

INTISARI

Penelitian ini bertujuan untuk mengidentifikasi potensi risiko dalam rantai pasok ikan segar dan menyusun strategi mitigasi risiko sebagai alternatif solusi untuk mengurangi dampak negatif risiko pada UD. XYZ di kabupaten Banggai Laut. Penelitian ini menggunakan desain penelitian kualitatif dengan data yang diperoleh melalui observasi, wawancara dan kuesioner. Hasil observasi yang dilakukan peneliti serta wawancara mendalam dengan para informan menghasilkan alur kegiatan operasional UD. Hasil penelitian mengidentifikasi 19 risiko dari seluruh proses kegiatan operasional. Pada proses penerimaan ikan, terdapat 3 risiko yang teridentifikasi. Pada proses pengelompokan dan pengemasan ikan terdapat 11 risiko yang teridentifikasi. Berdasarkan diagram ishikawa teridentifikasi penyebab risiko rantai pasok terbagi dalam lima kategori. Berdasarkan diagram pareto pada UD. XYZ *failure mode* tertinggi adalah proses pengemasan dilakukan di dermaga. Selanjutnya berdasarkan RPN adalah keliru dalam mengelompokkan, kotak ikan tidak sesuai, rasio ikan dan es batu tidak sesuai, ikan tidak segar atau rusak, ikan dilempar saat pengemasan, pengiriman ikan menggunakan mobil bak terbuka, sanitasi yang buruk di sekitar tempat pengemasan, peralatan pengemasan tidak bersih, pekerja tidak menggunakan APD, pengemudi ceroboh dalam menyetir, pengemudi terlambat mengantar, persediaan ikan kurang, kotak diletakkan dekat mesin kapal, penataan kotak tidak sesuai standar, ikan terlambat dikelompokkan, ikan terlambat diterima, timbangan tidak akurat, dan jenis es batu tidak sesuai.

Kata kunci: Ikan Segar, Risiko, *Failure Modes and Effects Analysis* (FMEA).

ABSTRACT

This study aims to identify potential risks in the fresh fish supply chain and develop risk mitigation strategies as alternative solutions to reduce the negative impact of risks on UD. XYZ in Banggai Laut district. This study uses a qualitative research design with data obtained through observation, interviews and questionnaires. The results of observations conducted by researchers and in-depth interviews with informants produced the operational activity flow of UD. The results of the study identified 19 risks from the entire operational activity process. In the process of receiving fish, there were 3 identified risks. In the process of grouping and packaging fish, there were 11 identified risks. Based on the Ishikawa diagram, the causes of supply chain risks were divided into five categories. Based on the Pareto diagram at UD. XYZ, the highest failure mode was the packaging process carried out at the pier. Furthermore, based on the RPN, there are errors in grouping, fish boxes are not appropriate, the ratio of fish and ice cubes is not appropriate, fish are not fresh or damaged, fish are thrown during packaging, fish delivery using open trucks, poor sanitation around the packaging area, packaging equipment is not clean, workers do not use PPE, drivers are careless in driving, drivers are late in delivering, fish supplies are lacking, boxes are placed near the ship's engine, box arrangement is not up to standards, fish are grouped late, fish are received late, scales are inaccurate, and types of ice cubes are not appropriate.

Key words: Fresh fish, Risk, *Failure Modes and Effects Analysis* (FMEA).