ABSTRACT


Meat is animal origin food and serve as a source of animal protein for human nutrition. High demand for meat is not always followed by improvement of facilities and condition in slaughterhouses. This study is to evaluate the application of standard sanitation operational procedures (SSOP), good slaughtering practices (GSP) and halal assurance system (HAS) as well as to evaluate establishment number to slaughterhouse in Pekanbaru City and meat quality analysis include physical quality (pH, color and water holding capacity), the microbial contamination, residues of heavy metals (Pb, Cd, Hg) and organophosphate pesticide (OP) residues. Random sampling was done on a population of livestock owners that slaughtered at Pekanbaru City slaughterhouse. Five livestock owners were sampling randomly for evaluate analysis. The cattle used way three heads for each. Carcass parts analyzed were Bicep femoris (BF) and Longissimus dorsi et lumbarum (LD), liver and kidneys. The results for evaluation of SSOP that was implemented is 54.65% and the assessment establishment number deviations indicate that there are 57 minor, 35 major, 14 serious and 8 critical. Implementation of GSP was 59.00% and assessments establishment number deviations showed 10 minor, 14 major, 6 serious and 2 critical, while the evaluation of the implementation of the HAS was 54.50% and deviations has 15 minor, 5 major, 2 serious and 1 critical. The microbial contamination in meat analysis showed that is above the maximum threshold set by the Indonesian National Standard (INS), while the results for physical quality, heavy metal residues and OP residues are under the maximum limit set by INS. The concluded this research is Pekanbaru City slaughterhouse is not implementing SSOP, GSP and HAS as evidenced by deviations in the assessment establishment number. The physical quality of meat was in the normal range of fresh meat. In addition, meat, liver and kidney from slaughterhouse Pekanbaru City has residual heavy metal and OP residues of under the INS, but the meat (BF and LD) contains very high microbial contamination of the INS has been determined.

Key word : meat safety, halal assurance, heavy metal residues, pesticide recidues, slaughterhouse