

**PENERAPAN PROGRAM KESELAMATAN DAN KESEHATAN KERJA (K3)
LINI PRODUKSI *HATO CHICKEN MEATBALL* DI PT SERAFOOD INDONESIA,
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ABSTRAK

Industri yang mengalami perkembangan cukup pesat salah satunya yaitu industri pengolahan daging. Prospek perkembangan yang cukup baik memerlukan peningkatan kompetensi tenaga kerja. Kedisiplinan oleh seluruh pihak, menjadi hal yang penting dalam pengupayaan penekanan angka kecelakaan kerja di setiap perusahaan. PT Sera Food Indonesia merupakan salah satu industri yang berfokus pada produksi makanan daging olahan yang tidak terlepas dari bahaya kecelakaan kerja. Analisis penerapan program keselamatan dan kesehatan kerja penting untuk dilakukan dalam rangka meninjau seberapa jauh keberhasilan penerapan K3 yang telah diupayakan oleh perusahaan sehingga dapat menciptakan lingkungan kerja yang aman dan kondusif. Selain itu, penilaian terhadap level risiko juga perlu dilakukan untuk dapat mengetahui potensi bahaya apa saja yang mungkin terjadi di area produksi Hato *Chicken Meatball* sehingga dapat ditentukan upaya untuk dapat meminimalisir bahkan menghilangkan potensi bahaya tersebut. Analisis penerapan K3 dilakukan dengan menyebarkan kuesioner kepada karyawan bagian produksi Hato *Chicken Meatball* yang aspeknya mengacu pada *Safety Psychology*. Penilaian terhadap level risiko dilakukan dengan menggunakan metode *Hazard Identification, Risk Assessment, and Risk Control* (HIRARC) yang terdiri dari penilaian peluang terjadinya suatu bahaya dan tingkat keparahannya yang kemudian dihubungkan dengan menggunakan matriks acuan AS/NZS 4360:1999. Ditemukan bahwa mayoritas bahaya yang terjadi pada area produksi Hato *Chicken Meatball* adalah bahaya fisik sebanyak 11 bahaya. Level risiko bahaya didominasi oleh bahaya dengan risiko rendah. Hasil kuesioner *Safety Psychology* yang mencapai rata-rata diatas 82,10% menunjukkan bahwa penerapan K3 sudah diupayakan oleh perusahaan dan terlaksana dengan baik. Namun kekurangan masih ditemukan berupa belum adanya departemen khusus yang menangani K3 atau *Safety and Health Environment* (SHE) serta kurang apresiasinya perusahaan terhadap masukan-masukan terkait K3 oleh pekerja.

Kata Kunci: AS/NZA 4360:1999; Kesehatan dan Keselamatan Kerja; *Safety Psychology, Hazard Identification, Risk Assessment, and Risk Control*

**IMPLEMENTATION OF OCCUPATIONAL HEALTH AND SAFETY
PROGRAMS (OHS) PROGRAM AT HATO CHICKEN MEATBALL
PRODUCTION LINE IN PT SERAFOOD INDONESIA, SLEMAN,
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ABSTRACT

One of the industries that had developed quite rapidly is the meat processing industry. Good development prospects require increasing workforce competence. Discipline by all parties is important in trying to reduce the number of work accidents in each company. PT Sera Food Indonesia is one of the industries that focuses on the production of processed meat food that was inseparable from the dangers of work accidents. Analysis of the application of occupational safety and health programs was important to do in order to review the extent to which the successful implementation of OHS had been pursued by the company so as to create a safe and conducive work environment. In addition, an assessment of the level of risk also needed to be done to be able to find out any potential hazards that might occur in the Hato Chicken Meatball production area so that efforts could be determined to minimize or even eliminate these potential hazards. Analysis of the application of OHS was carried out by distributing questionnaires to Hato Chicken Meatball production employees whose aspects refer to Safety Psychology. While the assessment of the level of risk was carried out using the Hazard Identification, Risk Assessment, and Risk Control (HIRARC) method which consists of assessing the probability of a hazard occurrence and its severity which was then linked using the AS / NZS 4360: 1999 reference matrix. It was found that the majority of the hazards that occurred in the Hato Chicken Meatball production area were 11 physical hazards. The level of hazard risk was dominated by low risk hazards. Safety Psychology questionnaire results which reached an average above 82.10% indicate that the application of OSH had been pursued by the company and implemented well. However, deficiencies still could be found in the absence of a special department that handles Safety and Health Environment (SHE) and the company's lack of appreciation for workers safety related inputs.

Key Words: AS/NZA 4360:1999; Occupational Safety And Health Programs; Safety Psychology; Hazard Identification, Risk Assesment, and Risk Control;