Hazard Analysis and Critical Control Points (HACCP)

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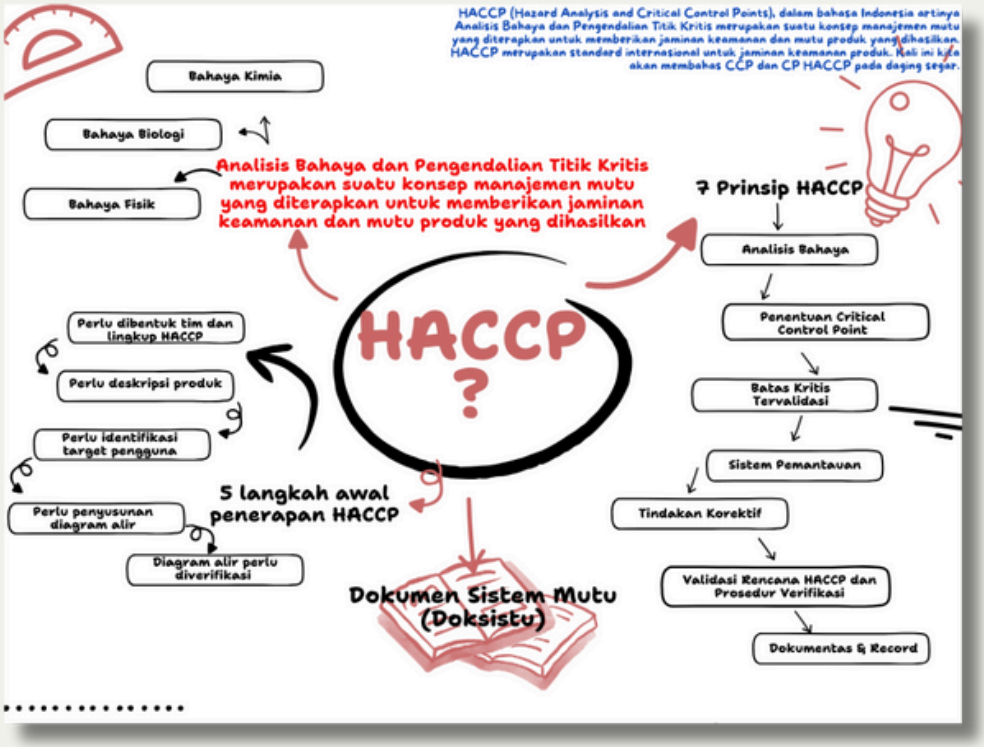
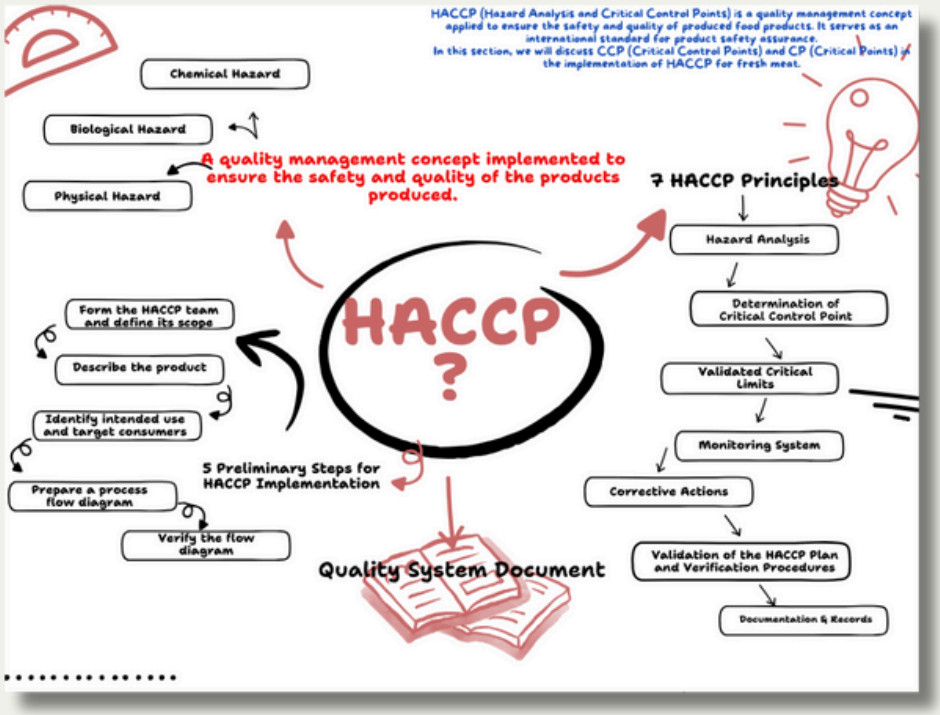




