ABSTRACT

REVIEW PENERAPAN PRINSIP-PRINSIP HAZARD ANALYSIS CRITICAL CONTROL POINT PADA PROSES PEMBEKUAN FILLET IKAN KAKAP MERAH (Lutjanus sanguineus) di PT. SUKSES LAUTAN INDONESIA PROBOLINGGO JAWA TIMUR

By

TRIADMOJO WISNU PAMUNGKAS (2015115035)

System Hazard Analysis Critical Control Point (HACCP) is an early prevention efforts against the possibility of harm to the control points that have been identified during the production process. HACCP stated purpose is to indicate the location of the potential dangers that come from the food associated with the type of food that is processed by a food processing company with the purpose to protect consumers.

Implementation of a HACCP system reassessment includes the draft assessment of the application of the HACCP system, review the application of the system in the field, the study of literature that support the settlement of the problem, draw conclusions and suggestions.

Keywords: System Hazzard analysis Critical Control Point (HACCP), quality assurance system.