

Analisis bahaya titik kendali kritis proses pengolahan bola-bola daging di instalasi gizi rumah sakit./ Inoy Trisnaini

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Abstrak

Pada simpul lingkungan terdapat beberapa media yang dapat menjadi

transmisi penularan penyakit, salah satunya melalui makanan. Bola-bola

daging dengan bahan utama daging sapi merupakan salah satu makanan

yang dibuat di Instalasi Gizi Rumah Sakit Umum Pusat (RSUP) dr.

Mohammad Hoesin Palembang. Bahan pangan hewani merupakan sumber

utama bakteri penyebab infeksi dan intoksikasi termasuk *Salmonella* sp.

dan *Escherichia coli*. Bola-bola daging rentan mengalami kontaminasi oleh

bahaya fisik, biologi, maupun kimia. Tujuan dari penelitian ini ialah analisis

bahaya dan titik kendali kritis terhadap proses pengolahan bola-bola daging. Penelitian ini merupakan penelitian deskriptif kualitatif. Sumber informasi terdiri atas enam orang informan. Penelitian dilakukan dengan metode

wawancara mendalam dan observasi. Instrumen yang digunakan ialah peralatan pengujian angka paling mungkin *Escherichia coli* dan *Salmonella* sp.,

pedoman wawancara mendalam, checklists, dan kamera. Hasil penelitian

menunjukkan bahwa titik kendali kritis dalam proses pengolahan bola-bola

daging terletak pada tahap penerimaan daging giling, penyimpanan bahan

makanan basah, pengadonan dan pembentukan adonan, perebusan,

penirisan, serta penyajian. Meskipun hasil penelitian menunjukkan bahwa

secara fisik bola-bola daging dinilai baik dan kandungan *Escherichia coli*

dan Salmonella sp. pada bola-bola daging ialah negatif, yang menjadi titik tekan adalah potensi bahaya biologi berupa bakteri patogen dan bahaya

kimia nitrit nitrat.

In the knot environment there are some medias that could transmit disease,

one of them is food. Meatballs with beef as main ingredient is one of food

that is made in The Installation Nutrition RSUP dr. Mohammad Hoesin

Palembang. Meats are the main source of bacteria that cause infections and

intoxications, such as Salmonella and Escherichia coli. Meatballs are so vulnerable to get contaminated by physical, biological, or chemical hazards.

The purpose of this research is hazard analysis and critical control point at

meatballs making. This research is descriptive qualitative research.

Sources of information consists of six informants. Methods of research conducted is in-depth interview and observation. The instrument used is the test

equipment NER Escherichia coli and Salmonella, in-depth interview guidelines, checklists, and camera. The results showed that the critical control

points in meatballs making is acceptance of minced beef, wet food storage,

kneading and forming the dough, boiling, draining, and presentation.

Although based on the observation and interviews indicated that physically

meatballs were good and E. coli and Salmonella in meatballs were negative, the stress point is the potential dangers of biological pathogens and

chemicals nitrite nitrate.