

CHAPTER VI

CONCLUSIONS

This chapter consists of conclusions based on the results of the research that has been done and suggestions for further research.

6.1 Conclusions

The conclusions based on the results of the research are as follows:

1. Physical, biological, and chemical hazards are identified through a hazard analysis which is one of the Hazard Analysis Critical Control Point (HACCP) stages. Physical, biological, and chemical hazards are identified based on each ingredient at each stage of the rendang production process. The physical hazards identified are bone fragments, hair, sand, gravel, metal flakes, and plastic scraps. The biological hazards are identified in the form of viruses, pathogenic bacteria, and various other microbiologies such as *Salmonella* sp bacteria, *Escherichia coli*, *Staphylococcus aureus*, ALT, coliform, and fungi. The identified chemical hazards are limits of pesticide residues and heavy metal contamination. Physical hazards are identified based on the source of the hazard through observation, while identification of biological and chemical hazards refers to the SNI for each material. The hazard analysis validation has also been carried out with experts to ensure the hazard analysis is appropriate.
2. Designing HACCP plan to assure the safety of rendang product produced by AA Catering resulted in three processes identified as Critical control Point (CCP), which consisted of the cooking of the coconut milk and spice process, the cooking the beef with spice process, and the packaging process.
3. The SOP is designed for each rendang production process in AA Catering based on the flow diagram. Designing the SOP based on more effective and efficient work steps in maintaining food safety. The SOP designed consists of a person in

charge for each stage of processes and procedures in each stage. Forms are designed to assist workers in recording and monitoring the CCPs.

4. AA.Catering could implement the SOP and the forms that have been designed in accordance with the principles of the food safety system standard using HACCP. It could help the company to expand their sales and even export to other countries because their products have implemented a food safety system that can ensure the product is safe to consume.

6.2 Suggestions

The suggestions for further research are as follows:

1. The SOP that has been designed is expected to be implemented by AA.Catering to ensure the effectiveness of its use. Further research can be carried out by applying the SOP as a starting point.
2. This research did not discuss about product testing. Then, the recommendation for further research is to have a detailed discussion about product testing to maintain food safety from rendang to comply with SNI and as a basis for evaluating whether the HACCP has been implemented effectively.

