

THE IMPORTANCE OF FOOD SAFETY FOR RETAIL

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Abstract

The purpose of food safety is a task and obligation for all of us, especially for retailers, producers and BPOM in protecting consumer safety, namely preventing food from biological and physical contamination that can endanger human health. Food safety problems that are still widely found in Indonesia, such as the circulation of food products that do not meet health standards and requirements.

Namely, the presence of contamination from biological contamination must be resolved so as not to interfere with consumer health. For this reason, there needs to be a regulation from the government to regulate consumer protection so that consumers feel safe in consuming healthy, hygienic and halal food according to health standards.

Keywords: *Food Safety, BPOM, Retailers*

INTRODUCTION

Food safety is a problem that needs to be considered in society Food safety is a condition and effort from the possibility of biological, chemical and other contaminants that can interfere, harm and endanger human health. Given the many problems that are developing about food poisoning, so there needs to be public awareness in increasing attention to awareness of healthy and hygienic food for consumption and halal, the key to maintaining life and improving health. Food safety can prevent the emergence of disease and growth for children. Another problem is the circulation of food products that do not meet health requirements. For this reason, food safety needs to be considered in society, especially for retailers in carrying out their product sales activities, they should pay attention to food safety to prevent foodborne diseases (Food Bron diseases), because if food is not safe it will cause illness, food poisoning, worsen the economy because if sick people cannot work then the family will suffer, in addition the food industry or food sellers do not sell their products, and the weakening of the quality of the younger generation, However, until now the circulation of unsafe food is still a problem for the Indonesian nation. Food is the most important basic human need and its fulfillment is also part of human

rights. Protection of the public from the circulation of unsafe food is a guarantee that the public must receive as consumers.

This is in accordance with Consumer Protection (Consumer Protection Law) Article 4. This condition reminds us of how important it is to handle food issues. Because food is food and drink that contains a source of energy for the human body to be able to function properly. If the body lacks energy, it will become weak and its activities will be disrupted. Related to the issue of food and drink safety in the regulations of section 16 109 of Law No. 36 of 2009 concerning Health, it is stated that food and drink produced and distributed to the public must meet standards or criteria for safe consumption. If the body continues to consume food that is not safe to consume, it will be susceptible to disease and health problems. And if conditions like this are not handled immediately, it will become a big problem for the community.

Based on data from the Food and Drug Supervisory Agency (BPOM), it shows that the existence of food and beverages that are not fit for distribution and consumption should be immediately withdrawn from circulation, because if left unchecked it will cause poisoning to the public. For that, all work together to pay attention to the issue of implementing food safety so that the rights of the public as consumers can be protected. Because food safety assurance is a must in the food industry, also for retail players. For that, the implementation of food management is very necessary.

To ensure that the food safety system can run well, good food supervision is needed. Where food supervision needs to be carried out as a form of protection for the community as consumers. The Republic of Indonesia is still faced with classic problems as a result of the impact of consuming unsafe food, namely poisoning and diarrhea. Food products circulating in the community such as meatballs, sausages, salted fish that are sold still contain preservatives. So the task of BPOM to supervise unhealthy and unsafe food and drinks for consumption can be inspected and secured.

Related to food supervision, food products will be divided into four types, namely fresh food under the supervision of the Ministry of Agriculture and the Ministry of Large Industries under the supervision of BPOM. While processed food from household industries and ready-to-eat foods are under the supervision of the Ministry of Health. However, with the existence of BPOM, it can supervise through processed products from large industries.

