

## **ANALISIS PENERAPAN SISTEM *HAZARD ANALYSIS CRITICAL CONTROL POINTS* (HACCP) PADA PRODUKSI ABON TUNA DI KHANSA *FOOD & SNACK*, YOGYAKARTA**

**Oleh**

**Annisa Adiyarahma**  
**20/460976/SV/18057**

### **INTISARI**

Keamanan pangan merupakan kondisi dan seperangkat upaya yang diperlukan sebagai langkah pencegahan dari kemungkinan pangan dapat tercemar. Salah satu sistem untuk menerapkan keamanan pangan yaitu *Hazard Analysis Critical Control Point* (HACCP) yang merupakan sistem pembeda variasi bahaya yang berpeluang mencemari dan membahayakan konsumen. Tujuan penyusunan Proyek Akhir ini adalah untuk mengetahui proses produksi, penerapan sistem HACCP serta menganalisa penggunaan sistem HACCP pada produksi abon ikan tuna di Khansa *Food & Snack*. Metode pengambilan data meliputi pengamatan langsung proses produksi, pengumpulan dokumen dan wawancara langsung, serta analisis deskriptif observatif terkait penerapan sistem HACCP di Khansa *Food & Snack*. Hasil analisis memberikan gambaran bahwa penerapan sistem HACCP secara sistematis melalui 12 tahapan yaitu lima langkah awal dan tujuh prinsip. Pengawasan dan pengendalian mutu pada pengolahan produksi abon tuna yang dilakukan di Khansa *Food & Snack* telah memenuhi persyaratan kesesuaian kelayakan dasar dan kelayakan pangan, serta sesuai dengan sistem HACCP, didukung dengan adanya sertifikasi legal yang dinyatakan telah memenuhi standar persyaratan mutu keamanan pangan. Berdasarkan hasil analisis, maka dapat disimpulkan bahwa sistem HACCP pada Khansa *Food & Snack* telah memenuhi persyaratan keamanan pangan dengan baik dan sesuai standar ketentuan.

**Kata kunci :** Abon ikan tuna, *hazard analysis critical control point*, Khansa *Food & Snack*

**ANALYSIS ON HAZARD ANALYSIS CRITICAL CONTROL POINTS  
(HACCP) APPLICATION IN SHREDDED-MEAT TUNA PRODUCTION  
AT KHANSA FOOD & SNACK, YOGYAKARTA**

**By**

**Annisa Adiyarahma**

**20/460976/SV/18057**

***ABSTRACT***

Food safety a condition and a set of efforts that are needed as a preventive measure from the possibility of food contamination. One of the systems for food safety is the *Hazard Analysis Critical Control Point* (HACCP), which is a system that distinguishes the variety of hazards that have the opportunity to contaminate and threaten consumers. The purpose this Final Project is to determine the production process, application of the HACCP system and analyze the use of the HACCP system in the production of shredded tuna fish at *Khansa Food & Snack*. Data collection methods include direct observation of the production process, document collection and direct interviews, as well as observational descriptive analysis related to the implementation of the HACCP system at *Khansa Food & Snack*. The results of the analysis provide an illustration that the systematic application of the HACCP system goes through 12 stages, namely the first five steps and seven principles. The supervision and quality control in the processing of shredded-meat tuna production carried out at *Khansa Food & Snack* has met the requirements for basic feasibility and food feasibility conformity, and is in accordance with the HACCP system, supported by legal certification which is declared to have met the standards of food safety quality requirements. Based on the results of the analysis, it can be concluded that the HACCP system at *Khansa Food & Snack* has met the food safety requirements well and in accordance with the standard provisions.

***Keywords :*** *shredded tuna, hazard analysis critical control point, Khansa Food & Snack*