



Assistance in the implementation of occupational safety and health towards halal certification for small and medium enterprise


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ARTICLE INFO	ABSTRACT
<p>Article history Received: 2023-06-01 Revised: 2023-07-03 Accepted: 2023-07-03 Published: 2023-07-09</p> <p>Keywords Assistance Halal certification Occupational safety and health Small and medium enterprise</p>	<p><i>Pawon Ning Nur is one of the UMKM affected by Covid19, because students have returned to their hometowns. So that what was originally a business in the form of a food stall, has turned into a frozen food business, especially Bandeng Otak-otak. Marketing difficulties due to not having a Halal certificate prompted the team to provide assistance. The team consists of lecturers and students of PMM-Mitra Dosen. The objective this activity was to familiarize Occupational Safety and Health when pursuing for halal certification of Small and Medium Enterprise. The methods consist of administrative assistance for registration of halal certificates, assistance when inspections are carried out by BPOM, helping to fulfill requirements and findings, as well as conducting OSH training, and providing assistance with production equipment. The results were obtained which satisfied UMKM partners because the activities fulfilled several aspects, Partners obtain Halal Certificates with the number LPPOM JI-07030005171221. Partners have understood and implemented Occupational Health and Safety (OSH). Partners also received safe production equipment donation.</i></p>
<p>Kata kunci Keselamatan dan kesehatan kerja Pendampingan Sertifikasi halal Usaha kecil dan menengah</p>	<p>Pendampingan implementasi keselamatan dan kesehatan kerja dalam usaha untuk memperoleh sertifikat halal bagi usaha mikro kecil dan menengah Pawon Ning Nur merupakan salah satu UMKM yang terdampak Covid19, karena para mahasiswa sudah kembali ke kampung halaman. Sehingga yang awalnya usaha berupa warung makan, berubah menjadi usaha makanan beku khususnya Bandeng Otak-otak. Kesulitan pemasaran karena belum memiliki sertifikat halal mendorong tim untuk memberikan pendampingan. Tim tersebut terdiri dari dosen dan mahasiswa PMM-Mitra Dosen. Tujuan kegiatan ini adalah untuk membiasakan dipenuhinya prinsip Keselamatan dan Kesehatan Kerja dalam mengejar sertifikasi halal untuk Usaha Mikro Kecil dan Menengah. Caranya meliputi pendampingan administrasi pendaftaran sertifikat halal, pendampingan saat pemeriksaan oleh BPOM, membantu pemenuhan persyaratan dan temuan, serta melakukan pelatihan K3, dan pendampingan alat produksi. Didapatkan hasil yang memuaskan mitra UMKM karena kegiatan memenuhi beberapa aspek, Mitra memperoleh Sertifikat Halal dengan nomor LPPOM JI-07030005171221. Mitra telah memahami dan menerapkan Keselamatan dan Kesehatan Kerja (K3). Mitra juga mendapatkan bantuan peralatan produksi yang aman</p> <p style="text-align: right;">Copyright © 2023, Aisyah et al This is an open access article under the CC-BY-SA license</p> 

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INTRODUCTION

There are three implications for Indonesia regarding the COVID-19 pandemic, namely the tourism, trade and investment sectors (Pakpahan, 2020). Indonesia, which is dominated by the existence of Micro, Small and Medium Enterprises (UMKMs) as the backbone of the national economy, has also been seriously affected, not only in terms of total

production and trade value but also in the number of workers who have lost their jobs due to this pandemic. Data from the Ministry of Cooperatives and Small and Medium Enterprises (KemenkopUKM) shows that in 2018 there were 64,194,057 UMKMs in Indonesia (or around 99 percent of the total business units) and employed 116,978,631 workers, or around 97 percent of the total workforce. work in the economic sector (Kementerian Koperasi dan Usaha Kecil Menengah, 2020).

In this pandemic situation, according to the Ministry of Cooperatives and SMEs, there were around 37,000 UMKMs who reported that they were very seriously affected by this pandemic, marked by around 56 percent reporting a decrease in sales, 22 percent reporting problems with the financing aspect, 15 percent reporting problems with goods distribution, and 4 percent reported difficulty obtaining raw materials (Rahman, 2020).

Even though the COVID-19 pandemic has created several problems for UMKM and cooperative actors, on the other hand there have also been opportunities. UMKMs and cooperatives can take advantage of information and communication technology, considering that electronic trade in 2020 will reach US\$ 130 billion. Electronic commerce transactions have increased dramatically during the COVID-19 pandemic. Products whose sales have increased include health products which have increased 90%, hobby support products increased 70%, the food industry has increased 350%, and herbal food products have increased 200% (Amri, 2020).

