RINGKASAN

SRI UTARI. Penerapan HACCP (*Hazard Analysis Critical Control Point*) pada Produksi Surimi Beku Ikan Kurisi (*Nemipterus nematophorus*) di PT. Bintang Karya Laut Rembang, Jawa Tengah. Dosen Pembimbing Sapto Andriyono, S.Pi.,MT

Surimi merupakan salah satu komoditas ekspor perikanan Indonesia dalam bentuk lumatan daging beku yang sangat mudah terkontaminasi oleh mikroorganisme pathogen serta mudah rusak karena komponen penyusunnya yang sangat baik bagi pertumbuhan mikroorganisme sehingga diperlukan penanganan yang baik untuk mencegah resiko ini. Hal inilah yang mendasari diperlukannya upaya pengawasan pada proses pengolahan surimi untuk meminimalkan bahaya yang kemungkinan terjadi.

Sistem HACCP akan berjalan efektif dengan prasyarat yaitu *good manufacturing practice* (GMP) dan *sanitation standard operating procedure* (SSOP). Pokok pembahasan penerapan GMP berkaitan cara mengolah yang baik. Sedangkan penerapan SSOP yang dibahas diantaranya keamanan air dan es, kebersihan permukaan yang kontak langsung dengan pangan, pencegahan kontaminasi silang, fasilitas cuci tangan, sanitasi dan toilet, pelabelan dan penyimpanan bahan kimia, pengendalian hama, dan penanganan limbah.

Berdasarkan 12 langkah penerapan HACCP di PT. Bintang Karya Laut yang meliputi pembentukan tim HACCP, deskripsi produk, identifikasi penggunaan, penyusunan diagram alir proses, pemeriksaan bagan alir proses, analisis bahaya, penetapan *critical control point* (CCP), penetapan batas kritis, penentuan prosedur monitoring, tindakan koreksi, tindakan verifikasi, dan penetapan dokumentasi dan pencatatan sudah dijalankan namun kurang baik dalam penerapannya. Hal ini terlihat dari rendahnya tingkat sanitasi dan hygiene para karyawan dalam menerapkan SSOP.

Critical control point (CCP) di PT. Bintang Karya Laut yaitu tahap penerimaan bahan baku dan pendeteksian logam. Penerimaan bahan baku merupakan titik CCP karena kemungkinan terdapat bahaya potongan jaring, kayu, krikil, dan bahan non ikan yang terbawa saat proses pengangkutan ikan di/dan dari pelabuhan menuju pabrik, adanya kandungan logam berat yang terakumulasi didalam tubuh ikan, bakteri pathogen

seperti bakteri *salmonela* sp. Tahap deteksi logam adalah CCP dimungkinkan adanya kontaminasi logam seperti isi steples, peniti, jarum, atau karat pada peralatan.

SUMMARY

SRI UTARI. The Application of HACCP (Hazard Analysis Critical Control Point) in the Production Frozen Minced Fish of Kurisi (*Nemipterus nematophorus*) in PT. Bintang Karya Laut Rembang, Central Java. Academic Advisor Sapto Andriyono, S.Pi., MT

Surimi is one of Indonesian fishery export commodities in the form of frozen fish meat very easily contaminated by pathogenic microorganisms and can be easily damaged because of its constituent components are very good for the growth of microorganisms so that the necessary treatment to prevent this risk. This is what underlies the need for efforts to control the processing of surimi to minimize hazards that may occur.

The HACCP system will be effective with the prerequisite that good manufacturing practice (GMP) and sanitation standard operating procedures (SSOP). The subject of the application of GMP relating to process a good way. While the application of SSOP were discussed, such as water and ice safety, cleanliness of the surfaces in direct contact with food, prevention of cross-contamination, hand washing facilities, sanitation and toilets, labeling and storage of chemicals, pest control and waste handling.

Based on the 12-step application of HACCP in PT. BintangKaryaLaut which includes the establishment of the HACCP team, product descriptions, identification of use, the preparation process flow diagram, inspection flow chart of the process, hazard analysis, determination of critical controlpoint (CCP), the determination of critical limits, determination of monitoring procedures, corrective actions, verification measures, and establishment of documentation and recording has been started, but less well in its application. This is evident from the low level of sanitation and hygiene of employees in applying SSOP.

Critical control point (CCP) in PT. BintangKaryaLaut is the acceptance stage of raw materials and metal detection. Receipt of raw materials is the point of CCPs because there may be a danger of pieces of netting, wood, gravel, and material non-fish-borne during the process of transporting fish / and from the port to the factory, their content of heavy metals accumulate in the body of the fish, bacterial pathogens such as bacteria

Salmonella sp. CCP metal detection phase is made possible contamination of the contents of metals such as staples, pins, needles, or rust on equipment.