja. Manajemen risiko di Perusahaan *Frozen Food* Banyuwangi belum pernah dilakukan karena kurangnya sumber daya manusia di bidang keselamatan dan kesehatan kerja. Tujuan penelitian ini adalah untuk menganalisis manajemen risiko keselamatan dan kesehatan kerja pada unit *cold storage* di Perusahaan *Frozen Food* Banyuwangi.

Penelitian ini merupakan penelitian deskriptif dengan pendekatan *cross sectional* yang telah dilaksanakan pada bulan Februari 2020. Populasi dalam penelitian ini adalah seluruh pekerja yang terlibat pada unit *cold storage* di Perusahaan *Frozen Food* Banyuwangi.

Hasil penelitian menunjukkan bahwa diperoleh 21 bahaya yang teridentifikasi meliputi 67% bahaya mekanik, 24% bahaya ergonomi, dan 9% bahaya fisik. Berdasarkan analisis risiko diperoleh hasil 19% kategori risiko ekstrim, 24% kategori risiko tinggi, dan 57% kategori risiko sedang. Evaluasi risiko menunjukkan bahwa risiko di unit *cold storage* termasuk risiko yang tidak dapat diterima. Pengendalian yang telah diterapkan perusahaan untuk menurunkan tingkat risiko adalah pengendalian administratif dan APD namun pelaksanaannya masih belum optimal. Setelah dilakukan pengendalian maka diperoleh risiko sisa yaitu masih terdapat 19% bahaya yang termasuk kategori risiko rendah, 67% bahaya kategori risiko sedang dan 14% bahaya kategori tinggi.

Kesimpulan dari penelitian ini adalah masih terdapat risiko sisa yang harus ditinjau ulang dan dikendalikan oleh perusahaan. Saran untuk penelitian ini antara lain perusahaan melakukan inspeksi rutin dan terjadwal, pendokumentasian hasil inspeksi, memberikan *safety briefing* sebelum bekerja, membuat laporan kecelakaan kerja, pemeriksaan kesehatan pada pekerja secara berkala, dan pemberian APD secara kontinyu dan konsisten.

Kata kunci: cold storage, frozen food, manajemen risiko