During the Covid pandemic, many small entrepreneurs were also very affected, as well as with "Pawon Ning Nur", which was established in April, at the start of the Covid-19 pandemic. Pawon Ning Nur Small Industry is a small industry that produces ready-to-eat side dishes, frozen food with fish characteristics. Its products include presto milkfish, otak-otak milkfish and fish rollade. This home industry is located on Jalan Sunimbar, Alley TPQ Darul Hamdi, RT 02/RW 01, Gondang , Tegal Gondo Village, Karangploso, Malang Regency. Mrs. Nur, who was originally a seller of ready-to-eat food for boarding students, was forced to have no daily routine income, because students returned home and the campus atmosphere became quiet. He began to think of changing his direction to make side dishes with fish as the basic ingredients. However, along the way, Pawon Ning Nur experienced difficulties marketing their products because, among other things, they did not yet have a halal certificate issued by BPOM which guarantees that the food is safe and halal for consumption. The production process is still relatively simple, for example the process of manually cleaning fish using an ordinary knife, so the production process becomes less safe and slow even though it is supported by 4 employees. In addition, in terms of appearance and product packaging, these small industries still use plastic mica packaging which is not environmentally friendly, making it less attractive when compared to products from competing industries. Some of the things mentioned above greatly affect the sales turnover of Pawon Ning Nur small industrial products

The first problem is the Halal Certificate which the small industry does not yet have due to a lack of information about the importance of the certificate and how to get it. By not having this certificate, there will always be doubts from educated consumers to buy and consume the products of this small industry (Dinas Kesehatan Kota Malang, 2022) which greatly affects sales opportunities. Based on the problems faced, the purpose of serving through this PKM program is to help assist in obtaining Halal Certificates, assisting in OSH management and good packaging design and fulfilling health requirements. The solutions offered are providing assistance and assistance in administering HALAL certificates to obtain guarantees for the eligibility of products to be sold in the community so that the opportunities and marketing coverage of these small industries are better, providing Occupational Health and Safety (OSH) training with the final result is in the form of SOPs in carrying out work safely, healthily and safely, and providing assistance with production equipment.

The importance of the community to play a role looking for a solution is what is expected from the DPPM-UMM Service program. As Community Empowerment academic community, devotees have plunged into the community like doing women empowerment (Aisyah et al., 2018), assistance to entrepreneurs small/UMKMs in assisting P-IRT certification (Aisyah & Evanale, 2019) and stunting prevention program (Aisyah & Sudarman, 2021). On this time Community Service conducted by Students (PMM Mitra Lecturer) 2021 University of Muhammadiyah Malang guided by Iis Siti Aisyah, ST., MT., Ph.D., Annisa Kesy Garside S.T., M.T. aims to help partners assist the implementation of Occupational Health and Safety (OSH) towards halal certification.

There are many aspects that need to be considered by Micro, Small and Medium Enterprises (UMKM s) in the culinary field, one of which is halal certification. This certificate issued by the Halal Product Assurance Organizing Agency (BPJPH) is important for UMKM players to have. Moreover, the majority of the population in Indonesia embraces Islam and requires halal guarantees for the culinary products they consume. Halal culinary products are interpreted as products that only come from halal ingredients and comply with Islamic law. By having a halal certificate, UMKMs in the culinary field can get various benefits and have the potential to expand their product network in the halal market.

Halal certificates have several important benefits for food UMKM s. Following are some of the reasons why a halal certificate is needed, namely by having a halal certificate, UMKMs will reach a wider market: Halal certificates enable food UMKMs to reach Muslim consumers who have halal food needs. By having a halal certificate, UMKM food products can be marketed more widely, not only in the local market but also in the global market which pays attention to halal requirements. Increasing consumer confidence, because consumers consider product quality guaranteed. As an UMKM business actor, qualified product quality is needed in order to be able to compete in a large market like Indonesia. Ownership of a halal certificate for a product can be a guarantor that the product being sold is a quality product. In order to have a halal certificate, your product will go through a series of quality control processes carried out by the Indonesian

Ulema Council's Institute for the Assessment of Food, Drugs and Cosmetics (LPPOM MUI). Halal certificates are proof of compliance with internationally recognized halal standards. Muslim consumers can feel more confident and confident that the products they buy have been produced in accordance with halal principles and requirements (Sopiyatun, 2021). By having a halal certificate, UMKM s can increase their competitive advantage. In a competitive food industry, having a halal certificate can provide a competitive advantage for UMKM s. Consumers tend to choose products that have halal certificates because they seek certainty about the halalness of these products (Sukoso et al., 2021) . Unique selling point is a marketing strategy so that the products sold have more value than competitors. If you already have a halal certificate, of course these UMKM products are more guaranteed and are considered to have qualified quality compared to competitors who don't have them.

