



Observational Study Of Animal Slaughterhouses (RPH) Muaro Kumpeh Village Muaro Jambi

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ABSTRACT

A slaughterhouse (RPH) is a building or building complex with certain designs and conditions used for slaughtering animals to produce safe, healthy, whole, and halal (ASUH) meat for consumption by the general public. This research aims to find out the process carried out by the RPH in carrying out its duties by Islamic law. In this research, the method used to analyze the Muaro Jambi Mandiri Enterprise RPH was to use literature review and observation methods to describe and explain the condition of the Mandiri Enterprise RPH in Muaro Kumpeh Village. The data used in this research uses primary data obtained directly through observation or interviews and secondary data. The data collection methods in this research are interviews and observations regarding the suitability of animal slaughtering, physical facilities, distribution of slaughtered products, and critical points. at this RPH. The study results show that this abattoir has carried out its business by Islamic law and has MUI halal certification. It was found that the critical point in this abattoir is in the place used for slaughtering animals, where the condition of the place is very at risk of unclean contamination.

INTRODUCTION

Halal is a term in Islam that refers to everything permissible according to the teachings of the Islamic religion. Specifically, in the context of food and drink, halal refers to products or ingredients that are permissible to consume according to Islamic law. Products that must be processed, and produced following Sharia principles, meaning they must be free from certain ingredients such as pork, blood, alcohol, and other substances considered haram in the Islamic religion. Halal is the main requirement for Muslim consumers in consuming food products halal products food is determined by the suitability of the process, raw materials to transportation from the upstream stage to the downstream (Ma'rifat & Sari, 2017) Products that have generally received halal certification considered halal and suitable for consumption by Muslims. Halal certification is a process that confirms that a product or facility meets the requirements of Islamic Sharia law related to consumption. This involves inspection by a Halal Certification Body to verify that the product is produced, processed, or served in accordance with halal principles, this halal certification is issued after the product or installation passes testing and meets established standards.

Food of animal origin needs to be monitored to ensure that people can get meat which is suitable for consumption. In some cultures, meat is an important part of daily food, while in some religious beliefs, there are regulations and special provisions regarding meat consumption, for example, halal rules in Islam or concepts of vegetarianism in several other religious teachings. Meat is one of the foods a source of animal protein that is preferred by the public. High demand for fresh meat opens up opportunities for meat businesses to carry out slaughtering at home slaughter animals or other animal slaughtering places. In Indonesia, there is UU no. 41 of 2014 concerning Animal Husbandry and Animal Health, this law covers various aspects related to animal husbandry, animal health, slaughterhouse management, as well as animal safety and welfare standards during the slaughter process. Kuntoro et al. (2012) said that the quality and safety of meat One of the results is determined by the implementation of meat provision at the slaughterhouse. A House Animal Slaughterhouse (RPH) is a building or building complex with a design and certain conditions used as a place for slaughtering animals to produce Safe, Healthy, Whole, and Halal (ASUH) meat for consumption by the general public (Borrego, 2021) The halal guarantee system at slaughterhouses usually includes several stages monitoring and procedures to ensure that the slaughter of animals and products meat that complies with halal principles. Some common points are included in this system among others :

1. Halal Certificate: Slaughterhouses must have halal certification from recognized organizations to ascertain slaughter methods, operation, storage, and processing comply with halal principles.
2. Separation of halal and non-halal products: Separation between halal and non-halal products must be strictly maintained at every stage of production, cutting, and storage.
3. Use of halal materials: Materials used in the process of cutting, including tools and additional materials, must be sourced which is halal.
4. Employee Training and Supervision: Employees must be provided with training related to halal and



- supervised animal slaughter procedures to ensure compliance with these rules.
5. Compliance with Standards: Slaughterhouses must comply with standards which has been determined by the body that oversees halal certification, is good from a technical and Sharia perspective.

This halal guarantee system aims to provide guarantees to consumers Muslims that meat produced in slaughterhouses has been processed in accordance with Islamic halal principles. Problems experienced by currently moving micro businesses in the field of animal food, there is no halal certification at slaughterhouses (RPH) so it is necessary to investigate the procedures and methods for processing meat from the start to reach the consumer. According to KNEKS Research with Halal Science, The IPB Center in 2021 shows that 85% of slaughterhouses do not have a halal certificate. Of course, this could be a big obstacle for Indonesia which aspires to do so certification of 10 million halal products.

