



Analysis of The Development of The Concept of Halal Logistics With The Fishbone Method

WRITER

Oktora Andika

E-mail: ooktoraandika@gmail.com

Abstract

In the development of halal logistics at H. Arifin Surian's Pondok Kacang business, there are various obstacles in the development process. Because the concept of halal logistics is indeed by Islamic law, which is not limited to logos or packaging that has halal permits, this study aims to determine the development of the Halal Logistics concept for H. Arifin's peanut cottage business using Fishbone analysis. The type of data needed in this research is qualitative data. Sources of data used in this study are primary data and secondary data. The data analysis technique used in this study is the Fishbone approach. The results showed that the application of Halal Logistics at Pondok Kacang H. Arifin Surian's Business was that supply chain activities were not carried out optimally, such as at the production, storage, and distribution stages. Solving or solving problems from the Halal Logistics system at H. Arifin Surian's Pondok Kacang Business was founded in business actors and the resources used in implementing Halal Logistics can be overcome by applying Islamic Sharia throughout supply chain activities. Obstacles such as production process activities, packaging processes, warehousing, distribution, and transportation in the implementation of the supply chain should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products in H. Arifin Surian's Pondok Business Beans. Arifin Surian's Pondok Kacang Business was founded in business actors and the resources used in implementing Halal Logistics can be overcome by applying Islamic Sharia throughout supply chain activities. Obstacles such as production process activities, packaging processes, warehousing, distribution, and transportation in the implementation of the supply chain should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products in H. Arifin Surian's Pondok Business Beans. Arifin Surian's Pondok Kacang Business was founded in business actors and the resources used in implementing Halal Logistics can be overcome by applying Islamic Sharia throughout supply chain activities. Obstacles such as production process activities, packaging processes, warehousing, distribution, and transportation in the implementation of the supply chain should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products in H. Arifin Surian's Pondok Business Beans.

Keywords: *Development Analysis, Halal Logistics, Peanut Business, Fishbone Analysis*

ABSTRACT

This study entitled "ANALYSIS OF HALAL LOGISTICS DEVELOPMENT OF H. ARIFIN SURIAN PONDOK KAUG BUSINESS WITH A FISHBONE APPROACH" was compiled by Oktora Andika, Nim 1916030037 Study Program of Sharia Business Management, Faculty of Islamic Economics and Business, Imam Bonjol State Islamic University, Padang. H. Arifin Surian's peanut cottage is a peanut industry that has obtained a halal label with very well-known quality in Nagari Surian, Solok Regency. In the development of halal logistics at H. Arifin Surian's Pondok kacang business, of course there are various kinds of obstacles in the development process. Because the concept of halal logistics is indeed in accordance with Islamic law which is not only limited to logos or packaging that has halal permits. This study aims to determine the development of the Halal Logistics concept for H. Arifin's peanut cottage business using Fishbone analysis. The type of data needed in this research is qualitative data. Sources of data used in this study are primary data and secondary data. The data analysis technique used in this study is the Fishbone approach. The results showed that the application of Halal Logistics at Pondok Kacang H. Arifin Surian's Business was that there were supply chain activities that were not carried out



optimally, such as at the production stage, at the storage stage, and at the distribution stage. Solving or solving problems from the Halal Logistics system at Pondok Kacang H Business. Arifin Surian found that business actors and resources used in implementing Halal Logistics can be overcome by applying Islamic Sharia throughout supply chain activities. Obstacles such as production process activities, packaging processes, warehousing, distribution and transportation in the implementation of the supply chain which should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products in H. Arifin Surian's Pondok Kacang Business.

Keywords: Development Analysis, Halal Logistics, Peanut Business, Fishbone Analysis

INTRODUCTION

Indonesia is a country with the largest percentage of Muslim population in the world, which is a potential market for the halal industry. The government through the Indonesian Ulema Council (MUI) has indeed carried out halal certification for product raw materials. However, the halalness of a product is not only seen from how the product is produced, but also how the product is processed, including in this case the process of handling the flow of goods/products such as transportation, storage, and so on. Halal does not only concern product content, but also relates to the halal logistics system and the halal supply chain.

Halal logistics is a logistics system based on segregation between halal and non-halal products. The purpose of separating halal and non-halal products is to avoid contamination with goods, avoid errors in handling goods, and ensure the consistency of halal handling as expected by Muslims. Countries that already have halal logistics standards are Malaysia, the United Arab Emirates (UAE) is developing a new standard for halal logistics. From that, Indonesia also needs to develop a halal supply chain in order to increase product competitiveness globally, including in facing the competition of the ASEAN Economic Community (AEC). In addition to product halalness, development of halal logistics also includes policies, infrastructure, facilities and institutions.