HACCP "daging segar"

Skema Critical Point (CP) dan Critical Control Point (CCP) pada daging segar merupakan bagian penting dari sistem HACCP (Hazard Analysis and Critical Control Point), yang bertujuan untuk menjamin keamanan pangan.

- Critical Point (CP): Titik, langkah, atau prosedur dalam suatu proses yang berpotensi menimbulkan bahaya dan perlu dikendalikan, tetapi pengendaliannya tidak ditetapkan sebagai titik kritis (biasanya ditangani melalui SOP atau program prasyarat).
- Critical Control Point (CCP): Titik, langkah, atau prosedur yang pengendaliannya sangat penting untuk mencegah, menghilangkan, atau mengurangi bahaya keamanan pangan hingga mencapai tingkat yang dapat diterima.

1. Penerimaan (karkas)

Critical Point → Pengecekan Visual (organoleptik) dan Dokumen

2. Penyimpanan Bahan Baku (Karkas)

Critical Point → Suhu ruang, lay out penyimpanan (FiFo, palet)

3. Pemotongan/Pengolahan

Critical Control Point → Suhu Ruang, Kebersihan karyawan, kondisi air

Grading dan Packing

Critical Point → Mutu visual, organoleptik, jenis kemasan (food grade)

Ditektor Logam

Critical Control Point → Kontaminasi fisik (logam, pasir, plastik)

4.Pendinginan Produk (daging Segar)

Critical Control Point → Freez Balsting suhu sekitar 4°C

Distribusi Market

Critical Point → Rantai Dingin terjaga hingga lokasi

Display Produk

Critical Point → Penataan di ruang dingin, dipisah dengan produk kering

HACCP "fresh meat"

Scheme of Critical Points (CP) and Critical Control Points (CCP) in fresh meat processing an essential part of the HACCP system aimed at ensuring food safety.

- Critical Point (CP): A step or procedure in a process that may present a potential hazard and must be controlled, but is not defined as a critical point (usually handled through SOPs or prerequisite programmes).
- Critical Control Point (CCP): A step or procedure whose control is essential to prevent, eliminate, or reduce food safety hazards to an acceptable level.

1. Receiving (Carcass)

Critical Point → Visual (organoleptic) and document check

2. Raw Material Storage (Carcass)

Critical Point → Room temperature, storage layout (FIFO, pallet)

3. Cutting/Processing

Critical Control Point → Room temperature, employee hygiene, water condition.

Grading dan Packing

Critical Point → Visual and organoleptic quality, packaging type (food-grade)

Metal Detector

Critical Control Point → Physical contamination (metal, sand, plastic)