LITERATURE REVIEW

Product raw materials are the main materials used in production process activities both in the form of raw materials, semi-finished materials, and finished materials. While product additives are materials that are not used as the main ingredient added in the production technology process. Auxiliary materials or auxiliary materials are materials that are not included in the category of raw materials or additional materials that function to help speed up or slow down the production process, including engineering processes. Halal goods cannot be separated from the objectives of Islamic law, namely: taking *maslahah* and rejecting harm or danger. If according to health, a type of product can be life-threatening, then the product is forbidden to use (Djalal, 2017).

In the market, these meat products are processed in slaughterhouses (RPH) then being distributed to markets and finally to consumers. To guarantee that slaughtered meat products are halal, the slaughterhouse must have a halal certificate based on Government Regulation (PP) (39, 2021). Halal slaughterhouses are required for The Restaurant And Meat-Processed Food Industry which has a halal certificate, this is the background of our research that halal slaughterhouse (RPH) would achieve the halal value chain of the restaurant and meat-processed food industry (Pratiwi, 2023).

METHOD

In this research, the methods used were literature review and observation methods to describe and explain the condition of the Independent Business RPH in Muaro Kumpeh Village. The data used in this research uses primary data obtained manually directly either through observation or through interviews and also secondary data.

This research was conducted in November 2023 at the Slaughterhouse (RPH) Usaha Mandiri Jl. Port RT.08/02 Muaro Kumpeh Village, Muaro Jambi Regency. Selection of the slaughterhouse in Muaro Kumpeh Village, Muaro Jambi Regency as the research site because this RPH is an RPH in Muaro Jambi Regency that has received a business premises permit and halal certified. This research uses primary and secondary data types and sources, according to Hasan (2002) primary data is data obtained or collected directly in the field by the person conducting the research or the person concerned who needs it. Meanwhile, secondary data is data obtained from other people or in a form of documents, mass media, and literature.

Data collection methods in this research are interviews and observations regarding the suitability of animal slaughtering, physical facilities, distribution of resulting products cutting, as well as critical points in this slaughterhouse.

RESULT

Analysis of Independent Business Slaughterhouses

The Independent Business Slaughterhouse is an independent or privately owned business located in Muaro Kumpeh Village, Muaro Jambi Regency. This RPH was established in 2013 until now, this RPH is managed personally by Mr. M. Handri Susanto. It has a building area of 10x18 m and a drum area of 8x20 m with a workforce of approximately 10 people. The Muaro Kumpeh Village Independent Business Slaughterhouse (RPH) is a place where cattle and buffalo are slaughtered. The types of cattle that are most commonly slaughtered in this place are Bali cattle and Limousin cattle. Usually slaughter is carried out every day with a number of 1-3 cows, but due to the current situation where there are many illegal slaughterhouses, this abattoir only carries out slaughter on Saturday nights, and when there are orders from consumers only, the cattle that are slaughtered come from Lampung area.



Figure 1. Independent Business RPH

Layout, Facilities, and Construction Analysis

- The location of this abattoir does not cause environmental pollution to the surrounding area, the abattoir It is also not near chemical industries, far from pig farms, or activities which can cause contamination of the product. The location of this slaughterhouse is around Residential areas and close to highway access, have access to clean water which comes from well water and PDAM water, and also has a water storage tank which is used for purposes when slaughtering livestock.
- The Independent Business Slaughterhouse is the main building which is the stable livestock, next to it there is a special room where animals are slaughtered, but in this room, there is no separation between the dirty room and the clean room, The work process is also carried out in the same place. In space, This animal slaughterhouse does not have doors or barriers due to the lack of availability of spacious land. It is best if this slaughterhouse has a special room used for a clean room or a separate room so that it doesn't cause problems with contamination of the product to be produced.
- The abattoir building is also left open and only has a wall as a wall just barrier, this can cause the presence of other animals that can cause unclean like a dog to enter this area. It would be better for this slaughterhouse to have a partition or a fence to keep the slaughterhouse from being easily entered by animals can cause uncleanness.
- There are no filters in waste disposal sites for blood and viscera drained using a small drain located near the floor animal slaughter. There should be a filter for waste disposal blood and innards so that the waste produced from this slaughterhouse does not cause odors or pollute the environment around the slaughterhouse.
- The livestock holding pens at the slaughterhouse are quite clean but there is waste Disposal of animal waste is only put into sacks and not thrown away to the waste disposal site. It is best to dispose of this animal waste quickly cleaned or used, don't leave it piled up in one place. This can cause odors and attract flies which can cause disease.



