

# Gambaran Implementasi Prinsip Dasar Hazard Analysis Critical Control Point (HACCP) Pada Pelaksanaan Program Makan Bergizi Gratis Di Kota Depok Tahun 2025

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## Abstrak

Keamanan pangan merupakan aspek krusial dalam pengelolaan pangan, khususnya pada program berskala besar seperti program Makan Bergizi Gratis (MBG) yang menyoar kelompok rentan. Berbagai kasus keracunan pangan yang terjadi sejak uji coba program hingga pelaksanaannya pada awal tahun 2025, menunjukkan perlunya penguatan sistem keamanan pangan berbasis prinsip Hazard Analysis Critical Control Point (HACCP). Penelitian ini bertujuan untuk mengkaji gambaran implementasi prinsip dasar HACCP dalam seluruh tahap pengelolaan pangan pada program MBG di Kota Depok, termasuk evaluasi terhadap Sanitation Standard Operating Procedure (SSOP) sebagai prasyarat HACCP. Penelitian dilakukan dengan pendekatan kualitatif deskriptif melalui pengumpulan data dengan wawancara, observasi, dan dokumentasi di dua SPPG dan empat sekolah penerima manfaat di Kota Depok. Hasil penelitian menunjukkan bahwa tahap pengelolaan pangan masih belum sesuai pada beberapa aspek-aspek pedoman kemaanan pangan program Makan Bergizi Gratis yang ditetapkan oleh Kementerian Kesehatan Republik Indonesia seperti penyimpanan pangan sementara, penyajian di SPPG, dan penyajian di sekolah. Implementasi Sanitation Standard Operating Procedure (SSOP) pada kunci pelabelan, penyimpanan, dan penggunaan bahan toksin; serta eliminasi hama juga belum dilaksanakan seutuhnya. Pada proses pengelolaan masih ditemukan titik kendali kritis yang perlu dilakukan tindakan pengendalian.

Food safety is a crucial aspect of food management, especially in large-scale programs such as the Free Nutritious Meal (MBG) program that targets vulnerable groups. Various cases of food poisoning that have occurred since the pilot program until its implementation in early 2025, indicate the need to strengthen the food safety system based on Hazard Analysis Critical Control Point (HACCP) principles. This study aims to assess the implementation of HACCP basic principles in all stages of food management in the MBG program in Depok City, including an evaluation of the Sanitation Standard Operating Procedure (SSOP) as a prerequisite for HACCP. The research was conducted using a descriptive qualitative approach through data collection by interview, observation, and documentation in two SPPGs and four beneficiary schools in Depok City. The findings of the study clearly highlight notable deficiencies in several stages of food handling within the Free Nutritious Meal Program, as outlined by Indonesia's Ministry of Health guidelines. Temporary food storage and serving practices at both the Nutrition Service Delivery Unit (SPPG) and participating schools frequently fall short of compliance. Moreover, the implementation of the Sanitation Standard Operating Procedure (SSOP) remains inconsistent, particularly in areas such as proper labeling, safe storage and handling of potentially hazardous substances; and effective pest management. The study also identified several critical control points (CCPs) in the food handling process that urgently require more rigorous and systematic control measures.