



**Lampiran 5.1 Sertifikat HACCP PT. Madura Prima Interna**

	
<b>MINISTRY OF MARINE AFFAIRS AND FISHERIES REPUBLIC OF INDONESIA</b>	
<b>FISH QUARANTINE AND INSPECTION AGENCY (FQIA)</b>	
<b>CERTIFICATE OF IMPLEMENTATION OF PRE REQUISITE REQUIREMENTS OF HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)</b>	
<i>Ref No :</i> <b>05/SM/Pre-HACCP/PK/11/10</b>	
having regard to the Regulation of Minister of Marine Affairs and Fisheries No. PER.19/MEN/2010	
To certify that	
Fishery Processing Plant	: <b>PT. MADURA PRIMA INTERNA</b>
Address	: <b>Jl. Raya Semanggi Ds. Kapedi, Kec. Bluto, Kab. Sumenep, Madura, East Java - Indonesia</b>
Telephone	: <b>(62-328) 821043</b>
Facsimile	: <b>(62-328) 822183</b>
Type of Product (s)	: <b>Dried Anchovy</b>
Processing Step	: <b>Receiving, Processing, Drying, Packing/ Labeling and Storing</b>
Rate	: <b>C</b>
The establishment has effectively implemented of pre requisite requirements of HACCP and complied with :	
<ul style="list-style-type: none"><li>• CAC/RCP1-1969, Rev.4 (2003) General Principles of Food Hygiene.</li><li>• Decree of Minister of Marine Affairs and Fisheries No. KEP.01/MEN/2007, Requirement for Quality Assurance and Safety of Product During Production, Processing and Distribution.</li></ul>	
Valid Until : <b>30 November 2011</b>	
	
Date : November 30, 2010	
<b>Dr. Ir. M. Syamsul Maarif, M. Eng</b> Director General of Fish Quarantine And Inspection Agency (FQIA)	

## Lampiran 5.2 Alat Produksi Ikan Teri Nasi



Kareta dorong (*trowling*)



Sanoko/alat jemur



Keranjang (*Basket*)



Corong Pengemas



Loyang



Keranjang plastik (*irik*)



## Lampiran 2 ( Lanjutan )



Rak tiris



Tungku Perebusan



Ayakan



Timbangan analitik



Tempat Pencucian Ikan teri



Blong

## Lampiran 2 ( Lanjutan )



*Electric Pump*



*Para-para*



*Magnet Metal Detecting*



*Metal Detecting*



*Mobil Pengangkut*



*Kemasan Plastik Ikan Teri*



**Lampiran 2 ( Lanjutan )**



Timbangan Duduk Digital



Timbangan Duduk Manual



*Cold Storage* (Tampak belakang)



*Mesin Sizing*

### Lampiran 5.3 Gambar Proses Produksi Ikan Teri Nasi



Perebusan



Pengayakan setelah di rebus



Perataan Penjemuran



Penjemuran



Ruangan Sortasi



Sortasi



### Lampiran 3 ( Lanjutan )



Operator Mesin Sizing



*Sizing*



Pengemasan dan pelabelan



Penyimpanan Dalam *Cold Storage*



*Quality Control*



*Stuffing*

#### Lampiran 5.4 Dokumen HACCP

<i>Product Description</i>	
Product Name	Dried Baby Anchovy
Species Name	Stolephorus Spp
Raw Material Origin	Caught by net from Madura staid
How is Raw Material Receiving	Fresh raw Baby Anchovy was down to the processing room. The maximum temperature for the raw material is 10 <sup>0</sup> c
Finished Product	Dried Baby Anchovy
Processing Step	Receiving, washing, boiling, drying, selecting, sizing, weighing, packing, metal detecting, storage, and stuffing.
Packing Type	Severally package 6 kg. using plastic with portion was decided in carton .
Storage	Dried baby anchovy stored in cold storage (temperature of cold storage -5 <sup>0</sup> c)
Labels/Specification	Type of product, size, net weight and product name
Intended Use	
Intended Customer's	Ready to cook/frying Japan, Taiwan



Lampiran 5.4 ( Lanjutan )

