

**CONDUCTING FOOD QUALITY MANAGEMENT SYSTEM
USING HAZARD ANALYSIS CRITICAL CONTROL POINTS
(HACCP)**

A THESIS

Submitted in Partial Fulfillment of the Requirement for the Bachelor Degree of
Engineering in Industrial Engineering



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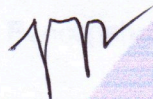
**INTERNATIONAL INDUSTRIAL ENGINEERING PROGRAM
FACULTY OF INDUSTRIAL TECHNOLOGY
UNIVERSITAS ATMA JAYA YOGYAKARTA
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2017**

IDENTIFICATION PAGE
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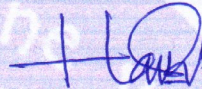
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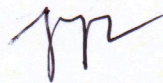
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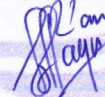
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DECLARATION OF ORIGINALITY OF THESIS

I certify that the research entitled "Conducting Food Quality Management using Hazard Analysis Critical Control Points" in this thesis has not already been submitted for any other degree.

I certify that to the best of my knowledge and belief, this thesis which I wrote does not contain the works of parts of the works of other people, except those cited in the quotations and bibliography, as a scientific paper should.

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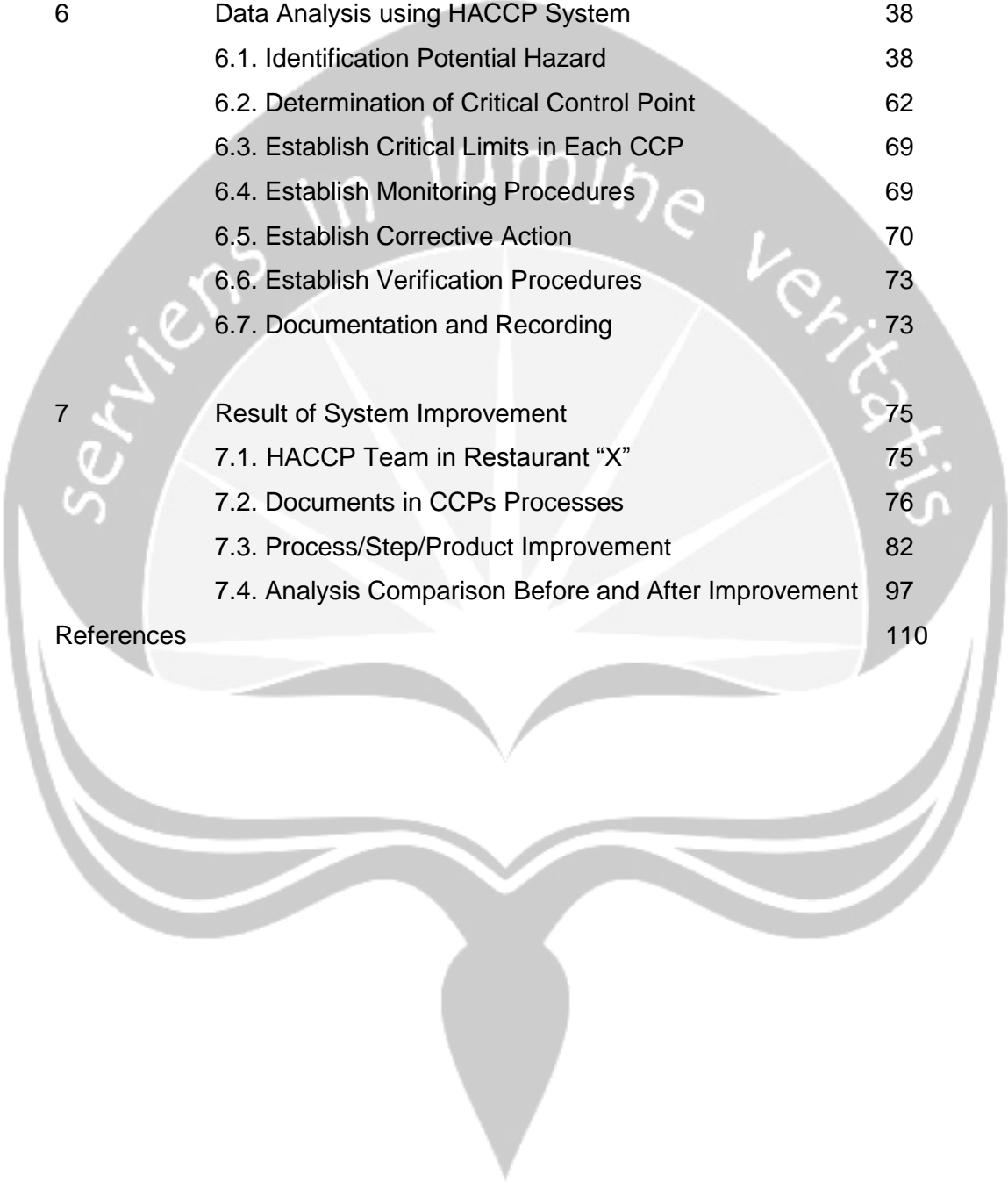
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TABLE OF CONTENTS

