

MAGANG DI BAGIAN QUALITY CONTROL UNIT RUMAH POTONG AYAM (RPA) PT DAGSAP ENDURA EATORE YOGYAKARTA (TEMUAN MASALAH PADA AREA KOTOR DAN AREA BERSIH)

Oleh:

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ABSTRAK

PT Dagsap Endura Eatore merupakan salah satu perusahaan yang bergerak di bidang makanan olahan dengan bahan baku ayam menjadi produk siap saji. Produk siap saji yang dihasilkan yaitu sosis, *chicken nugget*, bakso, dan daging asap. Lokasi PT Dagsap Endura Eatore beralamat di Jl. Wates KM 14 Kalijoho, Argosari, Sedayu, Bantul dan terbagi menjadi dua unit produksi yaitu Unit *Processing* dan Unit Rumah Potong Ayam (RPA). Magang dilakukan pada divisi *Quality Control* (QC) Unit Rumah Potong Ayam (RPA) dengan menginspeksi produk yang dihasilkan pada saat pemotongan yang bertempat pada area kotor dan paska pemotongan yang bertempat pada area bersih, yaitu melakukan sampling terhadap produk sebanyak 10% dari total ayam yang dilakukan di awal, tengah dan akhir proses produksi. Inspeksi dilakukan pada ruang *plucking*, ruang *eviscerating*, dan ruang *bonlessing*. Selama magang di PT Dagsap Endura Eatore terdapat beberapa temuan masalah yang ditemukan pada area kotor yaitu, terdapat ayam yang mati atau sakit pada area *unloading*, dan kerusakan mesin *scalding*. Sedangkan temuan masalah pada area bersih yaitu tidak adanya laboratorium untuk pengecekan mikrobial pada karkas ayam. Tindakan preventif yang dilakukan oleh PT Dagsap Endura Eatore telah dilakukan untuk mencegah masalah yang terjadi pada proses produksi.

Kata Kunci : quality control, area kotor, area bersih

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**PT DAGSAP ENDURA EATORE YOGYAKARTA CHICKEN
SLAUGHTERHOUSE UNIT QUALITY CONTROL INTERNSHIP
(PROBLEM IDENTIFICATION IN THE GROSS AND NET AREA)**

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ABSTRACT

PT Dagsap Endura Eatore is a chicken-based fast food company. The fast food that they produced includes sausages, chicken nuggets, meatballs, and smoked beefs. The company is located at Wates St. KM 14 in Kalijoho, Argosari, Sedayu, Bantul, and is divided into two units, which are the Processing Unit and the Chicken Slaughterhouse (*Rumah Potong Ayam or RPA*) Unit. The Internship was conducted in the RPA's Quality Control (QC) division which inspects product at the slaughter process, which is in the gross area, and post slaughter, which is in the net area, by sampling 10% of the total chicken at the beginning, middle, and the end of the production process. The inspection was conducted in the plucking, eviscerating, and "bonelessing" room. While interning in PT Dagsap Endura Eatore, several problems were found in the gross area, which are the existence of sick or dead chickens in the unloading area, and the scalding machine was damaged. Meanwhile, problems that were found in the net area include there are no lab, which makes it difficult to check the microbes in the chicken's carcass. Preventive measures have been made by the company to prevent any problems happening in the production process

Keywords: quality control, gross area, net area

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