In today's easy era, it is not impossible that UMKM products in the culinary field can reach a wider and global market. Of course, having this halal certification is an added value for UMKMs who want their products to reach a wider market. Products can of course be trusted for halal and quality if they have a halal certificate to be marketed in countries or regions where the majority of the population is Muslim. UMKM can also easily attract investors and business partners. Halal certificates can increase the attractiveness of food UMKM for investors and business partners. Many investors and companies are committed to enter the halal market and seek partnerships with producers who have obtained halal certificates (Sopiyatun, 2021) (Sukoso et al., 2021) (Faizah, 2022). UMKM that have Halal certificates are seen as having compliance with rules and regulations. Several countries require food products sold in their territory to have a halal certificate. By having a halal certificate, food UMKMs can meet the requirements of applicable rules and regulations, ensure the smooth running of their operations and avoid legal problems that may arise (Faizah, 2022). It is important to note that halal certification is not just about a religious requirement, it is also about meeting food safety standards, product quality and business integrity. Thus, having a halal certificate can provide significant benefits for food UMKMs in increasing their marketing, consumer confidence, and competitiveness in the market.

The objective of this community service program is to help SMEs who have just started their business whose growth is sometimes limited because they do not yet have a halal certificate. The certificate is a requirement for the products to legally offer to consumers, most of whom are Muslims. In addition to the administrative factors for obtaining this halal certificate, another thing that needs to be fulfilled in the production process by SME is compliance with the principles of Occupational Health and Safety. This is important for the continuity of the SME business. From the implementation of this service, the main contribution achieved is introducing and getting used to SME to always pay attention to Occupational Health and Safety in the production process through mentoring carried out by the community service team. The continuity of this business is seen as one of the team's contributions to strive for one of the pillars of sustainable development, namely peace, justice and strong institutions through empowering women and communities so that they are able to contribute positively to their environment.

METHOD

The Pawon Ning Nur UMKM Partners are located on Jalan Sunimbar, Alley TPQ Darul Hamdi, RT 02/RW 01, Gondang Hamlet, Tegal Gondo Village, Karangploso, Malang Regency. PMM or Student Community Service is coordinated by DPPM-UMM with the name of the PMM program Mitra Dosen. PMM Mitra Dosen activities proofed that universities care and exist for the community. Because activities like this not only involve students, but lecturers also go directly into the community. In this activity the lecturer acts as a supervisor, drafter and consultant. The lecturer accompanies the filling of the halal certificate application form, accompanies when there is socialization from BPOM, and helps fulfill the required requirements. While students help with technical activities, such as designing OSH posters, making modules related to work safety and helping to socialize OSH and introducing the use of production equipment safely

This service begins with an approach to partners, by interviewing several things related to problems in the production process. Surveys are carried out to obtain information to solve problems faced by related partners in the production process. Common problems faced by micro-enterprises, especially in the food manufacturing sector, are licensing, manufacturing and marketing of products which are heavily influenced by capital as well as managerial and technical capabilities of producers. In terms of equipment, the milkfish otak-otak industry has the potential to experience sales problems because it does not have a halal certificate, the lack of adequate tools, OSH work standards that have not been implemented (Ma'arif et al., 2023), packaging is not good enough and marketing is still very limited. Based on the analysis of the partner's situation and problems as stated above, the solutions to the problems offered in the proposed PKM program are as follows: (1) provide assistance and assistance in administering Halal Certificates to obtain guarantees of product eligibility to be sold in the community so that opportunities and marketing scope of these small industries become better; (2) providing Occupational Health and Safety (OSH) training so that industry players have the knowledge, skills, and attitudes in carrying out work from receiving to product delivery. With the final result in the form of SOP in carrying out work safely following OSH. Occupational safety is a protection effort aimed at ensuring the safety of workers in carrying out their duties and protecting the safety of everyone who is in the workplace and protecting the safety of production equipment and resources so that they can always be used efficiently; and (3) providing Procurement of safe production equipment. The achievement of the program is assessed from the success of partners in obtaining halal certificates, a work

culture that prioritizes occupational safety and health has begun to be implemented and the satisfaction of partners (business owners) with this assistance program.

