

ABSTRAK
RISIKO PRODUKSI USAHATANI JAMUR TIRAM PUTIH
DENGAN METODE *FAILURE MODE AN EFFECT ANALYSIS* (FMEA)
Oleh

Irva Nuraeni
NPM. 225009007

Dosen Pembimbing:
Riantin Hikmah Widi
Rina Nuryati

Proses produksi jamur tiram tidak terlepas dari risiko. Penelitian bertujuan mengidentifikasi risiko produksi, mengukur tingkat risiko, melakukan pemetaan risiko, merumuskan strategi pengendalian risiko prioritas. Metode Penelitian studi kasus dengan data primer dan sekunder. Alat analisis diagram tulang ikan, Failure Mode An Effect Analysis (FMEA), Risk Priority Number, analisis deskriptif. Risiko produksi yaitu bekatul berkutu, serbuk gergaji terkontaminasi solar, bibit F2 kontaminasi, pencampuran bahan kurang merata, kadar air tidak sesuai, plastik sobek, kontaminasi baglog, susunan baglog rapat, drum bocor, suhu kurang maksimal, api mati saat sterilisasi, gangguan alat, alat tidak steril, kesalahan memasukan bibit, kontaminasi bibit, bibit rusak, suhu tidak stabil, penataan terlalu dekat, kontaminasi baglog, atap bocor, fluktuasi suhu, tubuh buah kecil, jamur tidak seragam, akar tertinggal, jamur tidak kepanen, waktu panen cepat, jamur rusak, jamur layu, jamur busuk. Tingkat risiko tertinggi (serbuk gergaji terkontaminasi solar, kontaminasi balog, suhu kurang maksimal, kontaminasi bibit, kontaminasi baglog inkubasi, fluktuasi suhu, waktu panen cepat, jamur busuk) risiko terendah (Bekatul berkutu, Pelastik sobek, Api mati saat sterilisasi, Bibit rusak, Penataan dekat, Atap bocor, Akar tertinggal, Jamur layu). pemetaan risiko prioritas, risiko pengadaan bahan baku serbuk gergaji terkontaminasi solar, risiko pembuatan media tanam kontaminasi balog, risiko sterilisasi baglog suhu kurang maksimal, risiko inokulasi bibit kontaminasi bibit, risiko inkubasi kontaminasi baglog, risiko pemeliharaan fluktuasi suhu, risiko panen waktu panen cepat, risiko pascapanen jamur busuk. Strategi pengendalian Mencuci serbuk gergaji menggunakan air bersih, mengganti serbuk gergaji dengan pelepah dedaunan, Membersihkan alat menggunakan air dan alkohol secara merata, Memasang thermometer, melakukan pemantauan sterilisasi, mengganti gas kecil dengan yang lebih besar, Semprot alat setiap mengaduk bibit, semprot tangan setiap memasukan bibit, Menggunakan lampu berwarna di bawahnya diberi air, menyelimuti baglog dengan kain atau plastik pada musim dingin, Menggunakan hygrothermometer, Memberi arahan kepada pegawai, membersihkan sisa akar yang tertinggal, Melakukan sortir sebelum packing, packing tertutup rapat tanpa ada celah udara.

Kata kunci: Jamur Tiram, Risiko Produksi, Syahid *Mushroom*.

ABSTRACT

PRODUCTION RISKS OF WHITE OYSTER MUSHROOM FARMING USING THE FAILURE MODE AND EFFECT ANALYSIS (FMEA) METHOD

By:

**Irva Nuraeni
NPM. 225009007**

Supervisor:

**Riantin Hikmah Widi
Rina Nuryati**

The oyster mushroom production process is not free from risks. The study aims to identify production risks, measure risk levels, conduct risk mapping, formulate priority risk control strategies. The research method is a case study with primary and secondary data. Fishbone diagram analysis tools, Failure Mode An Effect Analysis (FMEA), Risk Priority Number, descriptive analysis. Production risks are infested bran, contaminated sawdust, contaminated F2 seeds, uneven mixing of ingredients, inappropriate water content, torn plastic, baglog contamination, tight baglog arrangement, leaking drums, less than optimal temperature, fire goes out during sterilization, tool problems, non-sterile tools, errors in inserting seeds, seed contamination, damaged seeds, unstable temperature, too close arrangement, baglog contamination, leaking roof, temperature fluctuations, small fruit bodies, non-uniform mushrooms, leftover roots, unharvested mushrooms, fast harvest time, damaged mushrooms, wilted mushrooms, rotten mushrooms. The highest risk level (sawdust contaminated with diesel, baglog contamination, less than optimal temperature, seed contamination, incubation baglog contamination, temperature fluctuation, fast harvest time, rotten fungus) the lowest risk (Bran infested with lice, torn plastic, fire extinguished during sterilization, damaged seeds, close arrangement, leaking roof, left behind roots, wilted fungus). priority risk mapping, risk of raw material procurement of sawdust contaminated with diesel, risk of making planting media contaminated with baglog, risk of sterilization of baglog temperature less than optimal, risk of seed inoculation of seed contamination, risk of incubation of baglog contamination, risk of maintenance of temperature fluctuation, risk of harvesting fast harvest time, risk of post-harvest rotten fungus. Control strategy Washing sawdust using clean water; replacing sawdust with leaf sheaths, Cleaning tools using water and alcohol evenly, Installing a thermometer, monitoring sterilization, replacing small gas with a larger one, Spraying tools every time the seeds are stirred, spraying hands every time the seeds are inserted, Using colored lights underneath with water; covering the baglog with cloth or plastic in winter; Using a hygrothermometer; Giving directions to employees, cleaning up any remaining roots, Sorting before packing, tightly closing the packing without any air gaps.

Keywords: Oyster Mushrooms, Production Risk, Syahid Mushroom.