HAZARD ANALYSIS WORKSHEET

Process Flow	Cause of Hazard	Potential Hazard	Hazard Belong To			SSOP/SOP (GMP) Adequately Control Hazard		Is The Potential Hazard				Justification	Preventive Measures
			FS	WH	EL	SSOP	SOP	Probability L/M/H	Severity Auto, M/L, N/L	Yes	No		
1. Receiving	<ul style="list-style-type: none"> <li>- Handling of fish from fisherman not so good and delivery for along time</li> <li>- Temperature abuse &gt;10 degree Celsius</li> </ul>	Biological - Salmon, TPC, listeria, monocytogenes	-	√	-	-	√	M	M/L	√	-	If not properly controller hazard may occur	Selected every basket from fisherman
		Physics - Foreign matter	-	√	-	-	√	L	N/L	-	√	-	-
2. Washing	Contamination from water, employee and equipment	Bacterial - Contamination ext. E. Coli, Coliform, Salmonella	√	-	-	√	√	L	N/L	-	√	Controlled by SSOP/SOP	-
3. Boiling	<ul style="list-style-type: none"> <li>- Temperature less than 100 degree Celsius</li> <li>- Salinity over/under standard</li> </ul>	Biological - Bacterial survival	√	-	-	-	-	L	N/L	√	-	Controlled by SSOP/SOP	Boiling temperature are controlled every time with thermometer
		Physics - Taste	-	√	√	-	√	L	N/L	-	√	Controlled by saltier	-
4. Drying	<ul style="list-style-type: none"> <li>- Contamination from employee, equipment and air</li> <li>- Cloudy weather or rained</li> </ul>	Biological - Pathogenic bacterial contamination	√	-	-	√	√	L	N/L	-	√	Controlled by SSOP/SOP	-
		Physics - Decomposition (bad smell)	-	√	-	-	-	M	Auto	√	-	If not boil well the fish are decomposed (bad smell)	Storage in cold storage if ungodly weather

**Lampiran 5.4 ( Lanjutan )**

5. Selecting	- Contamination from employee	Biological - Salmonella	√	-	-	√	-	L	M/L	√	-	The employee not discipline	Increasing employee
	- Incorrect selecting	Physics - Foreign matter	√	√	-	-	-	M	N/L	-	√	Controlled by SSOP/SOP	-
6. Sizing	- Incorrect sizing	Physics - Under/over/mix size	-	-	√	-	√	L	N/L	-	√	Checked during process	-
7. Weighing	- Incorrect weighing	Physics - Short/over weight	-	-	√	-	√	L	N/L	-	√	Checking by calibrated scale	-
8. Packing & labeling	- Human error - MC/plastic not clean	Physics - Incorrect labeling	-	√	-	-	√	L	N/L	-	√	Skilled employee	-
9. Storage	- Temperature fluctuation in the cold storage - Cool draught don't flattened	Physics - Decomposition (bad color and bad smell)	-	√	-	-	√	L	N/L	-	√	- Set automatic regulator at max 5 degree Celsius - Finish good compile with give to interpose cool air so that can flattened	-
10. Metal detecting	- Entry of object of metal from process before all - Human error	Physics - Foreign matter	√	-	-	-	-	L	N/L	-	√	Controlled by SSOP	-
11. Stuffing	- Mistake in the compilation at the (time) of stuffing - Stuffing do without carefully - Don't did swiftly	MC damage  Condensation in inner carton	√	√	-	-	-	M	M/L	√	-	- heap don't to high - controlled by SSOP	- -

## Lampiran 5.4 ( Lanjutan )

Identification of CCP

Process step	Significant hazard	Determine is fully controlled by prerequisite program (SSOP and SOP) • if yes = process next identified hazard • if no = process to Q1	Q1	Q2	Q3	Q4	CCP
			Do preventive measure at the step for identified hazard • If no = CCP modify step process or product • If yes = process to Q2	Does this step elimination or reduce the likely occurrence of a hazard to an • If yes = CCP • If no = process to Q3	Could contamination with identified hazard occur in excess of acceptable levels • If no = not CCP • If yes = process to Q4	Will subsequent step eliminated identified hazard or reduce this step likely to acceptable levels • If yes = not CCP • If no = CCP	
Receiving	Foreign matter	No	Yes	No	Yes	Yes	Not CCP
Drying	Decomposition	No	Yes	No	Yes	No	CCP
Selecting	Microbial growth	No	Yes	No	Yes	No	CCP
	Foreign matter	Yes	Yes	Yes	Yes	Yes	Not CCP



**Lampiran 5.4 ( Lanjutan )**

**Control Establishment of CCP**

Product	CCP	Significant hazard	Critical limited for preventive measure each	Monitoring				Corrective action	Records	Verification
				What	How	Frequency	Who			
Dried Anchovy	Drying	Decomposition	No smelly	Smell of fish	Visual	Every slow drying and fall capacity	QC staff	Reprocessing	Production record	Storage in cold storage if cloudy weather rained
	Selecting	Contamination	No detected	Cheeked employee healthy	Visual	During working	QC staff	Hand washing prior to enter selecting room	Sanitation control	Checked by laboratories every three months