CHAPTER	TITLE	PAGE
	Title Page	i
	Identification Page	ii
	Declaration of Thesis Originality	iii
	Acknowledgement	iv
	Table of Contents	v
	List of Tables	vii
	List of Figures	viii
	List of Attachements	x
	Abstract	xi
1	Introduction	1
	1.1. Background	1
	1.2. Problem Formulation	3
	1.3. Research Purpose	3
	1.4. Research Scope and Limitation	3
2	Literature Review & Theoretical Background	5
	2.1. Previous Researches on HACCP	5
	2.2. Theoretical Background	7
3	Research Methodology	24
	3.1. Research Methodology	24
4	Process Business	29
	4.1. Process Business at Restaurant "X"	29
	4.2. Food Processing	32
5	Conducting Application of HACCP	36
	5.1. Conducting HACCP Team	36
	5.2. Product Description	36



	5.3. Identification of Usage Plan	37
	5.4. Conducting and Verifying Food Processing Flow	37
6	Data Analysis using HACCP System	38
	6.1. Identification Potential Hazard	38
	6.2. Determination of Critical Control Point	62
	6.3. Establish Critical Limits in Each CCP	69
	6.4. Establish Monitoring Procedures	69
	6.5. Establish Corrective Action	70
	6.6. Establish Verification Procedures	73
	6.7. Documentation and Recording	73
7	Result of System Improvement	75
	7.1. HACCP Team in Restaurant “X”	75
	7.2. Documents in CCPs Processes	76
	7.3. Process/Step/Product Improvement	82
	7.4. Analysis Comparison Before and After Improvement	97
	References	110

LIST OF TABLES

TABLE	TITLE	PAGE
2.1.	12 Steps of HACCP	5
2.2.	The Main Material in Physical Hazard & General Source	16
2.3.	Determination of Hazard Criteria by Pierson & Corlett's Matrix	18
2.4.	Hazard and Risk Category for Food and Raw material by Pierson & Corlett	19
2.5.	Determination of Characteristic Hazard Level	20
2.6.	Risk Category	20
2.7.	Optimum Storage Condition for Fruits & Vegetables	21
2.8.	Freezing Points of Selected Food	22
2.9.	Storage Points of Selected Food	23
6.1.	Hazard Analysis for Receiving and Storage Stage	43
6.2.	Hazard Analysis for Food Preparation Stage	50
6.3.	Hazard Analysis for Cooking Stage	56
6.4.	Hazard Analysis for Serving Stage	61
6.5.	Summary of CCP Decision Tree for Receiving and Storage Stage	64
6.6.	Summary of CCP Decision Tree for Food Preparation Stage	66
6.7.	Summary of CCP Decision Tree for Cooking Stage	67
6.8.	Summary of CCP Decision Tree for Serving Stage	68
6.9.	CCP Monitoring Chart	71
6.10.	Corrective Action Control Chart	72
7.1.	Hazard Analysis after Improvement for Receiving area	98
7.2.	Hazard Analysis after Improvement for Food Preparation	101

