

Skripsi

**ANALISA HAZARD ANALYSIS CRITICAL CONTROL POINT  
(HACCP) PADA OLAHAN SUSU PASTEURISASI DI UNIT  
PENGOLAHAN SUSU (UPS) SERAMBI MILK PADANG  
PANJANG**

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# **Analisa *Hazard Analysis Critical Control Point* (HACCP) pada Olahan Susu Pasteurisasi di Unit Pengolahan Susu (UPS) Serambi Milk Padang Panjang**

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## **ABSTRAK**

Penelitian ini bertujuan untuk mengetahui proses pengolahan susu pasteurisasi di Unit Pengolahan Susu (UPS) Serambi Milk Padang Panjang serta melihat sejauh mana penerapan Titik Kontrol Kritis (CCP) pada tahapan pengolahannya. Penelitian ini menggunakan metode deskriptif dimana untuk mengumpulkan data dilakukan dengan cara studi kepustakaan, pengamatan langsung serta wawancara dengan pihak pengelola. Hasil penelitian menunjukkan bahwa pengolahan susu pasteurisasi masih dilakukan secara semi manual, dimana masih diperlukan keterlibatan langsung dari pekerja pada prosesnya. Mutu susu pasteurisasi yang dihasilkan sudah sesuai dengan SNI 3951:2018 tentang Susu Pasteurisasi sedangkan untuk hasil studi *Hazard Analysis Critical Control Point* (HACCP) yang dilakukan masih menunjukkan adanya potensi cemaran pada prosesnya terutama setelah proses pasteurisasi. Selain itu pengawasan higienitas yang masih kurang juga menjadi alasan kenapa tahapan pengolahan bisa menjadi titik kritis.

Kata kunci: Cemaran, HACCP, Pengolahan, Titik Kontrol Kritis, Susu pasteurisasi.



# **Hazard Analysis Critical Control Point (HACCP) on Processed Pasteurized Milk at the Dairy Processing Unit (UPS) Serambi Milk Padang Panjang**

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## **ABSTRACT**

This study was aimed to determine the process of pasteurized milk processing at the Serambi Milk Padang Panjang Dairy Processing Unit and to analyze the Critical Control Point (CCP) at the processing stage. This study used a descriptive method in the form of literature study, direct observation and interviews with the manager. The results showed that pasteurized milk processing was still done semi-manually, which the direct involvement of workers was still needed during the process. The quality of the pasteurized milk produced is in accordance with SNI 3951:2018 about Pasteurized Milk, while the results of the Hazard Analysis Critical Control Point (HACCP) study still show the potential for contamination during the process, especially after the pasteurization process. In addition, the lack of hygiene control is also the reason why the processing stage can be a critical point.

**Keywords:** Contaminants, Critical Control Points, HACCP, Pasteurized Milk, Processing.

