

XIII. KESIMPULAN DAN SARAN

13.1. Kesimpulan

1. CV. Pasific Harvest merupakan pabrik pengolahan pangan yang memproduksi ikan dalam kaleng dengan merek dagang “Asahi”, serta melayani maklon untuk pembeli lokal maupun internasional.
2. Pabrik pengolahan ikan dalam kaleng CV. Pasific Harvest terletak di Dusun Stoplas, Kedungrejo, Kecamatan Muncar, Kabupaten Banyuwangi, Jawa Timur.
3. Struktur organisasi di CV. Pasific Harvest dikepalai oleh Presiden Direktur dan memiliki wakil yang bergerak di bidang operasional, pemasaran, dan keuangan.
4. Proses pengolahan ikan dalam kaleng di CV. Pasific Harvest dilakukan secara kontinyu dengan memanfaatkan tenaga mesin dan manusia.
5. CV. Pasific Harvest menggunakan bahan baku, dan bahan pembantu yang sesuai dengan SNI
6. CV. Pasific Harvest telah menerapkan tahapan proses yang sesuai dengan SNI, sehingga menghasilkan produk yang aman dan memiliki umur simpan yang panjang
7. CV. Pasific Harvest memanfaatkan tahapan proses dan kualitas bahan yang optimal, sehingga produk yang dihasilkan aman dan memiliki umur simpan yang panjang, meskipun tanpa dilakukan penambahan pengawet
8. CV. Pasific Harvest telah menerapkan kebersihan dan sanitasi pekerja, alat, dan lingkungan produksi untuk mencegah kontaminasi produk
9. CV. Pasific Harvest telah melakukan pengendalian mutu untuk setiap bahan baku, sehingga dihasilkan produk ikan dalam kaleng yang sesuai dengan standar mutu yang telah ditetapkan oleh SNI
10. CV. Pasific Harvest telah melakukan pengolahan limbah cair melalui sistem IPAL, sehingga tidak merusak perairan saat limbah dibuang.

13.2. Saran

1. CV. Pasific Harvest perlu mempertegas aturan sanitasi yang harus dilakukan oleh para pekerja, yang terlibat dalam pemotongan ikan, guna meningkatkan keamanan produk ikan dalam kaleng.
2. CV. Pasific Harvest dapat meningkatkan kebersihan area produksi terutama pada bagian dinding dan sela-sela di dekat area pendingin atau mesin yang sulit dijangkau untuk menjamin kualitas produk.
3. CV. Pasific Harvest dapat menyediakan timbangan pribadi untuk setiap meja ataupun individu, mengintegrasikan sistem rotasi tugas, penjadwalan istirahat aktif, serta penyesuaian target kerja harian secara realistis untuk meningkatkan konsistensi berat pengisian dan kapabilitas proses.
4. CV. Pasific Harvest disarankan untuk melengkapi melakukan pemeriksaan hasil alat Biofish 3000-HIS dengan metode konfirmasi seperti HPLC secara rutin dengan laboratorium eksternal dan mengoptimalkan prosedur sampling untuk mengurangi risiko negatif palsu atau *false negative*.

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