7.3.	Hazard Analysis after Improvement for Cooking	103
7.4.	Hazard Analysis after Improvement for Serving	105
7.5.	Summary of Risk Level before and after improvement	106



LIST OF FIGURES

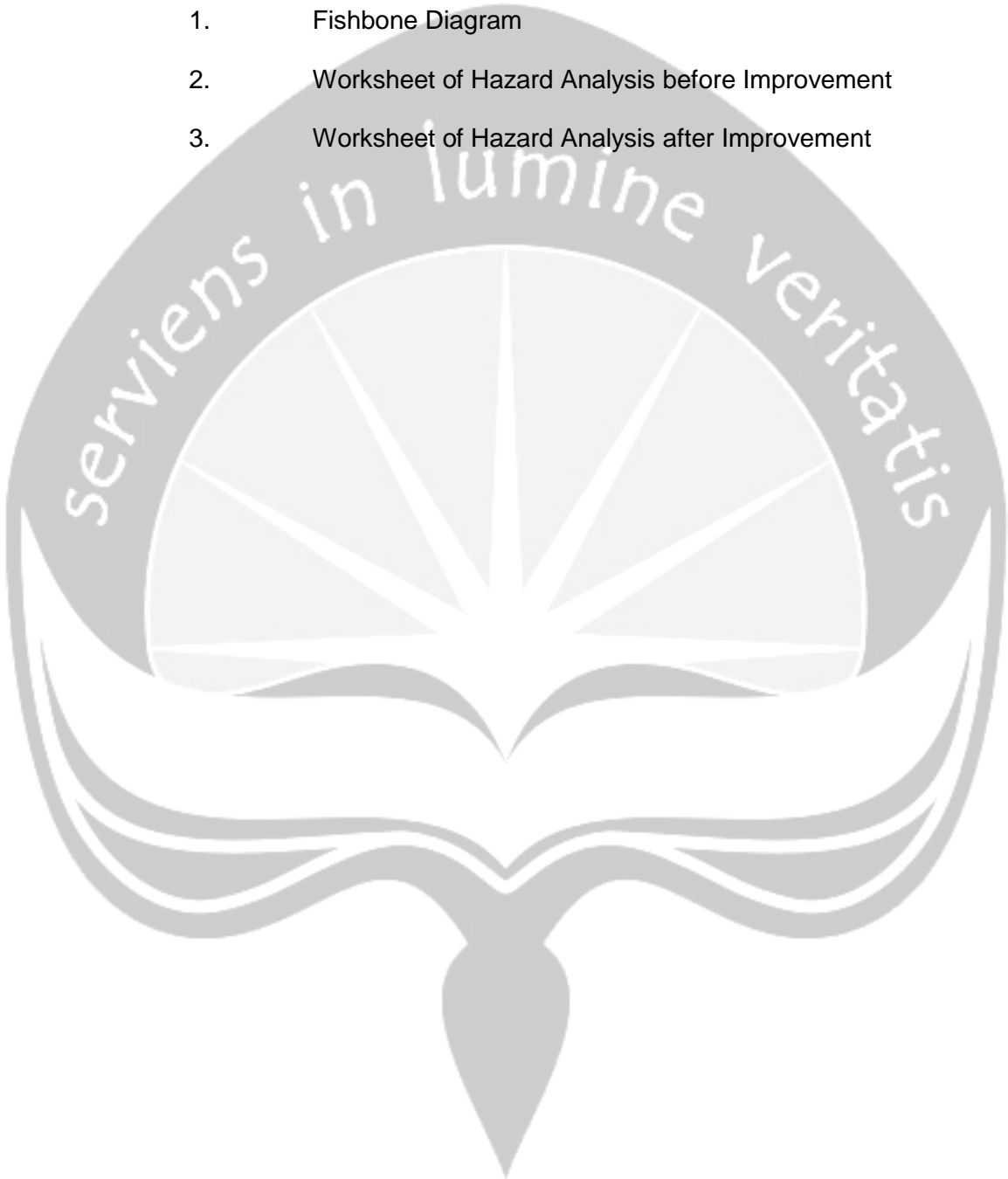
FIGURE	TITLE	PAGE
2.1.	Decision Tree of CCP	9
3.1.	Research Methodology	24
4.1.	Function Order	30
4.2.	Business Process of Food Reservation at Restaurant “X”	31
4.3.	Flow of Food Receiving Process	32
4.4.	Raw Material Preparing Process Flow for Frozen and Chilled Food	33
4.5.	Raw Material Process Flow for Ambient Food	34
4.6.	Cooking Process	34
4.7.	Serving Process	35
5.1.	Food Processing	37
6.1.	Receiving and Food Weight Measurement area	39
6.2.	Fish Packaging Area	40
6.3.	Freezer and Chiller	41
6.4.	Food Preparation Area	49
6.5.	Cooking Area	54
6.6.	Ready-to-Serve Table	59
6.7.	Material Handling	59
6.8.	Food Serving Method	60
6.9.	HACCP’s Decision Tree	63
7.1.	HACCP Team Organizational Structure	75
7.2.	Temperature Monitoring Record for Freezer	77

