

ANALISIS KEAMANAN PANGAN BERDASARKAN PRINSIP *HAZARD ANALYSIS CRITICAL CONTROL POINT* (HACCP) PADA *HOME INDUSTRY* IKAN ASAP CAKALANG DI KELURAHAN TAFURE, KECAMATAN TERNATE UTARA

Muhlis Wahid¹, Erna Rusliana Muhamad Saleh², dan Nurjanna Albaar²

¹Alumni Program Studi Teknologi Hasil Pertanian, Fakultas Pertanian,
Universitas Khairun

²Staf Dosen Pengajar Program Studi Teknologi Hasil Pertanian, Fakultas Pertanian,
Universitas Khairun

Jl. Pertamina, Kel. Gambesi. Kecamatan Kota Ternate Selatan Kode Pos 97718

Email: Muhliswahid04061996@gmail.com

ABSTRAK

Penelitian ini bertujuan untuk mengetahui tingkat keamanan pangan berdasarkan prinsip *Hazard Analysis Critical Control Point* (HACCP) atau analisis bahaya pada *home industry* ikan asap cakalang di Kelurahan Tafure yang meliputi komponen penanganan bahan mentah, komponen pemilihan bahan mentah, komponen persiapan, komponen pengolahan, dan komponen penyajian ikan asap cakalang. Penelitian menggunakan pendekatan kuantitatif dengan metode deskriptif untuk mengetahui tingkat penanganan pangan berdasarkan prinsip HACCP sederhana pada *home industry* ikan asap cakalang. Lokasi penelitian ini di Kelurahan Tafure dengan 4 responden pemilik usaha *home industry* ikan asap cakalang. Penelitian dilakukan pada bulan Juni-Juli 2021. Hasil penelitian menunjukkan bahwa analisis keamanan pangan berdasarkan prinsip HACCP pada *home industry* ikan asap cakalang yaitu: komponen penanganan bahan mentah 88%, komponen pemilihan bahan mentah 100%, komponen persiapan 100%, komponen pengolahan 90% dan komponen penyajian 88%.

Kata kunci : HACCP, ikan asap cakalang, kelurahan tafure.

FOOD SAFETY ANALYSIS BASED ON HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PRINCIPLES ON THE HOME INDUSTRY OF SMOKE SKILLS IN TAFURE KELURAHAN, TERNATE UTARA DISTRICT

Muhlis Wahid, Erna Rusliana Muhamad Saleh, Nurjanna Albaar

¹ *Alumnus of agricultural product technology study program, faculty of agriculture, khairun university*

² *Teaching staff of Agricultural Product Technology Study Program
Faculty of Agriculture, Khairun University*

Jl. Pertamina, Kel. Gambesi, District of the city of southern Ternate zip code 97718

Email: Muhliswahid04061996@gmail.com

ABSTRACT

This study aims to determine the level of food safety based on the principle of Hazard Analysis Critical Control Point (HACCP) or hazard analysis in the home industry of smoked skipjack in Tafure Village which includes raw material handling components, raw material selection components, preparation components, processing components, and components. Serving of smoked skipjack. The study used a quantitative approach with descriptive methods to determine the level of food handling based on simple HACCP principles in the home industry of smoked skipjack. The location of this research is in Tafure Village with 4 respondents as home industry owners of skipjack smoked fish. The study was conducted in June-July 2021. The results showed that the food safety analysis was based on the HACCP principle in the skipjack smoked fish home industry, namely: raw material handling components 88%, raw material selection components 100%, preparation components 100%, processing components 90% and 88% serving component.

Keywords: *HACCP, smoked skipjack, tafure village.*