Therefore, retailers must pay attention to and maintain food safety through several things, including:

1. Attend Food Safety Counseling to be able to process food safely and free from contamination.
2. Implementing CPPOB to produce products that meet the requirements regarding quality that is safe for consumption.
3. Having a permit that guarantees the product is fit for consumption and does not endanger health

In addition, there are 5 keys to food safety for retailers that must be considered, namely:

1. Receive food safely
2. Provide safe storage and display facilities
3. Store and display food safely
4. Keep it clean
5. Sell safely

Thus, food safety for retailers is very important, this is because retail is one of the links that can be the spearhead for the community to get food before consumption. For this reason, retailers should protect customer health, comply with regulations and standards, improve business reputation, provide assurance and peace of mind for consumers and improve the competitiveness of good retail businesses. To ensure good food safety, retailers can carry out GRP or Good Retail Practices which are recommended to maintain the safety of food products sold to the public, **namely:**

1. Store products neatly
2. Adjust the temperature to the product on display
3. Clean the room and storage area regularly
4. Create a regular schedule for store cleaning
5. Have procedures for withdrawing expired products and arranging for product rotation or movement.

Considering the many activities that retailers can do, including: retailers sell goods in units or retail to consumers, buy goods from producers in large quantities to get cheaper prices and resell the goods by setting a certain additional price to make a profit and maintain the cleanliness and organization of the store, then this activity will have a direct impact on the community to interact. So with this, food safety is important to maintain in preventing foodborne diseases caused by food contamination with dangerous bacteria or viruses.

Based on the Law on Food Safety in the Republic of Indonesia, namely Government Regulation No. 86 of 2019 concerning Food Safety, it states that Wash hands before processing food, separate raw and cooked food, Cook until cooked and store food at a safe temperature, Use safe water and raw materials.

Referring to the PP, every person or business entity that produces food is required to meet nutritional requirements, Food producers are responsible for the safety of the food they produce, food imported into the region must meet the provisions of food safety, quality and nutrition, and food imported into the region must be accompanied by documents or certificates of test and inspection results, where this is intended so that Food Safety remains safe, hygienic, quality and does not conflict with religion, beliefs and culture of the community. So it is our shared task, especially retailers, that in maintaining Food Safety, they must be able to protect consumers from damaged products and actions that affect food safety, so that people can live healthily and halal. In solving problems faced by Food Safety, it is a shared responsibility, especially for retailers to maintain it so that Food Safety is maintained, considering that it is in accordance with the mandate of Law No. 18 of 2019 concerning Food Safety.

Retailers have an important role in overseeing food safety and are the vanguard where products meet consumers.

In line with that, retail actors. The government and BPOM as supervisors of Food Safety can collaborate in ensuring Food Safety at every point of the food chain according to their roles, considering that Food Safety is our shared responsibility to control risk factors that occur in Food Safety before the product is distributed, where Food Safety specifically continues to pay attention to Food Safety and Public Health as well as the quality and resilience of a nation. By working together with BPOM, retailers will oversee Food Safety, which includes food safety from cultivation, processing and verification, distribution until the food is ready for consumption. Therefore, under the supervision of Cooperation with BPOM, it will be ensured that food products are safe throughout the food chain, especially retail food distribution. Food safety in retailers is very important, because it is the spearhead where people get food before it is consumed. Therefore, increasing food safety by retailers is very important so that public trust in the quality of the products sold increases. For this reason, retailers can pay attention to and improve the fulfillment of retail businesses against food safety standards and mutual food. Where retailers as the vanguard must also be able to help manage food safety through the implementation of the Processed Food Safety Management System (SMKPO) by attaching information or logos that are installed in their stores, which means that in this case retailers have followed the regulations in supervising food safety in the community.

RESEARCH METHOD

The implementation of this community service activity was carried out in the Village, Tulungagung Regency on July 16, 2024. Observations of this activity included retail actors in Tulungagung Regency.



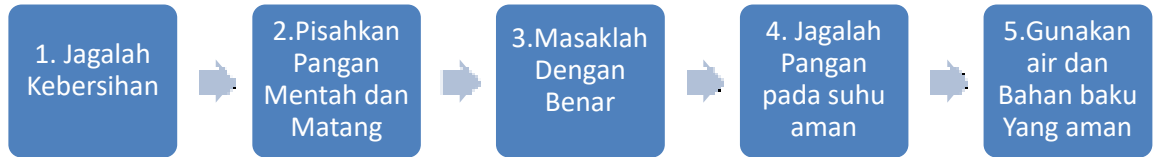
Figure 1. Ngemplak Market, Tulungagung



Figure 2. The retail actors Ngemplak Market, Tulungagung

The importance of Food Safety for retailers is a food safety measure designed to protect consumers from the dangers of food poisoning caused by bacteria and less strict supervision. Retail security is an effort made by retailers to maintain the safety of their customers, employees and assets.

