

TINJAUAN HACCP MAKANAN RENDANG PADA SALAH SATU RUMAH MAKAN PADANG DI KENTUNGAN, DEPOK, SLEMAN

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INTISARI

Latar Belakang : Pangan merupakan kebutuhan dasar bagi kelangsungan hidup manusia, sehingga setiap orang perlu dijamin dalam memperoleh pangan yang bermutu dan aman. Pendekatan HACCP menjamin keamanan makanan yang berfokus pada berbagai bahaya yang berhubungan dengan jenis makanan diolah, disiapkan, dan dikonsumsi. Rendang adalah salah satu Padang yang banyak diminati oleh masyarakat dan tersusun dari bahan – bahan yang cukup berpotensi terkena cemaran fisik, kimia dan biologis.

Tujuan : Melakukan tinjauan HACCP pada makanan rendang di Rumah Makan Padang.

Metode : Penelitian ini merupakan penelitian observasional dan menggunakan rancangan crosssectional dengan pendekatan deskriptif analitik. Subjek dari penelitian ini adalah makanan rendang.

Hasil : Pada daging sapi, potensi bahaya fisik berupa tanah dan kerikil potensi bahaya kimia berupa kandungan formalin dan potensi bahaya biologis berupa cemaran bakteri *Salmonella*, *Y.enterocolitica*, *L.monocytogenes*, *S. aureus*, *C. perfringens*. Pada santan kelapa hanya terdapat potensi bahaya biologis yaitu adanya cemaran bakteri *V. cholerae*. Pada bumbu basah potensi bahaya fisiknya adalah berupa sisa tanah yang menempel, potensi bahaya kimianya adalah berupa residu pestisida, sedangkan potensi bahaya biologisnya adalah berupa *E. coli*, *B. cereus*, *Salmonella*, *C. perfringens*, kapang dan khamir. Pada bumbu kering potensi bahaya biologis berupa tumbuhnya jamur. Pada gula aren potensi bahaya biologis berupa adanya semut. Potensi bahaya fisik pada garam yaitu berupa adanya benda – benda asing

Kesimpulan : Titik kendali kritis pada makanan rendang yaitu ada pada daging sapi, proses pencucian bumbu, dan penjualan pada suhu ruang selama ± 24 jam

Kata Kunci : Keamanan pangan, HACCP, rendang

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A REVIEW OF HACCP IN ASSESSMENT RENDANG AT ONE OF PADANG'S RESTAURANT IN KENTUNGAN, DEPOK, SLEMAN

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ABSTRACT

Background: Food is a basic necessity for human survival, so everyone needs to be guaranteed in getting food quality and safety. HACCP approach will assist assurance to the safety of food that focused on the various hazards associated with how the food is processed, prepared, and consumed. Rendang is one of food from Padang that interested by a lot of people and composed by materials that potential to physical, chemical, and biological hazard.

Objective: To conduct a review of HACCP in Rendang at Padang's Restaurant.

Methods: This study was observational and cross-sectional design with descriptive analytic approach. The subject of this research was Rendang.

Results: There are some foods in Rendang which contains some unsafe components. In beef, there are many potential physical hazards such as on the land and gravel, potential chemical hazards such as formaldehyde content and potential biological hazards such as *Salmonella*, *Y. enterocolitica*, *L. monocytogenes*, *S. aureus*, and *C. perfringens* contamination. In the coconut milk, there is a potential biological hazard such as the *V. cholerae* bacteria contamination. In the wet seasoning, the potential physical hazard is in the form of residual soil attached, the potential danger risk is the chemical form of pesticide residues, while the potential biological hazard is in the form of *E. coli*, *B. cereus*, *Salmonella*, *C. perfringens*, molds and yeasts. In the dry seasoning potential biological hazards such as mold growth. In the palm sugar, the potential biological hazard is in the form of the ants. Potential physical hazard on the salt is in the form for objects - a foreign object

Conclusion: The critical control point in Rendang included the sales at room temperature for approximately 24 hours.

Keywords : Food safety, HACCP, Rendang

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