

CONTENT ANALYSIS OF RESEARCH ON
THE IMPLEMENTATION OF HACCP SYSTEMS
IN FOOD SERVICES IN INDONESIA

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ABSTRACT

Background: Food safety issues receive special attention in food surveillance programs because it is an important issue in the food sector in Indonesia. One of the efforts to control food safety during the food productions process is to implement a HACCP system. Research on the application of HACCP in food services has been carried out, but no one has ever conducted a review related to this research so that general conclusions cannot be drawn. **Objective:** To describe research trends in the application of the HACCP (Hazard Analysis Critical Control Point) system in food service in Indonesia. **Methods:** The research was conducted using the content analysis method. The data collection method uses the Publish or Perish application, Microsoft Excel and Zotero. By harvesting articles using the Publish or Perish application, selecting articles that have been collected using the Microsoft Excel/Zotero application. **Result:** Published articles with a time span of 2000 to 2025 on the application of HACCP in food services are 20 article. The trend of article publication has increased in 2018. The type of food services that is most interested in doing research is a hospital. The most popular menu for research is processed animal dishes. All articles performed step 6, step 7, and step 8. The most CCPs were at the processing stage. **Conclusion:** Food Services institutions that are the object of HACCP research are hospitals. The menu that is the object of most HACCP research is derived from animal side dishes. The steps used in the HACCP research study in these articles are still not perfect.

Keywords : HACCP, Food Service, Content Analysis.