4. Product Cooling (Fresh Meat)

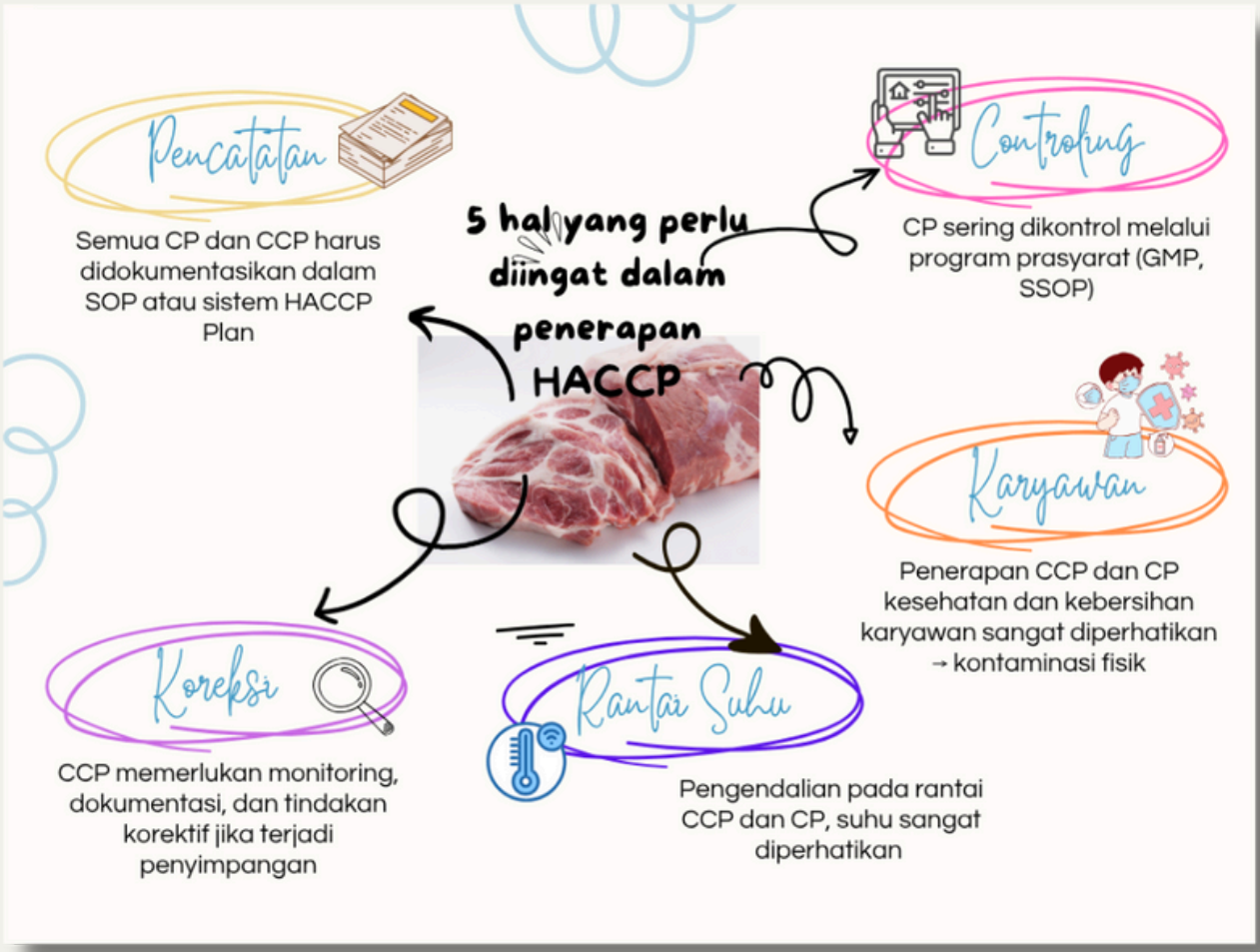
Critical Control Point → Freezing/blast chilling around 4°C

