

**TEKNIK PEMERIKSAAN ANTEMORTEM-POSTMORTEM DAN DATA  
PENYAKIT YANG DITEMUKAN DI RUMAH POTONG HEWAN  
GIWANGAN YOGYAKARTA TAHUN 2020**

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**INTISARI**

Rumah Potong Hewan merupakan tempat penyembelihan hewan ternak penghasil bahan pangan asal hewan berupa daging, karkas, dan jeroan sekaligus berfungsi sebagai tempat pencegahan zoonosis melalui *food-borne disease* pada produksi bahan pangan asal hewan. Produksi pangan asal hewan juga berpotensi menyebabkan *food-borne disease* yang dapat menimbulkan kerugian di berbagai sektor di seluruh dunia bahkan menimbulkan banyak kasus kematian manusia. Pencegahan zoonosis di RPH dilakukan melalui pemeriksaan *antemortem* dan *postmortem*. Tugas Akhir ini dibuat untuk mengetahui teknik pemeriksaan *antemortem* dan *postmortem* di RPH Giwangan Yogyakarta sekaligus data jenis penyakit yang ditemukan selama kegiatan penyembelihan di tahun 2020. Data teknik pemeriksaan antemortem di RPH Giwangan Yogyakarta dikomparasi dengan Standar FAO. Berdasarkan pengamatan yang dilakukan pemeriksaan *antemortem* dan *postmortem* yang dilaksanakan telah memenuhi standar inspeksi daging, serta diperoleh data jenis penyakit yang ditemukan selama proses penyembelihan dari kantor RPH Giwangan Yogyakarta. Hasil persentase jenis zoonosis yang ditemukan dalam pemeriksaan *antemortem* dan *postmortem* hewan sapi yang disembelih di RPH Giwangan yaitu 19,90% yang didominasi *Faciolasis* dengan persentase 18,77%, kemudian persentase non-Zoonosis sebanyak 10,06%. Data lain terkait inspeksi daging yaitu jumlah daging yang lolos pada pemeriksaan *herkeuring* daging dari luar Yogyakarta tahun 2020. Zoonosis ditemukan dan dicegah selama pemeriksaan *antemortem* dan *postmortem*, serta dilakukan pendataan mengenai daging yang melewati pemeriksaan *herkeuring* di RPH Giwangan Yogyakarta.

**Keyword:** *antemortem*, *postmortem*, *food safety*, zoonosis, RPH, sapi

**ANTEMORTEM-POSTMORTEM EXAMINATION TECHNIQUES AND  
DISEASE DATA FOUND AT THE ANIMAL SLAUGHTERHOUSE  
GIWANGAN YOGYAKARTA IN 2020**

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**ABSTRACT**

A slaughterhouse is a place for slaughtering livestock producing food ingredients of animal origin in the form of meat, carcasses, and offal as well as functioning as a place for preventing zoonoses through food-borne disease in the production of foodstuffs of animal origin. Food production of animal origin also has the potential to cause food-borne disease which can cause losses in various sectors around the world and even cause many cases of human death. Prevention of zoonoses in abattoirs is carried out through antemortem and postmortem examinations. This final project was made to find out antemortem and postmortem examination techniques at Giwangan RPH Yogyakarta as well as data on the types of diseases found during slaughtering activities in 2020. Data on antemortem examination techniques at Giwangan RPH Yogyakarta were compared with FAO Standards. Based on the observations, the antemortem and postmortem examinations have met the meat inspection standards, and data on the types of diseases found during the slaughtering process were obtained from the Giwangan RPH Yogyakarta office. The results of the percentage of zoonotic species found in the antemortem and postmortem examination of cattle slaughtered at Giwangan RPH is 19.90% which is dominated by *Fasciolosis* with a percentage of 18.77%, then the percentage of non-zoonoses as much as 10.06%. Other data related to meat inspection is the amount of meat that passed the meat herkeuring inspection from outside Yogyakarta in 2020. Zoonoses were found and prevented during antemortem and postmortem inspections, as well as data collection on meat that passed herkeuring inspection at Giwangan RPH Yogyakarta.

**Keyword:** antemortem, postmortem, food safety, zoonoses, slaughterhouse, cattle