

## **BAB XIII KESIMPULAN**

### **Kesimpulan**

1. PT. ISM. Tbk. Bogasari *flour mills* Jakarta, merupakan pabrik pengolahan tepung terigu yang didirikan pada tanggal 19 Mei 1969 dengan kapasitas sebesar 11.950 ton per hari.
2. PT. ISM. Tbk. Bogasari *flour mills* Jakarta memiliki jumlah tenaga kerja sebanyak 2.000 karyawan dan kesejahteraan karyawan yang diberikan seperti pemberian tunjangan hari raya serta bonus, tunjangan kesehatan, tunjangan makan, pemberian cuti, dan pengadaan koperasi karyawan.
3. Produk samping yang dihasilkan oleh PT. ISM. Tbk. Bogasari *flour mills* Jakarta adalah berupa *bran, pollard, germ, pellet*, dan *industrial flour*
4. Pengolahan limbah di PT. ISM. Tbk. Bogasari *flour mills* Jakarta meliputi pengolahan limbah padat dan limbah cair.

### **13.2. Saran**

1. PT. ISM. Tbk. Bogasari *flour mills* Jakarta sebaiknya dapat lebih memperhatikan sanitasi terutama pada *tempering bin* agar rutin dibersihkan supaya tidak menjadi tempat berkembangnya mikroorganisme.
2. PT. ISM. Tbk. Bogasari *flour mills* Jakarta sebaiknya memasang sensor temperatur serta kelembaban di setiap *wheat silo*, agar kondisi kelembaban dan suhu silo dapat termonitor secara kontinu. Selain itu juga dapat melakukan proses karantina terlebih dahulu saat menerima biji gandum, agar biji gandum yang diterima dalam kondisi yang baik.

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