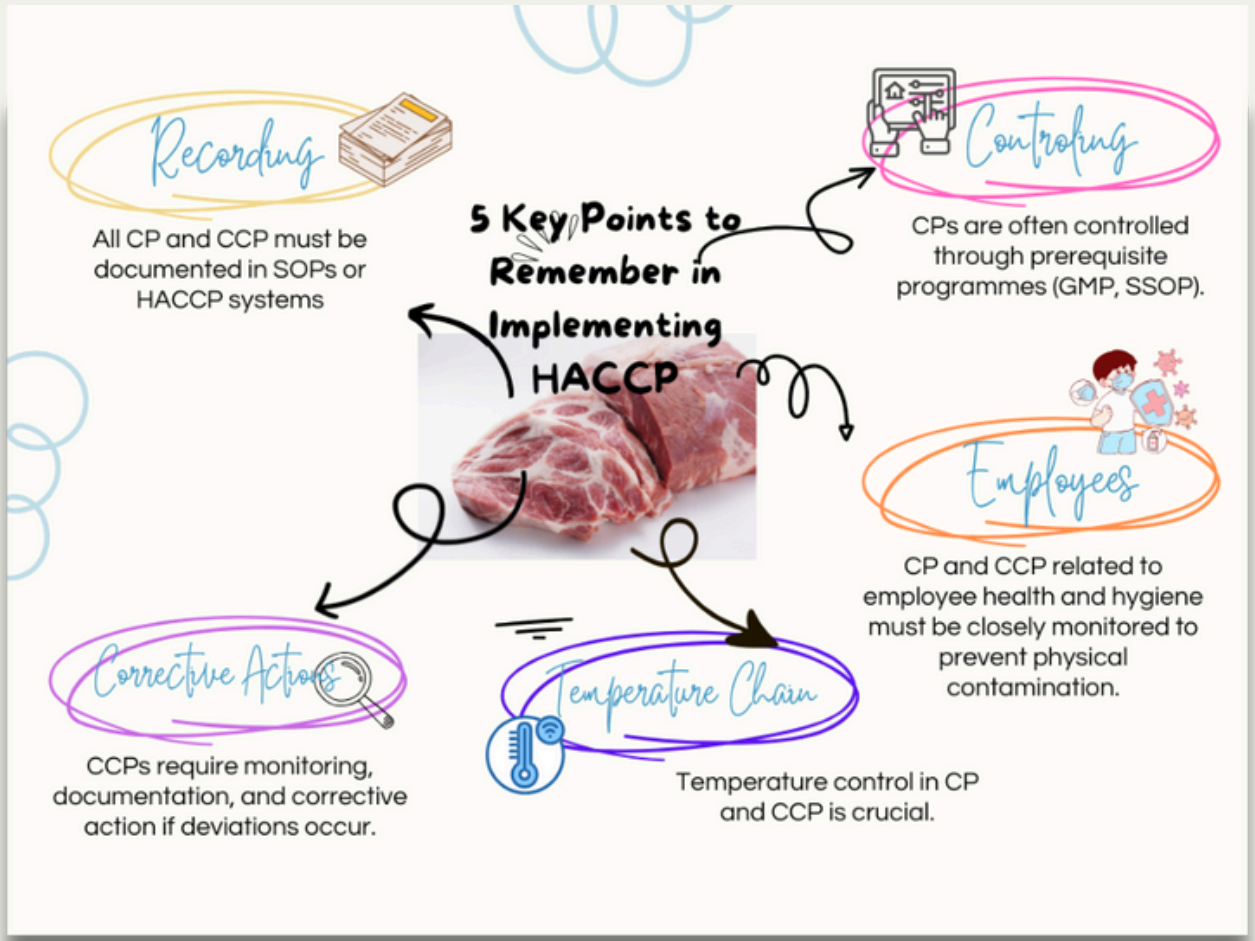
Distribution to Market

Critical Point → Cold chain maintained up to destination

Product Display

Critical Point → Arrangement in cold room, separated from dry products


5 hal yang perlu diingat dalam penerapan HACCP
Pencatatan
Semua CP dan CCP harus didokumentasikan dalam SOP atau sistem HACCP Plan
Controling
CP sering dikontrol melalui program prasyarat (GMP, SSOP)
Karyawan
Penerapan CCP dan CP kesehatan dan kebersihan karyawan sangat diperhatikan → kontaminasi fisik
Koreksi
CCP memerlukan monitoring, dokumentasi, dan tindakan korektif jika terjadi penyimpangan
Rantai Suhu
Pengendalian pada rantai CCP dan CP, suhu sangat diperhatikan


5 Key Points to Remember in Implementing HACCP
Recording
All CP and CCP must be documented in SOPs or HACCP systems
Controling
CPs are often controlled through prerequisite programmes (GMP, SSOP).
Employees
CP and CCP related to employee health and hygiene must be closely monitored to prevent physical contamination.
Corrective Actions
CCPs require monitoring, documentation, and corrective action if deviations occur.
Temperature Chain
Temperature control in CP and CCP is crucial.