

PENERAPAN *SANITATION STANDARD OPERATING PROCEDURE* (SSOP)

PADA STASIUN PENGISIAN IKAN DI PT MAYA FOOD INDUSTRIES,

PEKALONGAN, JAWA TENGAH

MAGANG

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ABSTRAK

PT Maya Food Industries (PT MFI) merupakan salah satu industri yang memproduksi ikan dalam kemasan kaleng dan termasuk dalam Perusahaan Modal Asing (PMA) di bawah naungan Maya Group yang berlokasi di Singapura. PT MFI memiliki berbagai macam merek produk seperti Botan, Alamindo, Ranesa, Sesibon, Baba, Janus, Maroc dan Real Taste. Tujuan Magang yaitu menjelaskan SSOP di PT Maya Food Industries dan menjelaskan kelebihan dan kekurangan alur kerja pada stasiun pengisian ikan di PT Maya Food Industries. Kegiatan magang dilakukan di bagian Departemen Produksi dan PPIC sub bagian produksi. Kegiatan yang dilakukan penulis selama menjalani program magang dalam waktu 3 bulan yaitu melakukan tugas dan fungsi bagian produksi berdasarkan perintah dari manajer produksi sebagai pembimbing lapangan. Proses produksi pengalengan sarden dan mackerel yaitu meliputi *thawing*, pemotongan dan penyiangan, pembersihan sisik, pencucian kaleng kosong, pengisian saus, *double seaming*, pencucian kaleng, sterilisasi, pendinginan, penirisan, printing dan packing. PT MFI menerapkan 8 kunci persyaratan sanitasi yaitu (1) Keamanan air, (2) Kondisi dan kebersihan permukaan yang kontak dengan bahan pangan, (3) Pencegahan kontaminasi silang, (4) Menjaga fasilitas pencuci tangan, sanitasi dan toilet, (5) Proteksi dari bahan-bahan kontaminan, (6) Pelabelan, penyimpanan dan penggunaan bahan toksin yang benar, (7) Pengawasan kondisi kesehatan personil, dan (8) Menghilangkan serangga dan hama gudang dari unit pengolahan. Kelebihan alur kerja stasiun pengisian di PT MFI yaitu menyediakan tempat pencuci tangan menggunakan klorin, menyediakan *shower* air yang dapat dibuka dan ditutup secara manual, menyediakan meja yang terbuat dari stainless steel untuk proses pengisian dan menyediakan penutup kepala dan masker. Sedangkan kekurangan alur kerja stasiun ikan yaitu karyawan tidak menggunakan sarung tangan, karyawan harus bekerja dua kali yaitu membersihkan isi perut ikan dan memasukkan ikan ke dalam kaleng, PT MFI tidak menyediakan *hand dryer* atau tisu untuk mengeringkan tangan.

Kata kunci: Pengalengan Ikan, Produksi, SSOP

**APPLYING SANITATION STANDARD OPERATING PROCEDURE (SSOP) IN THE
CAN FILLING STATION IN PT MAYA FOODINDUSTRIESPEKALONGAN,
CENTRAL JAVA
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ABSTRACT

PT Maya Food Industries was one of the industries that product a fish can and included in foreign capital companies under the auspices of Maya Group in Singapore. PT MFI had so many product like Botan, Alaminda, Ranesa, Sesibon, Baba, Janus, Maroc and Real Taste. The purpose of the internship was to explain SSOP and advantages or disadvantages from the workflow of fish filling station in PT Maya Food Industries. The Internship was done in The Production Department and PPIC section of Production. The activities for the internship program that the writer doing when in the PT Maya Food for 3 month was working in the Production Department by order from the Chief Department as a field supervisor. Production process for the cannning sarden and mackarel which included thawing, cutting, sorting, scale cleaning, empty can washing, filling sauce, double seaming, can washing, sterilization, cooling, drying, printing, and packing. PT MFI was applied 8 keys for sanitation requirements were (1) Water safety, (2) Condition and surface cleanliness in contact with the food, (3) The prevention of cross contamination, (4) Take care of the hand wash, sanitation, and toilet facility, (5) Protection from contamination materials, (6) Labeling, storage, and correct use of the toxin ingredients, (7) Supervision of the personel health, and (8) Get rid of the insect and pest from the storage in processing unit. The advantages form the filling station workflow in PT MFI was to provide a wash hand place using klorin, provide water shower that can be opened and closed manually, provide a stainless table for the filling process and providing haircap and a mask. At the same time, the shortcoming from the filling workflow was the employess were not using gloves, the employess must work twice to cleaning fish stomach and fiil it to the can, PT MFI was not providing a hand dryer or a tissue for drying employess hand.

Key Word : Fish Canning, Production, SSOP