The security key for retail behavior can be described as the flow below.



Information :

1. Maintain cleanliness: Make sure employees wash their hands before preparing food and maintain personal hygiene.
2. Separate Raw and Cooked Food: Avoid cross-contamination by separating raw and cooked food.
3. Store at a safe temperature: Avoid the danger zone by storing food at a safe temperature.
4. Use safe water and raw materials: Make sure the water and raw materials used are safe for consumption.
Clean the room and storage area: Do regular cleaning and pest control.
5. Product recall procedures: Ensure that retailers or employees have procedures for recalling expired products.
6. Employee Training: Retail food facility managers should provide ongoing training to employees.



Figure 3. Creative Street Vendor, Tulungagung

RESULTS AND DISCUSSION

This Food Safety activity is carried out in the form of community service which aims to help ensure that food and raw materials are safe for consumption and do not endanger the community. The initial step in implementing this Community Service Program is to observe problems with retail actors in Tulungagung Regency.



Figure 4. The Retail Actors In Tulungagung

From the picture above, it is explained that every retailer has a responsibility to consumers for food safety for buyers or consumers in maintaining health in the community. It has been mentioned that food safety is very important to be maintained, supervised starting from oneself, family and society through retail actors, how food and drinks are obtained so that they are truly suitable and safe for consumption by the community or consumers in Tulungagung district. Given the many problems faced related to food safety, handling safety is our shared responsibility, because handling food safety is not only from the aspect of trade, but is also a way to guarantee and protect the community from the negative impacts caused by consuming unsafe, quality and nutritious food is also a consideration.

Food safety is organized to keep food safe, hygienic, quality and not contrary to religion, beliefs and culture of the community. Food safety is intended to prevent biological chemical contamination, from biological chemical contamination and other objects that can harm human health. Food that is safe for consumption does not contain ingredients that can cause disease or poisoning. **Food safety also aims to:**

1. Ensure food quality for consumers
2. Prevent foodborne diseases
3. Creating a sustainable food system

4. Make safe, nutritious and affordable food accessible to all people.

That is the goal of food safety, namely to protect consumers from foodborne illnesses or injuries related to food consumption. To facilitate the implementation of food safety, the government needs to provide clear and firm regulations to protect retailers, producers and consumers as food consumers.

CONCLUSION AND RECOMMENDATIONS

Food safety activities for retailers in Tulungagung Regency are one of the real activities that can be carried out by retailers in Tulungagung Regency in maintaining and supervising food safety by consumers in Tulungagung Regency. This is done in the form of concern and responsibility for consumers regarding health in food safety. Until now, there have been several regulations related to food safety regulations in Indonesia, namely Law No. 18 of 2012 concerning Food, which means that a condition and effort are needed to prevent food from possible biological, chemical and other contamination that can interfere, harm and endanger human health and do not conflict with religion, beliefs, and culture of the community so that it is safe for consumption.

Special regulations on Food Safety are regulated in Chapter VII, Article 69, which states that the implementation of food safety is carried out through:

1. Food sanitation
2. Regulation of genetically engineered food products
3. Regulation of food additives
4. Regulations on food irradiation
5. Implementation of food packaging standards
6. Providing guarantees of food safety and food quality and guarantees of halal products for those required

Law No. 36 of 2009 concerning Health, articles 109 to 112, emphasizes more on securing food and beverages from materials that are harmful to health in food and beverage products. The production of food and beverages that will be marketed by retailers must meet health standards or requirements so as not to endanger consumers.

For this reason, in the future the principle of protecting the public as consumers from unsafe food safety will be the main factor and obligation for the government in collaboration with BPOM and producers and business actors.

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