

ABSTRACT

THE PREPARING OF HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN ON WHITE CRISTAL SUGAR PRODUCTION (CASE STUDY AT PTPN VII BUGAMAYANG SUGAR FACTORY)

By

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The purposes of this research were to prepare a feasibility of basic requirements with Good Manufacturing Practices (GMP) yield of GKP and arrange a HACCP plan based on SNI 01-4852-1998 at PTPN VII Bungamayang Sugar Factory. This study used qualitative approach with descriptive methods. The research stages were conducted by evaluating the application of GMP, Sanitation Standard Operational Procedure (SSOP) and implementation of HACCP plan.

The results of GMP evaluation showed there were three minor deviations in sanitation facilities aspects, one critical deviation and one minor deviation in the employees aspect and one major deviation in the management aspect. The assessment of GMP showed it can be categorized as B rate (Good). The analysis result of the CCP (*Critical Control Point*) had six critical control points on processing, which were the addition process of disinfectant (biocide) in the form of CCP-B1 and CCP-K1, sulfitation in the form of CCP-K2 and flocculant in the form of CCP-K3.

Keywords : *Critical Control Point, GMP, HACCP, SSOP, White Cristal Sugar*

ABSTRAK

PENYUSUNAN RENCANA *HAZARD ANALYSIS CRITICAL CONTROL POINT* (HACCP) PADA PRODUKSI GULA KRISTAL PUTIH (STUDI KASUS DI PTPN VII PABRIK GULA BUNGAMAYANG)

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Tujuan dari penelitian ini adalah mempersiapkan kelayakan persyaratan dasar sesuai GMP dan menyusun dokumen HACCP *plan* berdasarkan SNI 01-4852-1998 pada proses produksi Gula Kristal Putih (GKP) di PTPN VII Pabrik Gula Bungamayang. Penelitian ini menggunakan pendekatan kualitatif dengan metode deskriptif. Langkah penelitian yang dilakukan adalah mengevaluasi penerapan *Good Manufacturing Practices* (GMP), mengevaluasi penerapan SSOP dan penyusunan rencana HACCP.

Hasil evaluasi GMP menunjukkan terdapat tiga penyimpangan minor pada aspek fasilitas sanitasi, satu penyimpangan kritis dan satu penyimpangan minor pada aspek karyawan, dan satu penyimpangan mayor pada aspek manajemen. Hasil penilaian masuk dalam *rating* B, yaitu baik. Hasil dari analisis CCP (*Critical Control Point*) pada proses pengolahan menghasilkan enam titik kendali kritis yang ada pada proses pemberian desinfektan (*biocide*) berupa CCP-B1 dan CCP-

K1, proses sulfitasi berupa CCP-K2 dan penambahan flokulan berupa CCP-K3 dan CCP-F1.

Kata kunci : *Critical Control Point*, Gula Kritis Putih, GMP, *HACCP*, *SSOP*