

HIGIENITAS DAN SANITASI TEMPAT PEMOTONGAN AYAM DI DEMANGAN YOGYAKARTA

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INTISARI

Dewasa ini, masih banyak yang belum tahu tentang keamanan bahan pangan asal hewan. Pemotongan ayam sebagian besar masih dilakukan secara tradisional di Tempat Pemotongan Ayam (TPA) sehingga menghasilkan karkas yang bermutu rendah. Tujuan pengamatan adalah untuk mengetahui pelaksanaan pengawasan bahan pangan asal hewan yaitu daging ayam di TPA daerah Demangan Yogyakarta, yang meliputi hygiene dan sanitasi TPA, sarana bangunan, dan proses pemotongan.

Monitoring dilakukan pada dini hari tanggal 6 Maret 2015. Pengawasan dilakukan dengan melihat kondisi sarana, prasarana dan proses pemotongan di TPA daerah Demangan Yogyakarta. Data juga didapat dari hasil wawancara di Disperindagkoptan. Data dianalisis secara deskriptif.

Hasil pengamatan menunjukkan bahwa cara pemotongan ayam secara manual. Penyembelihan ayam sesuai syariat Islam dengan menggunakan pisau yang tajam dan menghadap kiblat. Proses penyembelihan, pengeluaran darah, pencabutan bulu, pengeluaran organ dalam, pencucian karkas, dan parting dilakukan di tempat yang berbeda.

Kata kunci: Tempat Pemotongan Ayam Perseorangan, proses pemotongan, hygiene dan sanitasi

HYGIENE AND SANITARY PLACE CHICKEN CUTS IN YOGYAKARTA, DEMANGAN

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ABSTRACT

Nowadays, there are still many who do not know about the safety of foodstuffs of animal origin. Cutting the chicken is still largely done traditionally in place of Chicken Cuts (TPA) so as to produce a carcass that junky. The purpose of the observation is to know the origin of foodstuffs supervisory animals i.e. meat chickens in the LANDFILL area Demangan Yogyakarta, which include hygiene and sanitary landfill, a means of building, and the cutting process.

Monitoring is carried out in the early hours of March 6, 2015. The supervision is done by looking at the condition of the facility, infrastructure and cutting process in the LANDFILL area Demangan Yogyakarta. Data are also obtained from the results of the interview at Disperindagkoptan. Data were analyzed by descriptive.

The observations showed that the way chicken cutting it manually. Chicken slaughter according to Islamic jurisprudence by using a sharp knife and facing Qibla. The process of slaughtering, expenditure of blood, revocation of feather, expenses for the removal of internal organs, carcass, and partings laundering carried out in different places.

Keywords: Individual Chicken Cuts, Place the process of cutting, hygiene and sanitation