THE EVALUATION OF SANITATION EFFECTIVENESS ON COOLING AND PACKAGING AREAS IN PT. X CIAWI-BOGOR

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ABSTRACT

The research objectives were to evaluate the sources of recontamination product on cooling and packaging areas, the effectiveness of sanitation programs and personnel hygiene implemented in the cooling and packaging areas. The study was conducted at PT. X Ciawi, Bogor, from August through October 2011. The results of application of the basic requirements or CPMB indicated 5 deviations, ie, 4 minor nonconformances and 1 major nonconformance in the category rating of A (excellent). Employee understanding of hygiene and sanitation was good, showed by the questioners distributed to all employees. Microbiological recontamination sources of cooling area were found in the equipments such as conveyors, fans, and chains of cooling chamber unit. However the average number of TPC and mold were still under the internal standard (1.0 X 10² CFU/ml/cm²) established by the company. Contamination of yeast, E.coli and coliform were not found. On packaging area at the part of a tool such as conveyors, seasoning buckets and seal machine, the microbial contamination (TPC) was also found under the internal standard (1.0 X 10² CFU/ml/cm²). However other microbial contaminants such as mold, yeast, E.coli and coliform were negatives. Based on these findings, it can be concluded that the application of sanitation programs on the equipments of cooling and packaging areas were quite effective. Observation of air microbiological quality in the areas of cooling and packaging showed that contamination of TPC, molds and yeasts were under the internal standard (1.0 X 10² CFU/ml/cm²). Similar results were obtained from the cooling and packaging areas where the density of TPC, molds and yeasts were found, the values were under the internal standard (1.0 X 10² CFU / 15 minutes / 100cm²). The implementation of personnel hygiene around cooling and packaging areas were effective shown by the data of equalize staphylococcus aureus and coliform were all negatives. The average amount of TPC contamination on the hands of employees were under the internal standard (1.0 CFU/ml/cm² X 10²), which indicated that personnel hygiene programs that had been implemented by the company were effective. In general it can be concluded that the implementation of GMP on particular areas of cooling and packaging at least as a basic requirements of the food industry had been met by PT. X

Keyword : evaluation, effectiveness, sanitation, instant noodle production