

ABSTRAK

RIRI ALISTRI. Penerapan *Hazard Analysis Control Point*(HACCP) Pada Menu Opor Daging Sapi di Instalasi Gizi RSUD Petala Bumi. Dibimbing oleh Dra. Lily Restusari, M.Farm, Apt dan Alkausyari Aziz, SKM, M.Kes

Keamanan pangan di rumah sakit sangat penting untuk menjamin makanan pasien aman dari bahaya biologis, kimia, dan fisik. Hazard Analysis Critical Control Point (HACCP) merupakan sistem keamanan pangan yang bersifat preventif untuk mengendalikan potensi bahaya selama proses pengolahan makanan. Opor daging sapi termasuk menu berisiko tinggi karena menggunakan bahan seperti daging sapi dan santan yang mudah terkontaminasi mikroorganisme. Penelitian ini bertujuan untuk mengetahui gambaran penerapan HACCP pada menu opor daging sapi di Instalasi Gizi RSUD Petala Bumi. Penelitian ini menggunakan metode deskriptif kualitatif melalui observasi dan wawancara. Pengumpulan data dilakukan dengan mengamati seluruh tahapan pengolahan makanan mulai dari penerimaan, penyimpanan, persiapan, pengolahan, hingga pendistribusian makanan. Instrumen yang digunakan berupa formulir HACCP, lembar analisa bahaya, dan matriks penentuan CCP. Hasil penelitian menunjukkan bahwa penerapan HACCP telah dilakukan melalui identifikasi bahaya dan penentuan Critical Control Point (CCP) pada proses pengolahan makanan. CCP ditemukan pada tahap pencucian, perebusan, pemorsian, dan distribusi makanan. Monitoring dilakukan secara rutin untuk menjaga standar keamanan pangan.

Kata Kunci: HACCP, keamanan pangan, opor daging sapi, instalasi gizi rumah sakit, CCP

ABSTRACT

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Food safety in hospitals is important to ensure that food consumed by patients is safe from biological, chemical, and physical hazards. Hazard Analysis Critical Control Point (HACCP) is a preventive food safety system used to control potential hazards during food processing. Beef opor is considered a high-risk menu because it contains beef and coconut milk, which are easily contaminated by microorganisms. This study aimed to describe the implementation of HACCP on the beef opor menu at the Nutrition Installation of RSUD Petala Bumi. This study used a descriptive qualitative method through observation and interviews. Data collection was carried out by observing all stages of food processing, including receiving, storage, preparation, cooking, and food distribution. The instruments used were HACCP forms, hazard analysis sheets, and CCP determination matrices. The results showed that HACCP implementation had been applied through hazard identification and determination of Critical Control Points (CCP) during food processing. CCPs were found in the washing, boiling, portioning, and distribution stages. Monitoring was conducted routinely to maintain food safety standards.

Keywords: HACCP, food safety, beef opor, hospital nutrition installation, CCP