

### **XIII. KESIMPULAN DAN SARAN**

#### **13.1. Kesimpulan**

1. CV. Pelangi (Rex's) Denpasar-Bali merupakan perusahaan yang bergerak dalam bidang pangan, memproduksi berbagai jenis *pastry & bakery*.
2. Struktur organisasi CV. Pelangi (Rex's) Denpasar-Bali memiliki bentuk fungsional, memiliki kelebihan berupa sistem penerapannya lebih sederhana dan murah.
3. Bahan baku yang digunakan adalah tepung *premix muffin* yang berasal dari anak Perusahaan UD. Bayu.
4. Pengendalian mutu yang dilakukan oleh CV. Pelangi (Rex's) Denpasar-Bali meliputi pengendalian mutu bahan baku dan bahan pembantu, pengendalian mutu proses produksi, pengendalian mutu produk akhir, dan proses sanitasi, meliputi sanitasi mesin dan peralatan, sanitasi lingkungan pabrik, sanitasi ruang produksi, sanitasi pekerja, serta sanitasi hama.
5. Limbah yang diolah oleh CV. Pelangi (Rex's) Denpasar-Bali yakni limbah padat dan cair.

#### **13.2. Saran**

1. CV. Pelangi (Rex's) Denpasar-Bali lebih memperhatikan keselamatan pekerja, dimulai dengan mengganti sarung tangan yang sudah tidak layak dan menggantinya dengan yang baru.
2. Sanitasi lingkungan kerja perlu ditingkatkan dengan cara menambah jumlah tempat sampah dan pembersihan tempat sampah yang lebih sering.
3. Penambahan jumlah ventilasi dalam tiap area produksi sehingga sirkulasi udara lebih baik.
4. Jumlah pekerja pada divisi *pastry* dapat ditambah sehingga dapat meringankan beban pekerja, terutama pada saat mendekati hari raya.

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