

## ABSTRAK

### IMPLEMENTASI STANDAR HALAL DAN THAYYIB PADA PRODUK PANGAN (STUDI : SFA STEAK & RESTO KARANGANYAR)

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Tolak ukur standar kehalalan suatu produk pangan di Negara Indonesia yaitu menggunakan Sistem Jaminan Halal yang dikeluarkan oleh Lembaga Pengkajian Pangan, Obat-obatan, dan Kosmetika Majelis Ulama Indonesia (LPPOM MUI). Kehadiran Sistem Jaminan Halal dimaksudkan untuk melindungi hak-hak konsumen muslim dalam memperoleh makanan halal dan *thayyib*. Semakin maraknya kasus produk kuliner non halal di wilayah Solo Raya dan khususnya di Kabupaten Karanganyar membuat sistem jaminan halal menjadi penting peranannya. Dalam penelitian ini mengangkat tema mengenai implementasi standar halal dan *thayyib* pada produk pangan di Rumah Makan SFA Steak & Resto Karanganyar. Rumusan masalah dalam penelitian ini yaitu *pertama*, bagaimana implementasi standar halal di Rumah Makan SFA Steak & Resto Karanganyar, *kedua* bagaimana implementasi makanan halal dan *thayyib*. Melalui metode deskriptif kualitatif, peneliti berusaha memaparkan data yang terjadi di lapangan untuk kemudian dibandingkan dengan teori yang relevan. Tujuan dari dilaksanakannya penelitian ini guna mengetahui apakah pelaksanaan standar halal dan standar *thayyib* sudah sesuai dengan ketentuan yang telah ditetapkan. Berdasarkan hasil penelitian yang dilaksanakan menunjukkan bahwa penerapan standar halal melalui 11 kriteria sistem jaminan halal telah dilaksanakan dengan baik. Sedangkan dalam penerapan makanan *thayyib* juga telah dilaksanakan dengan baik mulai dari aspek kebersihan dan kesucian produk, sumber rezeki yang jelas dan halal, tidak mengandung unsur *syubhat* dan haram, serta makanan sehat dan tidak membahayakan tubuh manusia.

**Kata Kunci :** Standar Halal, Sistem Jaminan Halal, *Thayyib*

## ABSTRACT

### IMPLEMENTATION OF HALAL AND THAYYIB STANDARDS IN FOOD PRODUCT (STUDY: SFA STEAK & RESTO KARANGANYAR)

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The parameter of Halal standards of a food product in Indonesia uses the Halal Guarantee System as issued by The Assessment Institute for Foods, Drugs and Cosmetics, the Indonesian Council of Ulama (AIDC ICU/LP POM MUI). The issue of this system is aimed to protect the rights of Moslem customers in having the Halal and *Thayyib* food. The more increasing cases of non-Halal culinary products in Solo area particularly in Karanganyar Regency has made the roles of Halal Guarantee System very important. This research aimed to focus on the implementation of standard of Halal and *Thayyib* in food products at SFA Steak and Resto Karanganyar. The problem formulation in this research included: *first*, how the implementation of standards of Halal in Restaurant SFA Steak & Resto Karanganyar is and *second* how the implementation of Halal and *Thayyib* food. Using the descriptive-qualitative method, the researcher attempted to present the data occurred in field to be compared with the relevant theories. The aim of this research is to observe whether the implementation of the standard of Halal and standard of *thayyib* has been in line with the provisions applied. The results of the research showed that the implementation of Halal standards has been through 11 criteria of halal guarantee system that have been implemented well. Meanwhile, in the implementation of *Thayyib* food it has also been done well from the aspects of cleanliness, product purity, a clear and halal source of sustenance, not containing uncertain and Haram elements, as well as healthy food - not endangering the human body.

**Keywords:** Halal Standards, Halal Guarantee System, *Thayyib*

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