Figure 2. Cage area and slaughter area

Analysis of Equipment Used in Animal Slaughter

The critical point for the prohibition of a product is not only seen from the slaughter of animals but it can also be seen from the equipment used to slaughter animals. Point analysis Critical aspects of the equipment used can be seen in the following table.

Table 1: Identification of Critical Points for Equipment Used in Animal Slaughter

No	Equipment	Equipment Condition	Results
1.	Knife Slaughter/Knife Meat	The machete used by Di Sharpen it first using a stick tool machete sharpener sharp and easy in slaughter. A cutting knife is used to separate the skin meat and fat.	The knife used is very sharp to be able to cut tendons in animals, this knife after direct use Cleaned so that no blood remains Which can cause pollution/unclean.



2.	Stainless Table Steel	Metal equipment contact with meat made from that material not easy to rust or corrosive (made from stainless steel or metal)	For stainless steel tables used in this slaughterhouse is quite clean because after using it straight away cleaned, but just left You can do it without a cover causes dirt to stick or contamination occurs on the table.
3.	Iron pole	Iron Equipment used hook the cow on for an inner pole slaughtering process.	This iron pole is used for tie the cow/buffalo at the time slaughtering process. This pole does not has a cover or is left on just open. This can cause unclean sticks to the pole.
4.	Rope	To tie a cow using techniques specifically by binding cow in the legs and body then pulled together with opposite direction.	The rope itself is kept in place specifically for tool storage do not come into contact with the tool could cause contamination.
5.	Tool for Put animal after Slaughtered (Cradle)	There are many hangers (Cradle) for hanging meat skinned.	In Cradle this can cause the occurrence of unclean contamination becomes a critical point in the process slaughtering this slaughterhouse animal, Karen, The cradle is just left alone stuck on wood, actually the placement of this cradle indeed placed above but it's good to be stored in a closed tool case and minimize the occurrence of uncleanness.
6.	Boring Tool Carcass (Hoist)	Still using tools using energy human to operated automatically manually. rails and tools carcass hanger designed so that the carcass does not hit the floor and wall	For this hoist, just leave it up so as not to touch the floor and wall.
7.	Freezer Box	Used for cool the meat which has been cut	There are 2 freezer boxes in this slaughterhouse, but the freezer box was left in open slaughter area this can make a freezer box easy to open by anyone.
8.	Scales	Scales in the form of hanging scales and normal scales	Scales are placed in place special equipment storage.

DISCUSSION

Analysis of Slaughter Procedures

In this slaughterhouse, preparations before slaughtering involve cleaning the livestock that arrived, then the cattle are taken to the slaughtering area and tied by means of whether it's good or not rough, the procedure for dropping an animal is good, not rough, and not beaten. Livestock slaughter at the Muaro Kumpeh RPH uses conventional methods, namely by tying the cow and pulling it tightly so that the cow falls to the floor and then slaughtered. Rough treatment in handling animal slaughter will cause stress in animals and result in low-quality meat. process Appropriate slaughtering means the slaughtering process uses a knife sharp with one press to cut the blood vessels, breath, and airways of the food, the slaughter wound is left unflushed until the bleeding is complete,

After the animal is slaughtered the head and legs are separated from the body using hanged. The slaughtering process is carried out by a slaughterer who has received it training certificate as well as getting special training on slaughtering animals by the Indonesian Halal Slaughter Specialist (JULEHA) DPD Muaro Jambi, for this slaughterhouse there are 3 slaughtermen who already have training certificates. In Islamic law, there are three aspects of halal slaughter, namely the livestock aspect cut, aspects of the person who cuts (slaughterer) and aspects of the cutting process.

The aspect of livestock to be slaughtered must be livestock that according to the law is livestock halal, such as goat, sheep, cow, buffalo, rabbit, deer, kacil, chicken, camel, and so on still alive condition, meaning it was not dead before it was cut (carcass) and in healthy condition. From the aspect of the person cutting, he must be a Muslim, an adult, and understand good and correct way to cut (Mail et al., 2021).

Critical Point Analysis

According to BPJPH (2020), several potential critical points in slaughterhouses start with the origin of raw materials, slaughter, manufacturing processes or equipment, there is potential for contamination by non-halal goods,



ensuring management, transportation and distribution to consumers. The following is the identification of critical points for the uncleanness of raw materials and preventive measures:

Table 2 : Identification of Critical Harness Points of Raw Materials

No	Material Name	Critical Point (potentially haram)	Preventive measure
1.	Cow/Buffalo	Cows/Buffalo that are sick or disabled.	The selection of cattle/buffalo to be slaughtered must be in accordance with Islamic law and in good condition.

