

ABSTRACT

Sausage is one of the most popular foods in Indonesia. One of the pioneering companies that produce sausage products is PT KFI. In the production process, there are potential failures that can affect the quality and quantity of the product. Therefore, we need a system that can reduce the potential failure in the sausage production process, through the application of Hazard Analysis Critical Control Point (HACCP) which is integrated with Failure Mode Effect Analysis (FMEA) method. Through this research, there are three stages of the production process that became the main focus, namely the stage of coarse grinding, fine grinding, as well as storage chiller / freezer. Through these three stages, the root of the problem in the aspects of machine, human, and method are obtained.

Keywords: Sausage, HACCP, FMEA, Risk Priority Number



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ABSTRAK

Sosis merupakan salah satu panganan yang sedang populer di Indonesia. Salah satu perusahaan perintis yang menghasilkan produk sosis adalah PT KFI. Dalam proses produksi, terdapat potensi kegagalan yang dapat mempengaruhi kualitas dan kuantitas produk. Untuk itu, dibutuhkan suatu sistem yang dapat mengurangi potensi kegagalan pada proses produksi sosis, yaitu melalui aplikasi *Hazard Analysis Critical Control Point* (HACCP) yang diintegrasikan dengan metode *Failure Mode Effect Analysis* (FMEA). Melalui penelitian ini, terdapat tiga tahapan proses produksi yang menjadi fokus utama, yaitu tahapan penggilingan kasar, penggilingan halus, serta penyimpanan *chiller/freezer*. Melalui ketiga tahapan tersebut, diperoleh akar permasalahan pada aspek mesin, manusia, dan metode.

Kata kunci: Sosis, HACCP, FMEA, *Risk Priority Number*



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