

The Application of Hazard Analysis Critical Control Point in Type B Catering Industry in Sleman Regency

ABSTRACT

Background of the Study: National BPOM annual data (2017) recorded 57 news of food poisoning with the number of people exposed to 5293, the extraordinary case of food poisoning is reported with 2041 people got exposed and 3 people died from the case. According to *Suara Merdeka* (July 2018), there were 131 people got poisoned by food (catering/catering services) in a wedding party in Jepara, this was caused by pathogen bacteria in food (catering/catering services). It happened because they didn't understand the principle of Hazard Analysis Critical Control Point (HACCP). HACCP is a way to analyze danger and controlling the critical point of food and it is very important for Catering Industries. HACCP is important and precise to guarantee the food product and the safety of food industries (catering services). This research aimed to determine the application of Hazard Analysis Critical Control Point (HACCP) in the Industry of Culinary/Catering type B in Sleman Regency.

Research Method: This study is a qualitative study with a design study of phenomenology. The sample of the study is a type B catering in Sleman Regency. There are 16 respondents in this study, including 2 teams of HACCP, 8 food handlers, and 6 consumers. The data is obtained by observation and a deeper interview and microbiological tests.

Result of the study: The analysis result of the HACCP criteria application in two catering sampling (Catering B1 and B2), showed that catering B1 and B2 have not fully fulfilled their comitment in implementing HACCP eventhough the food produced does not find any *E.coli* bacteria. The lack of control function in the application supervision of HACCP became a serious obstacle in implementing the system.

Conclusion: Based on the discussion on the application of HACCP, it is concluded that: (1) Catering B1 and Catering B2 have not implemented HACCP properly at the food management stage starting from the stage of selecting food ingredients, storing foodstuffs, preparing and processing foodstuffs, storing processed foods and serving food. For the food distribution stage, Catering B1 and Catering B2 are in accordance with the applicable standards. (2) The number of *E. coli* in Catering B1 and Catering B2 is 0 cfu / gram, which means the food is safe against *E. coli* contamination. (3) The level of consumer satisfaction in Catering B1 and Catering B2 is quite good.

Keywords: HACCP, Catering, Food.

Penerapan Hazzard Analysis Critical Control Point (HACCP) Pada Industri Jasa Boga Golongan B Di Kabupaten Sleman

INTISARI

Latar Belakang : Data nasional tahunan BPOM (2017) tercatat 57 berita keracunan dengan jumlah orang yang terpapar 5293, KLB keracunan pangan dilaporkan sebanyak 2041 orang sakit dan 3 orang meninggal dunia. Suara Merdeka (Juli 2018) 131 orang mengalami keracunan makanan (Catering/Jasa Boga) pesta pernikahan di Jepara, kasus keracunan tersebut disebabkan bakteri patogen dalam makanan (catering/Jasa Boga), karena belum atau tidak menggunakan prinsip Hazard Analysis Critical Control point (HACCP) yang merupakan cara menganalisis bahaya dan pengendalian titik kritis produk makanan dan sangat penting dalam industri jasa boga, HACCP ini penting dan tepat untuk menjamin mutu dan keamanan industri makanan (jasa boga), penelitian ini bertujuan mengetahui Penerapan Hazzard Analysis Critical Control Point (HACCP) pada Industri Jasa Boga Golongan B di Kabupaten Sleman.

Metode penelitian : Jenis penelitian ini ialah kualitatif dengan desain penelitian fenomenologi. Sampel penelitian ini ialah jasa boga golongan B di Kabupaten Sleman. Responden dalam penelitian ini sebanyak 16 orang, meliputi 2 tim HACCP, 8 penjamah makanan, dan 6 konsumen. Pengumpulan data dengan cara observasi atau pengamatan dan wawancara mendalam serta uji mikrobiologi

Hasil Penelitian : Hasil analisis kriteria penerapan HACCP di dua katering sampling (katering B1 dan B2), menunjukkan katering B1 dan B2 belum sepenuhnya menjalankan komitmen dalam penerapan HACCP walaupun makanan yang diproduksi tidak ditemukan adanya bakteri *E. coli*. Kurangnya fungsi kontrol dalam pengawasan penerapan HACCP menjadi kendala serius dalam penerapan sistem.

Kesimpulan : Berdasarkan pembahasan terhadap penerapan HACCP disimpulkan bahwa: (1) Katering B1 dan Katering B2 belum menerapkan HACCP dengan baik pada tahap penyelenggaraan makanan mulai dari tahap pemilihan bahan makanan, penyimpanan bahan makanan, persiapan dan pengolahan bahan makanan, penyimpanan makanan jadi, dan penyajian makanan. Untuk tahap distribusi makanan, Katering B1 dan Katering B2 sudah sesuai dengan standar yang berlaku. (2)Jumlah *E. coli* pada Katering B1 dan Katering B2 adalah 0 cfu/gram yang berarti pangan aman terhadap cemaran *E.coli*.(3) Tingkat kepuasan konsumen Katering B1 dan Katering B2 cukup baik.

Kata Kunci : HACCP, Katering, Makanan.