

Penilaian Risiko Kesehatan pada Pekerja Pengepakan di Perusahaan Minyak Goreng

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Abstrak

<div style="text-align: justify;">Penelitian ini bertujuan untuk evaluasi hasil Hazard Identification Risk Assessment Determine Control Kesehatan pada pekerja pengepakan di perusahaan minyak goreng yang telah dilakukan pihak perusahaan. Desain penelitian adalah Survey. Evaluasi menggunakan data sekunder HIRADC (Hazard Identification, Risk Assessment, and Risk Control) pada proses pengepakan minyak goreng, lembar data keselamatan material, SPO dan instruksi kerja; kemudian dilakukan observasi untuk perbandingan dan descriptive analysis. Penelitian dilakukan selama bulan Januari – Juni 2024. Hasil penelitian ini menunjukkan bahwa pengendalian yang sudah dilakukan oleh perusahaan minyak goreng adalah melakukan safety briefing setiap shift kerja, terdapatnya Standard Prosedur Oprasional, pemasangan rambu bahaya, dan penyediaan alat pelindung diri. Terdapat penerapan pengendalian yang berhasil menurunkan risiko signifikan menjadi tolerable. Ditemukan pengendalian pada bahaya ergonomi namun belum dapat menjawab masalah bahaya ergonomi tersebut. Oleh karena itu disarankan perusahaan dapat meningkatkan program kesehatan kerja secara berkelanjutan untuk menjamin kesehatan lingkungan dan pekerja seperti, program olahraga bersama, peregangan otot, pelatihan dan edukasi ergonomi, dan survei keluhan penyakit pada pekerja.</div><hr /><div style="text-align:

justify;">This study aims to evaluate the results of Hazard Identification Risk Assessment Determine Health Control on packing workers in cooking oil companies that have been carried out by the company. The research design is Survey. The evaluation used secondary data from HIRADC (Hazard Identification, Risk Assessment, and Risk Control) in the cooking oil packing process, material safety data sheets, SPO and work instructions; then observations were made for comparison and descriptive analysis. The research was conducted during January - June 2024. The results of this study show that the controls that have been carried out by cooking oil companies are conducting safety briefings every work shift, the existence of Standard Operating Procedures, installing hazard signs, and providing personal protective equipment. There is a successful implementation of controls that reduce significant risks to tolerable. Controls were found on ergonomic hazards but have not been able to answer the ergonomic hazard problem. Therefore, it is recommended that the company can improve occupational health programs on an ongoing basis to ensure the health of the environment and workers such as joint exercise programs, muscle stretching, ergonomic training and education, and surveys of complaints of diseases in workers.</div>