IDENTIFIKASI POTENSI BAHAYA MESIN PRODUKSI DENGAN METODE *JOB SAFETY ANALYSYS* DAN PENILAIAN RESIKO PADA PROSES PRODUKSI *GARLIC NUT* DI PT. DUA KELINCI DIVISI PRODUKSI KACANG GARING (PATI, JAWA TENGAH)

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Abstrak

Produk kacang garing PT. Dua Kelinci sangat diminati masyarakat Indonesia dan luar negeri seperti arab, korea, dan amerika. Permintaan produk dengan jumlah banyak menyebabkan perusahaan harus memenuhi permintaan tersebut. Namun para pekerja masih lalai dalam melakukan pekerjaan, berdasarkan hasil observasi lapangan sekitar 70 persen pekerja tidak memakai Alat Pelindung Diri dan tidak mematuhi peraturan kerja yang ada. Salah satunya yaitu makan dan minum dilingkungan produksi sehingga berpotensi terjadi kecelakaan kerja. Perusahaan harus meminimalisir hal tersebut dengan upaya mengidentifikasi potensi bahaya dan penilaian resiko serta menentukan tindakan pencegahan. Berdasarkan penelitian terdapat hasil yaitu seluruh area proses produksi *Garlic Nut* terdapat 28 potensi bahaya diperoleh dengan cara identifikasi menggunakan metode *Job Safety Analysys*. Setelah dilakukan identifikasi potensi bahaya ditentukan penilaian resiko menggunakan matriks resiko dan didapatkan 7 potensi bahaya dengan representasi tinggi sehingga perlu dilakukan pengendalian. Potensi bahaya tersebut diantaranya kepala terbentur mesin *cleaner,* jatuh ke dalam bak-bak mesin pengering, *heatstress,* gangguan pernafasan, jari tangan putus, dan pegal linu. Rekomendasi dari potensi bahaya diantaranya pelatihan pekerja, menempelekan rambu-rambu bahaya, modifikasi mesin, dan pengarahan pekerja sesuai dengan SOP. Rekomendasi Alat Pelindung Diri berupa *helmet, full body harness, heatstress monitor,* masker N95, dan *hand safety gloves*

Kata kunci: *Kacang Garing, Job Safety Analysys, Matriks Resiko, Evaluasi Resiko, Keselamatan dan Kesehatan Kerja*

IDENTIFICATION OF HAZARD POTENTIAL PRODUCTION MACHINE USING JOB SAFETY ANALYSIYS METHOD AND RISK ASSESSMENT IN THE GARLIC NUT PRODUCTION PROCESS IN THE PRODUCTION OF PT DUA KELINCI, PATI, CENTRAL JAVA

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Abstract

Crispy Peanuts Products PT. Dua Kelinci are very popular among Indonesians and foreigners such as Arabic, Korean and American. Demand for products with large quantities causes companies to meet these demands. But the workers are still negligent in doing work, based on the results of field observations about 70 percent of workers do not wear Personal Protective Equipment and do not comply with existing work regulations. One of them is eating and drinking in the production environment so that the potential for work accidents. Companies must minimize this by identifying potential hazards and assessing risks and determining preventive actions. Based on the research there are results, that is the entire Garlic Nut production process area, there are 28 potential hazards obtained by identification using the Job Safety Analysiys method. After identifying the potential hazards, a risk assessment is determined using a risk matrix and 7 potential hazards with high representation are obtained so control is needed. Potential hazards include the head hit by a cleaner engine, falling into the casing of a drying machine, heat stress, respiratory problems, broken fingers, and aching pains. Recommendations from potential hazards include training workers, sticking danger signs, modifying machines, and directing workers according to the SOP. Recommended Personal Protective Equipment in the form of helmets, full body harness, heatstress monitors, N95 masks, and hand safety gloves

Keywords*: Crispy Peanuts, Job Safety Analysis, Risk Matrix, Risk Evaluation, Occupational Safety and Health*