

## ABSTRAK

NAJWHA FERNINDA. Gambaran Penerapan HACCP (*HAZARD ANALYSIS CRITICAL CONTROL POINT*) Pada Menu Pepes Ikan Touco Di Rumah Sakit X Tahun 2026. Dibimbing Oleh SRI MULYANI dan LIDYA NOVITA.

Keamanan pangan merupakan aspek penting dalam penyelenggaraan makanan di instalasi gizi rumah sakit, dan *Hazard Analysis Critical Control Point* (HACCP) merupakan sistem manajemen keamanan pangan yang bersifat preventif untuk mengendalikan bahaya biologis, kimia, dan fisik pada setiap tahapan pengolahan. Menu pepes ikan touco memiliki karakteristik proses pengolahan yang khas, meliputi marinasi, pembungkusan dengan daun pisang, serta pemasakan ganda (pengukusan dan pemanggang), sehingga membutuhkan kajian HACCP yang spesifik. Penelitian ini bertujuan untuk mengetahui gambaran penerapan HACCP pada menu pepes ikan touco di Instalasi Gizi Rumah Sakit X Tahun 2026. Jenis penelitian yang digunakan adalah deskriptif kualitatif dengan teknik pengumpulan data melalui observasi langsung dan wawancara terhadap penjamah makanan dan ahli gizi, kemudian data dianalisis dan disajikan dalam bentuk narasi berdasarkan tujuh prinsip HACCP. Hasil penelitian menunjukkan bahwa ikan tuna fillet sebagai bahan baku utama memiliki kategori risiko tertinggi (A+/VI) karena mengandung seluruh kelompok bahaya. Berdasarkan penentuan titik kendali kritis (CCP), teridentifikasi empat tahapan sebagai CCP, yaitu penerimaan I (penerimaan ikan tuna fillet), pemasakan V, serta pengemasan I dan pendistribusian. Batas kritis, prosedur pemantauan, tindakan koreksi, verifikasi, serta dokumentasi telah ditetapkan pada setiap CCP tersebut, meskipun konsistensi pengisian dokumen HACCP masih perlu ditingkatkan agar sistem dapat berjalan secara optimal dan berkesinambungan.

**Kata Kunci:** HACCP, keamanan pangan, pepes ikan touco, titik kendali kritis (CCP), instalasi gizi rumah sakit

## ABSTRACT

NAJWHA FERNINDA. Overview of HACCP (*Hazard Analysis Critical Control Point*) Implementation on the Touco Fish Pepes Menu at Hospital X in 2026. Supervised by SRI MULYANI and LIDYA NOVITA.

Food safety is a crucial aspect of food service operations in hospital nutrition units, and Hazard Analysis Critical Control Point (HACCP) serves as a preventive food safety management system designed to control biological, chemical, and physical hazards at every stage of processing. The steamed and grilled fish with fermented soybean paste dish involves a distinctive preparation process including marination, banana-leaf wrapping, and dual-stage cooking (steaming followed by grilling) thereby necessitating a specific HACCP analysis. This study aimed to assess the implementation of HACCP for the steamed and grilled fish with fermented soybean paste dish at the Nutrition Unit of Hospital X in 2026. A descriptive qualitative research design was employed, utilizing data collection methods such as direct observation and interviews with food handlers and nutritionists; the data were subsequently analyzed and presented narratively based on the seven HACCP principles. The results indicated that tuna fillets, the primary raw material, fell into the highest risk category (A+/VI) as they harbored all hazard groups. Four stages were identified as critical control points (CCPs): receiving I (receipt of tuna fillets), cooking V, packaging I, and distribution. Critical limits, monitoring procedures, corrective actions, verification protocols, and documentation requirements were established for each of these CCPs; however, the consistency of HACCP documentation practices requires improvement to ensure the system operates optimally and sustainably.

**Keywords:** HACCP, food safety, touco fish pepes, critical control point (CCP), hospital nutrition installation