BAB VIII
KESIMPULAN DAN SARAN

VIII.1. Kesimpulan

PT Sari Mas Permai merupakan industri pengolahan minyak kelapa yang berkomitmen menghasilkan produk berkualitas tinggi dengan menerapkan proses produksi dan kualitas yang memenuhi standar nasional maupun internasional. Dengan bahan baku kopra, perusahaan ini memiliki beberapa tahapan proses hingga menghasilkan berbagai produk bernilai tinggi. PT Sari Mas Permai memiliki lima *plant* dengan fungsi berbeda, yaitu *expeller* (*plant*-1), *refinery* (*plant*-2), *extraction* dan *pelletizing* (*plant*-3), *hydrogenation* (*plant*-4), dan *packaging* (*plant*-5). Produk utama yang dihasilkan meliputi RBD CNO dan RBD HCNO, sedangkan produk sampingnya berupa bungkil tepung, bungkil *pellet*, dan CFAD. Unit utilitas mendukung seluruh proses penyediaan air, *steam*, listrik, serta pengolahan limbah untuk menjaga keberlanjutan sesuai standar lingkungan.

Untuk mempertahankan kualitas tinggi, terdapat sistem pengendalian mutu yang dilakukan secara ketat dan menyeluruh mulai dari penerimaan bahan baku, proses produksi, hingga produk akhir sebelum proses distribusi, termasuk peralatan dan ruang produksi. Dari segi K3, perusahaan telah menerapkan berbagai langkah pengamanan seperti penggunaan alat pelindung diri, pemasangan tanda bahaya, serta pelatihan keselamatan bagi pekerja. Namun, penerapan K3 masih perlu ditingkatkan, khususnya di area yang berpotensi bahaya tinggi agar tercipta lingkungan kerja yang lebih aman. Dengan penerapan standar mutu dan sistem manajemen yang baik, perusahaan telah memperoleh berbagai sertifikasi penting seperti Sertifikat Halal, ISO 9001:2015, dan FSSC 22000. Selama pelaksanaan kegiatan, dilakukan pula tugas khusus berupa perhitungan kebutuhan produksi di *plant*-4 yang menunjukkan efisiensi proses dan berada sesuai dengan kondisi aktual di lapangan pada kondisi ideal sehingga mendukung kinerja produksi perusahaan.

VIII.2. Saran

Berdasarkan hasil pengamatan selama pelaksanaan Kerja Praktek, terdapat beberapa hal yang dapat ditingkatkan untuk mengoptimalkan kinerja perusahaan. Perusahaan disarankan untuk memperkuat pengaturan logistik dan kerja sama dengan produsen kopra agar ketersediaan bahan baku tetap terjamin baik dari segi kualitas maupun kuantitas. Inovasi produk juga perlu dikembangkan, misalnya dengan mengolah produk samping seperti CFAD menjadi produk baru seperti sabun, lilin, atau deterjen, sehingga meningkatkan profitabilitas perusahaan dan mengurangi ketergantungan terhadap pasar industri lain. Selain itu, tingkat keselamatan kerja juga masih perlu ditingkatkan, khususnya di *plant*-1 untuk meminimalkan potensi kecelakaan kerja dan menciptakan lingkungan kerja yang aman. Dengan langkah-langkah ini, diharapkan PT Sari Mas Permai dapat meningkatkan daya saing, menjaga keberlanjutan, dan memberi nilai tambah lebih besar bagi perusahaan maupun konsumen.

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