

**PENERAPAN SANITASI DAN KEAMANAN PANGAN
PADA PENGOLAHAN NUGGET AYAM
DI PT KEPURUN PAWANA INDONESIA**

ABSTRAK

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Chicken nugget merupakan bahan pangan yang terbuat dari daging segar olahan yang telah dimodifikasi melalui pengolahan. Untuk mendapatkan produk *nugget* ayam yang berkualitas dan aman, diperlukan penanganan sanitasi dan keamanan pangan pada setiap proses pengolahan. Oleh karena itu, diperlukan penerapan sanitasi dan keamanan pangan yang baik pada pengolahan *nugget* ayam di PT. Kepurun Pawana Indonesia.

Identifikasi penerapan program sanitasi pada proses pengolahan *nugget* ayam di PT. Kepurun Pawana Indonesia dilakukan dengan pembandingan CPPB-IRT Tahun 2012. Sedangkan analisa keamanan pangan yang mencakup penentuan *Critical Control Point* (CCP) dan batas kritis pada tahapan pengolahan *nugget* ayam di PT. Kepurun Pawana Indonesia dilakukan dengan menggunakan lembar HACCP *Analysis Check Sheet*.

Hasil identifikasi penerapan program sanitasi pengolahan *nugget* ayam di PT. Kepurun Pawana Indonesia pada 12 aspek sanitasi yang dianalisa untuk tingkat kesesuaian secara berturut-turut adalah lokasi dan lingkungan produksi (75%), bangunan dan fasilitas (70,31%), peralatan produksi (100%), suplai air (100%), fasilitas dan kegiatan higiene dan sanitasi (76,47%), kesehatan dan higiene karyawan (62,50), pemeliharaan dan program higiene dan sanitasi (61,11%), penyimpanan (100%), pengendalian proses (80,95%), pelabelan pangan (85,71%), pengawasan oleh penanggungjawab (66,67%), pencatatan dan dokumentasi (66,67%). Titik kendali kritis (CCP) yang teridentifikasi terdiri dari 1 tahapan proses dari 13 total tahapan proses, yang merupakan potensi bahaya pada tahapan proses pengukus.

Kata kunci : *Chicken Nugget*, Sanitasi, Keamanan pangan, CPPB-IRT, HACCP

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**IMPLEMENTATION OF SANITATION AND FOOD SAFETY
PROCESSING OF CHICKEN NUGGET
IN PT KEPURUN PAWANA INDONESIA**

ABSTRACT

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Chicken nuggets is a food made from processed fresh meat which has been modified through processing. To get the chicken nugget product quality and safe, necessary sanitary handling and food safety at every processing. Therefore, required the application of sanitary and food safety both on the processing of chicken nuggets in PT. Kepurun Pawana Indonesia.

Identification of the implementation of the sanitation program in the processing of chicken nuggets in PT. Kepurun Pawana Indonesia conducted by comparison CPPB-IRT 2012. Meanwhile, food safety analysis which covers the determination of Critical Control Point (CCP) and critical limits on chicken nuggets processing stages in PT. Kepurun Pawana Indonesia done using sheets HACCP Analysis Check Sheet.

The results of the implementation of the sanitation program identification processing chicken nuggets in PT. Kepurun Pawana Indonesia on 12 aspects of sanitation were analyzed for the level of suitability in a row is the location and production environment (75%), building and facilities (70.31%), production equipment (100%), water supply (100%), facilities and hygiene and sanitation activities (76.47%), health and hygiene of employees (62.50), maintenance and hygiene and sanitation program (61.11%), storage (100%), process control (80.95%) , food labeling (85.71%), supervision by a responsible (66.67%), recording and documentation (66.67%). Critical control point (CCP) were identified from the first stage of the process consists of 13 total stages of the process, which is a potential danger at this stage of the process steamer.

Keywords : Chicken Nugget, sanitation, food safety, CPPB-IRT, HACCP

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