

# Analysis Implementation of the HACCP (Hazard Analysis and Critical Control Point) System in the Processing of Home Industry Smoked Catfish in Bengkulu City

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## **Abstract**

HACCP (Hazard Analysis and Critical Control Point) is a recognized food safety standard. With the concept of each stage of the food processing process, the type, source, causes, and dangers of food products are identified, both biological hazards, chemical hazards and physical hazards. Knowing the application of HACCP (Hazard Analysis and Critical Control Point) in the home industry processing of smoked catfish in Bengkulu City. The research method used is descriptive qualitative. Qualitative descriptive analysis is used to determine the analysis of Haccp implementation. This research was carried out by means of observation or direct observation at Salai Bengkulu's house. The research results show that there are four important points or Critical Control Points. Data from observations made by researchers based on the 2013 New Smoked Fish SNI, SNI 01-4852-1998 at the Salai House, Bengkulu City. From the results of data processing in table 4.3, it shows the analysis of the application of the HACCP (Hazard Analysis and Critical Control Point) system in processing smoked catfish at home in Bengkulu City. The cause was found to be contaminated and risky to consume if not controlled. Consisting of biological, chemical and physical hazards such as not using personal protective equipment, contamination from the environment and equipment are the most dominant causes of contamination. Determination of the critical control point CCP (Critical Control Point) in the Smoked Catfish production process, namely at the weeding, racking, smoking and cooling stages. The conclusion of this research is that there are four important points or Critical Control Points in the process of processing smoked catfish in Bengkulu City, namely at the weeding, racking, smoking and cooling stages.

## **Keywords**

CCP, HACCP, Home Industry, Smoked Fish