7.3.	Temperature Monitoring Record for Chiller	78
7.4.	Worksheet of Fish Supply	79
7.5.	Worksheet of Raw Chicken Supply	80
7.6.	Worksheet of Raw Meat Supply	81
7.7.	Corrective Action's Worksheet	82
7.8.	Receiving and Raw Material Storage Diagram Flow	84
7.9.	Worksheet Monitoring of Raw Material Receipt	85
7.10.	Waste Disposal Procedures	86
7.11.	Receiving and Food Area Measurement before Improvement	87
7.12.	Receiving and Food Area Measurement after Improvement	87
7.13.	Food Washing before and after Improvement	88
7.14.	Safety Rule Kitchen	90
7.15.	Poster of Personal Hygiene Program	91
7.16.	Poster of Hand Wash Procedures	92
7.17.	Food Preparation Process using Hygiene Equipment	93
7.18.	Flow Diagram for Food Preparation, Cooking, and Temporary Storage	94
7.19.	Fresh Food Storage Condition before and after Improvement	95
7.20.	Food Delivery Technique	96
7.21.	Food Serving Technique	97

LIST OF ATTACHEMENT

ATTACHMENT TITLE

1. Fishbone Diagram
2. Worksheet of Hazard Analysis before Improvement
3. Worksheet of Hazard Analysis after Improvement



ABSTRACT

This research entitled "Conducting Food Quality Management System using Hazard Analysis Critical Control Points (HACCP)" was conducted at Restaurant X in Central Java, Indonesia. Research begins when management has received complaints from customers due to poor food quality, such as: 1) Stale taste, 2) Food odor, 3) Presence of dirt (hair and fly), 4) Condition of plate and glass is not clean.

The methodology used in this study is HACCP. This method is used to assist restaurant management in evaluating the overall system in food processing. This method consists of twelve steps with seven principles.

By following these seven principles, the potential hazards of products and processes can be eliminated / prevented by applying the proposed control measures in each process. With the improvements applied, there is a change in the risk level of each process from 4 in the previous condition to 1 under current conditions. This value proves there is a reduction of potential hazards in each product and process from high to very low risk.

Keywords: Hazard analysis of critical control points (HACCP), food quality management, food processing, food safety catering, risk analysis, microbiological risk assessment, food quality, restaurant management system.