From the results of the table above, identify the critical point which is the danger point for the main ingredient's uncleanness, namely live cattle/buffalo, where there could be acceptance of livestock that are sick or disabled, this can affect the halalness of the product. The preventive action that must be taken is to carefully select animals that are in accordance with Islamic law and are in good condition. The following is the identification of critical points of prohibition in the production process flow and preventive measures:

Table 3: Identification of Critical Points of Hazards from the Production Process Flow

No	Process Stages	Critical Point (potentially haram)	Control measures
1.	Acceptance of slaughtered animals	Cattle/Buffalo livestock accepted under the circumstances of sick or disabled.	Separate sick animals so that they can be isolated first and slaughtered in accordance with Islamic law.
2.	Isolation/Rest	Animals that have been passed down from the transport truck will be experiencing stress because long journey and should be rested, this is possible to become contaminated with uncleanness	After being unloaded from the transport truck, it is not immediately slaughtered and must be rested first. The resting place must be cleaned regularly, for example, twice a day.
3.	Animal Slaughter (Cow/Buffalo)	Slaughter is carried out manually, by the way, lay down first to the new binding post then slaughtered. It is feared that it will be contaminated with dirt/unclean which is on the floor because the animal is simply laid down without there is a base. And worrying in the cutting process no 3 channels were cut off is the way the animal dies	Long plastic order not contaminated dirt. For process slaughter, use really sharp knife and clean order slaughtering can in accordance with sharia Islam.
4.	Blood draining place	The place where the blood was drawn was contaminated with unclean	Make sure the place for draining blood is clean and does not come into contact with anything that could make it unclean.
5.	Skinning Process	During the skinning process, the cow that has been slaughtered will be tied to a pulley and will be hoisted so that the cow is not left on the floor during the skinning process, however the pulley used to hang the slaughtered cow is at risk of being contaminated with unclean or feces.	Basically, the tools used to skin animals are always cleaned after use and stored in a special place and not left hanging after use.



6.	Removal of Viscera	At the time of removing the viscera has been in accordance with that method has been determined, but for its place is not separate from cutting place	Should be the place removal of viscera have a place separately or not joined with cutting place, because it can become contaminated unclean.
7.	Carcass Splitting	For carcass splitting it is suitable, but for carcass hanging areas there is a risk of contamination because after use the tool is simply left hanging, not stored in the equipment storage area.	It is best to store tools that have been used in a storage area to minimize unclean contamination.
8.	Distribution	The car used to carry out the distribution is contaminated with unclean	Must be sure that car used in distribution is clean and safe from unclean or cleansed First before doing distribution

In the production process table above which includes receiving livestock (cows/buffalo), resting, slaughtering animals, blood draining, skinning process, removing innards, carcass splitting, and distribution. Of the several production processes above, the critical point for uncleanliness that is most at risk is at the slaughtering place, because the animal slaughtering place does not have a partition that can prevent other animals from entering or things that are unclean.

In the context of modernizing slaughterhouses, KNEKS emphasizes the importance of implementing a management system that refers to established standards, such as Decree of the Minister of Agriculture Number 413 of 1992 concerning Animal Slaughter and Meat Handling as well as criteria for a halal product guarantee system. Thus, to ensure halal meat, slaughterhouse owners need to pay attention to the halal slaughter standards that have been set by the MUI and related institutions, as well as comply with the guidelines that have been prepared by the Ministry of Religion and KNEKS.

CONCLUSION

From the results of the discussion above, it can be concluded that this Independent Business Slaughterhouse is categorized as Halal because it is in accordance with the principles of Islamic law, and there is no evidence that anything that could make the product unlawful is found. However, The critical point in this slaughterhouse is at the slaughterhouse which is at risk of causing unclean contamination. It's just that more intense monitoring and evaluation is needed to maintain the halalness of products from this slaughterhouse. The Halal Guarantee System (SJH) design process follows the HAS 23000 criteria.

At independent business slaughterhouses (RPH), it is best to carry out scheduled cleaning so that the slaughterhouse is always kept clean and to continue monitoring livestock so that they remain in healthy and good condition. Also always extend halal certification documents, and carry out scheduled halal slaughter training.

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