ABSTRACT

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Study Program : Public Health

Title : Analysis the implementation of food sefety based on the principles of Hazard Analysis Critical Control Point (HACCP) at Neptune Naiad ship PT. Indonesian BGP 2018

Background: Neptune Naiad is one of 12 ships that were operated for offshore seismic survey projects, where food process activities are carried out in this ship such as receiving food, storing food ingredients, processing food ingredients, and serving cooked food. From the initial survey it was found that some non-ideal conditions such as dry and frozen storage were overload, rice cookers did not work properly and kitchen crew did not wear suitable gloves when cutting fish.
Objective: to analyze implementation of food safety based on the principle of Hazard Analysis Critical Control Point (HACCP) in Neptune Naiad ship PT. Indonesian BGP 2018.
Method: This study uses a qualitative approach with in-depth interview method, observation and literature studies.
Results: Based on the principles of HACCP, the implementation of food safety on the Neptune Naiad vessel is quite good. The application of the principle of HACCP from hazard identification to documentation has been well implemented, although there are findings such as freezer and dry storage are not neatly arranged, some food items are placed on the floor, documentation of food menus and and not taking food samples must be concern to the inspection team.
Suggestion: review the company policies and standard procedures andauthor suggested to replace them with the implementation of HACCP as a food safety procedure that will be used on the Neptune Naiad vessel.

Keywords: HACCP, Food Safety, Neptune Naiad