RESULTS AND DISCUSSION

Providing assistance in administering Halal Certificates to obtain guarantees of product eligibility

Assistance for Halal requests has been carried out by registering Partners at a free Halal Registration event held by the Malang District Industry and Trade Office. This activity is called GEMPUR JATIM (Movement to Guard the Growth of UMKM for the People of East Java) which takes place at the Balai Bambu Turen restaurant, as shown in Figure 1. The administration prepared is a photocopy of KTP, NPWP, stamps and UMKM stamps. After the socialization was carried out, participants were then asked to fill in the data in the registration form



Figure 1. Halal certification registration

During the first step, team assist the owner of Pawon Ning Nur to follow all necessary step in registering the product. The procedure for the registration is simple, but the applicant need to dedicate their time to attend all necessary event during registration processes. Since they are the owner of SME, give one day off is a problem since they cannot produce their goods. Therefore, the team assistance become crucial in making sure the partner to attend such activity.



Figure 2. GEMPUR JATIM Campaign Brochure

The socialization was delivered regarding the requirements for obtaining a Halal certificate, its advantages and benefits for UMKMs. Halal application procedures include: Technical guidance, initial assessment of production facilities, assistance in repairing production facilities, inspection of production facilities, product sampling, product testing and finally assistance with product registration. Apart from being presented in the presentation, these stages are also explained in the GEMPUR JATIM Brochure as shown in Figure 2.

Since the socialization process is brief, the team need to give assistance in understanding and providing all necessary equipment to meet with all required to make the facility in accordance with the standard of Halal Certificate including the

hygiene factor. Also, the team provide, in initial phase, some of hygiene equipment for production such as glove, hair cap, face masker etc necessary to ensure hygiene during process is maintain. Also, to make sure the raw material and product always in good condition, a freezer which able to keep 100 litter also provided.

During the registration and inspection process, Partners did not experience any problems. Several weeks after the registration process, an inspection of the production process is carried out by officers from BPOM. Then finally partner has successfully gone through these stages, and after waiting for 4 months the partner finally received the Halal certificate. Shown in Figure 3.



Figure 3. Halal Certificate

The OSH training was carried out with the help of students, shown in Figure 4, demonstrating safe production tools, such as scaling fish with a special tool, replacing a kitchen knife. Then train to use a special meat blender. Using work equipment such as an apron, saliva face shield (to prevent droplets from falling into food), using a full mask. The team also made several posters related to OSH which were posted in the work area, shown in Figure 5 and compiled a special OSH module for partners, shown in Figure 6 the cover of the OSH module.



Figure 4. Socialization of OSH, a) working safely and healthily using apron and face-shield, b) and c) using safe production equipment



Figure 5. OSH poster affixed in the production process area



Figure 6. OSH module for partner

Since OSH should become a habit and then culture in production process, team give assistance in wearing safety and health equipment necessary during process such as mask and apron and the risk which may occur during operation of several production process such as stove, and freezer.

Providing Procurement of safe production equipment:

In this dedication the team also provided assistance with production equipment, including a Cooler box that would help withstand the durability of milkfish raw materials, 2 pieces of fish scales, spice blender, face shield and apron (Figure 7). All the procurement has an objective to give initial stimulus to the partner so that she is able to start the production as required by halal certification process.



Figure 7. Helping to procure safe production equipment, a) fish scales, blenders, face-shields and aprons, b) freezer-boxes, and c) delivery of aid

Halal certification plays a vital role in ensuring the acceptability and marketability of SMEs products, both domestically and internationally (Giyanti et al., 2021; Giyanti & Indriastiningsih, 2019; Othman et al., 2019; Shuhada et al., 2018). Consumers, particularly those adhering to Islamic dietary requirements, seek reassurance that the product complies with halal standards (Abdallah et al., 2021; Amat et al., 2014; Fahmi, 2017; Hamdan et al., 2013; Lutfika et al., 2022). SMEs often lack the necessary knowledge, resources, and guidance to navigate the complex halal certification process effectively. Thus, providing comprehensive support for halal certification management is essential to assist SMEs in obtaining and maintaining halal certification. By doing so, SMEs can access larger markets, increase their competitiveness, and contribute to sustainable economic growth.

Due to their labor-intensive nature and ability to adapt quickly to market demands, SMEs have the potential to absorb a significant portion of the workforce (International Labour Organization, 2019; Reswita et al., 2021; Suhaili & Sugiharsono, 2019). By providing employment opportunities to a diverse range of individuals, including women, youth, and marginalized groups, SMEs contribute to reducing unemployment rates, poverty, and social inequalities. Furthermore, SMEs often have a direct connection with local communities, resulting in localized economic development and increased purchasing power among the population. This stimulates demand for goods and services, creating a multiplier effect that further strengthens the overall economy.

CONCLUSION

From all activities, initial survey, assistance with halal certificates, assistance during inspections by officers from BPOM, OSH training and procurement of production equipment assistance, the results were obtained which satisfied UMKM partners because the activities fulfilled several aspects, Partners obtain Halal Certificates. Partners have understood and implemented Occupational Health and Safety (OSH). Partners received safe production equipment

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