

**THE DESIGN OF HAZARD ANALYSIS CRITICAL
CONTROL POINT (HACCP) ON PINEAPPLE ROLL
PRODUCTION PROCESS**

(Case Study: Toteles Food & Bake House)

FINAL PROJECT REPORT



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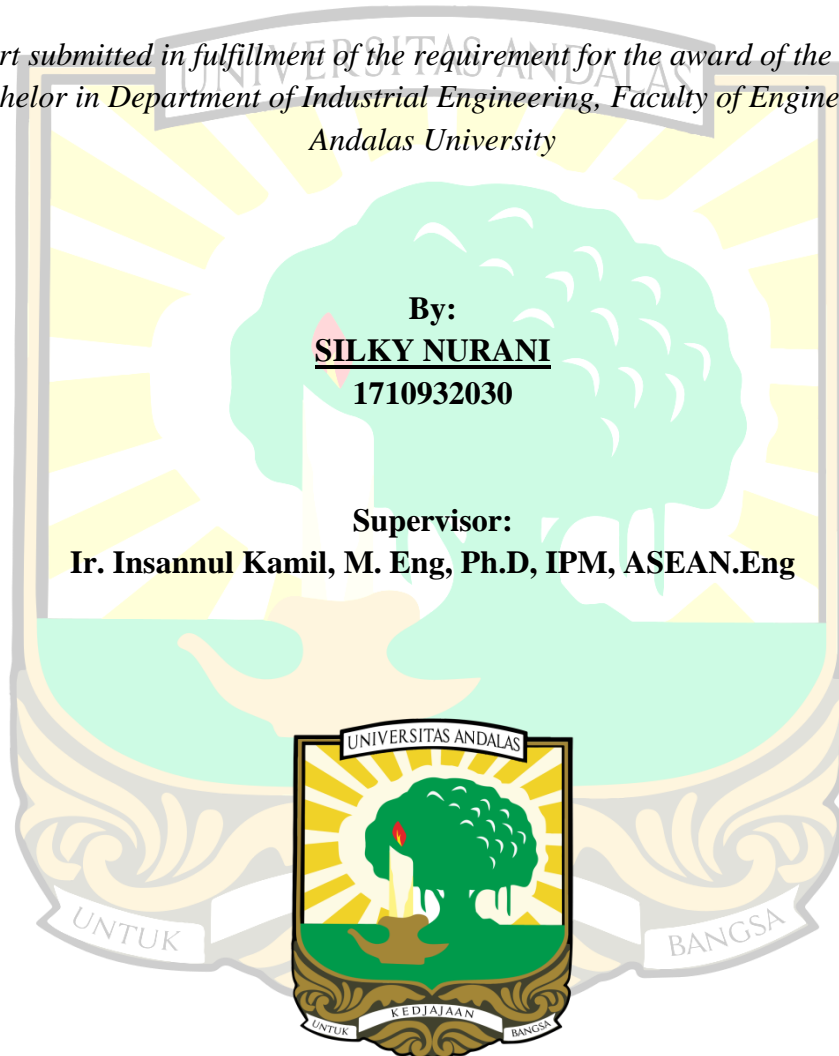
**DEPARTMENT OF INDUSTRIAL ENGINEERING
FACULTY OF ENGINEERING
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PADANG
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ABSTRACT

Food is an important necessity of life for humans. Good food must be healthy, clean, has sufficient nutritional content, is hygienic, and is not contaminated chemically, biologically, or physically. Food security and safety are things that need to be considered, especially during the Covid-19 pandemic. The potential for the spread of the virus can occur so that food quality control needs to be a concern for the food industry.

Hazard Analysis Critical Control Point (HACCP) is one method that can be applied to ensure food safety. This is because the HACCP method assesses the potential hazards that can arise during the production process from receiving materials to the final process of production. Not only that, the application of HACCP to small and medium enterprises (SMEs) is easy to apply and able to improve the company's image.

