

ABSTRAK

Analisis *Ḥalāl* Terhadap Rumah Pemotongan Ayam Berdasarkan Fatwa MUI Nomor 12 Tahun 2009

Oleh:
Bangkit Dwi Muhanon
15421112

Indonesia dengan populasi muslim terbanyak bisa dikatakan bahwa produk makanan harus *ḥalāl* sesuai dengan syariat Islam. Salah satu produk konsumsi yang harus diperhatikan kehalalannya adalah jenis daging-dagingan, seperti, daging ayam, daging kambing, daging sapi. Daging-daging tersebut harus diproses dengan memerhatikan kehalalannya, cara memproses daging tersebut harus sesuai dengan syariat Islam, semua itu demi keamanan dan terjamin kehalalannya ketika dikonsumsi oleh penduduk muslim di Indonesia. Peran halal dan tayyib sangat diperlukan di dalam suatu perusahaan. Dengan selalu memerhatikan proses produksinya, sehingga tidak mengurangi kualitas dan dapat berguna bagi perkembangan manusia dan membangun kemaslahatan umat.

Penelitian ini termasuk penelitian lapangan (*field research*), dilakukan di Rumah Pemotongan ayam yang berlokasi Jalan Raya Sarangan RT.33 RW.03 Geneng, Pacalan, Plaosan, Kabupaten Magetan Jawa Timur 63361. Informan dari penelitian ini adalah Ibu Tinuk, Mas Wasis dan Mbak Uci. Teknik pengambilan data diperoleh dengan metode observasi dan wawancara. Untuk mengecek keabsahan data menggunakan triangulasi teknik. Teknik analisis data menggunakan metode deskriptif yang mananantinya peneliti menghimpun data dan informasi yang diperoleh dari lapangan.

Hasil penelitian ini dapat disimpulkan bahwa rumah pemotongan tersebut belum tersertifikasi *ḥalāl*. Namun proses pemotongan ayam dari proses penyembelihan ayam sampai ke proses penyortiran memang sudah sesuai dengan Fatwa MUI mengenai standar hewan yang disembelih, standar penyembelih, standar alat penyembelihan, standar proses penyembelihan, standar pengolahan, penyimpanan, dan pengiriman.

Kata kunci: Analisis *Ḥalāl*, Rumah Pemotongan Ayam, Perspektif Hukum Islam.

ABSTRACT

***Ḥalāl* Analysis of Chicken Slaughterhouse Based on MUI Fatwa Number 12 of 2009**

Oleh:
Bangkit Dwi Muhanon
15421112

With the largest Muslim population, Indonesia should have *ḥalāl* food products that are in accordance with Islamic law. One of the consumer goods of which *halal* status must be considered is various types of meat, chicken, lamb, and beef. They must be processed with careful observation of the *halal* status, and the processing method must be in accordance with Islamic law for the sake of safety and guaranteed *halal* status when consumed by Muslim population in Indonesia. The role of *halal* and *tayyib* is important in a company. This can be fulfilled by always paying attention to the production process so as not to impair the quality, this enabling the use for human development and benefit of the people.

This study was a type of field research carried out in a chicken slaughterhouse located on Jalan Raya Sarangan RT 33 RW 03 Geneng, Pacalan, Plaosan, Magetan Regency, East Java 63361. The informants of this study were Ibu Tinuk, Mas Wasis, and Mbak Uci. Data was collected through observations and interviews. To examine data validity, the triangulation technique was employed. Data was then analyzed using the descriptive method where the researcher analyzed the collected data and information from the field.

The results of this study showed that the chicken slaughterhouse has not been *ḥalāl* certified. However, the chicken slaughtering process up to the sorting process has been in accordance with the fatwa of Indonesian Ulama Council (MUI) regarding the standard of slaughtered animals, standard of slaughterers, standard of slaughtering tools, standard of slaughtering process, and standard of processing, storage, and delivery.

Keywords: *Ḥalāl* Analysis, Chicken Slaughterhouse, Islamic Law Perspective

October 24, 2019

TRANSLATOR STATEMENT
The information appearing herein has been translated
by a Center for International Language and Cultural Studies of
Islamic University of Indonesia
CILACS UII Jl. DEMANGAN BARU NO 24
YOGYAKARTA, INDONESIA.
Phone/Fax: 0274 540 255