The research aims to identify chemical, biological, or physical hazards from the Pineapple Roll production process, to identify Critical Control Points (CCP), to how the design of the Hazard Analysis Critical Control Point (HACCP) plan is able to ensure food safety during Pineapple Roll production by Toteles Food. & Bake House. Data processing starts from identifying the implementation of Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedure (SSOP) in the Toteles Food & Bake House production area before designing the HACCP plan. The implementation of GMP at Toteles Food and Bake House is at level III, meaning that it still requires an internal inspection every 2 weeks. Meanwhile, the implementation of SSOP at Toteles Food and Bake House is 71.25%, meaning that improvements are still needed and increase the effectiveness of sanitation in the company's environment.

Based on the results of the identification of hazards in each process, the CCP process consists of one equipment and four processes, namely kitchen napkin, baking cake dough, spreading jam on sponge cake, rolling the sponge cake and pineapple jam, and displaying area for Pineapple Roll. These results are then made into a HACCP plan to a documentation plan. This design focuses on how to control the CCP of each process so that it does not go out of its limit. In this way, the function of the HACCP design in ensuring the food safety of Pineapple Roll can run effectively.

Keywords: *CCP, food safety, GMP, HACCP, Pineapple Roll, SSOP*

ABSTRAK

Pangan merupakan kebutuhan hidup yang penting bagi manusia. Pangan yang baik haruslah menyehatkan, bersih, memiliki kandungan gizi yang cukup, higienis, dan tidak tercemar secara kimiawi, biologis, atau fisik. Ketahanan dan keamanan pangan merupakan hal yang perlu diperhatikan, terutama selama masa pandemi Covid-19. Potensi penyebaran virus dapat terjadi sehingga pengawasan kualitas pangan perlu menjadi perhatian bagi industri pangan.

Hazard Analysis Critical Control Point (HACCP) adalah salah satu metode yang dapat diterapkan untuk menjamin keamanan pangan. Hal ini dikarenakan metode HACCP menilai potensi bahaya yang dapat muncul selama proses produksi mulai dari penerimaan bahan hingga proses akhir produksi. Tidak hanya itu, penerapan HACCP pada usaha kecil dan menengah (UKM) mudah diaplikasikan dan mampu meningkatkan citra perusahaan.

Penelitian bertujuan untuk mengidentifikasi bahaya kimiawi, biologis, atau fisik dari proses produksi Pineapple Roll, untuk mengidentifikasi Critical Control Point (CCP), hingga bagaimana desain dari perencanaan HACCP mampu menjamin keamanan pangan selama produksi Pineapple Roll oleh Toteles Food and Bake House. Pengolahan data dimulai dari identifikasi pengimplementasian Good Manufacturing Practices (GMP) dan Sanitation Standard Operating Procedure (SSOP) di area produksi Toteles Food and Bake House sebelum perancangan rencana HACCP. Pengimplementasian GMP di Toteles Food and Bake House berada pada level III, artinya masih memerlukan inspeksi internal setiap 2 minggu. Sedangkan pengimplementasian SSOP di Toteles Food and Bake House sebesar 71.25%, artinya masih perlu dilakukan improvement dan meningkatkan keefektifan sanitasi di lingkungan perusahaan.

Berdasarkan hasil identifikasi bahaya pada setiap proses, proses yang tergolong CCP terdiri atas satu alat dan empat proses, yaitu serbet dapat untuk roller, proses memanggang adonan kue, mengoleskan selai di atas kue bolu, menggulung kue bolu dan selai nanas, dan proses pemajangan produk Pineapple Roll. Hasil ini kemudian dibuat rencana HACCP hingga rencana dokumentasi. Perancangan ini berfokus pada cara mengontrol CCP dari setiap proses agar tidak keluar dari limitnya. Dengan cara tersebut, fungsi dari perancangan HACCP dalam menjamin keamanan pangan Pineapple Roll dapat berjalan efektif.

Kata kunci: CCP, GMP, HACCP, keamanan pangan, Pineapple Roll, SSOP