H. Arifin Surian's peanut cottage is a peanut industry that has obtained a halal label with very well-known quality in Nagari Surian, Solok Regency. has a distinctive taste, quality and well-known brand in the area even though Nagari Surian, Solok Regency, also has other peanut shell businesses, but H. Arifin Surian's peanut cottage is the best-selling food bought by consumers who visit the area. By obtaining a halal label on in this industry, how Pondok kacang kulit H, Arifin developed a halal logistics system in the supply chain in order to improve and determine the halalness of a product. With the potential that this peanut business



has, it is certainly an added value for the economy of Solok Regency, especially in Nagari Surian. This of course will also affect the competition from other industries, both in Pantai Cermin District and other regions. General chairman of Gapmmi Adhi S. Lukman said the growth of the food and beverage industry (mamin) in Indonesia reached 7-9 percent. Meanwhile, when viewed from various regions in West Sumatra, the food and beverage processing industry, one of which is Solok Regency, has relatively large food processing industry potential.

Halal logistics is the process of managing the procurement, movement, storage, and material handling, and inventory of semi-finished goods both food and non-food with related information and documentation flows through the company's organization, by analyzing starting from production, product packaging, supply, marketing to the supply chain. fully adhere to the general principles of sharia, including:

1. Avoid contamination
2. Avoid mistakes
3. Guarantee consistency with sharia and the expectations of Muslim customers

In the development of halal logistics at H. Arifin Surian's Pondok kacang business, of course there are various kinds of obstacles in the development process. Because the concept of halal logistics is indeed in accordance with Islamic law which is not only limited to logos or packaging that has halal permits. Therefore, to make it easier to carry out an analysis of the development of halal logistics at Pondok kacang H. Arifin, Fishbone analysis is used. By using Fishbone analysis or what is often known as a fishbone diagram, knowing some of the elements that determine causation helps to solve a problem at each layer or potential root cause that contributes to the effect. This diagram was introduced by an engineering professor from Japan, named Kaoru Ishi Kawa,

LITERATURE REVIEW

Strategy Management

According to David, Strategic Management is knowledge related to formulating, implementing, and evaluating decisions within an organization which will later be useful in achieving the goals of the organization. In this case strategic management places more emphasis on the integration of all existing lines in an organization starting from financial management,



operations, marketing and also production and development so that an organization is able to achieve the desired goals.

Strategic management is part of the science of management, where strategic management is a science of how to make a decision by a top management so that it is carried out by all the ranks he leads to achieve the desired goals. Through strategic management, a strategy will be formed in determining the direction and next steps that will be used by an organization or company to advance the company itself.

Supply Chain Management

Supply Chain Management is a term used by a company to control and manage its supply chain. Where the supply chain simply consists of four components, namely: Suppliers, Producers, Warehouses or Distribution Centers, and End Users. In Supply Chain Management there is a clear difference, if the Supply Chain is a physical network, namely companies involved in supplying raw materials, producing and sending goods to end users. While Supply Chain Management is a tool or approach method used by companies in supply chain management. Supply Chain Management is an approach to optimizing between suppliers, manufacturers, Warehouses and storage, so that the production and distribution of goods can be done properly, accurately and efficiently as well as provide service satisfaction to consumers who receive goods. Supply Chain Management describes how the coordination of all supply chain activities in a company starts from raw materials and ends with customers who are satisfied with the products or goods sent. In its application, Supply Chain Management is not only tied to the company's internal environment but also involves external aspects of the company itself because all the elements involved in SCM are interrelated in producing optimal SCM performance. Supply Chain Management describes how the coordination of all supply chain activities in a company starts from raw materials and ends with customers who are satisfied with the products or goods sent. In its application, Supply Chain Management is not



only tied to the company's internal environment but also involves external aspects of the company itself because all the elements involved in SCM are interrelated in producing optimal SCM performance.

Halal Logistics

Halal logistics is a process of managing the procurement, movement, storage and material handling, inventory of semi-finished goods both food and non-food along with related information and documentation flows through company organizations and supply chains that are compliant and in accordance with the general principles of sharia namely avoiding from contamination, errors, and ensure consistency with sharia for Muslim customers.

Halal logistics is one of the factors that plays an important role in transporting food and beverage products with the halal logo to the point of sale before being received into the hands of consumers. Halal logistics services require development so that the services provided are of high quality with the use of appropriate technology, concepts and policies and in accordance with general sharia principles and provisions. Halal logistics is carried out with processes and procedures that comply with the halal standards of a product. Starting from the movement of goods from the place of production to the consumers who use these goods, they must comply with the standardization of halal products through the inspection stages of halal standardization. So that the products distributed are not contaminated with things that can abort the halalness of a product.

Standardization of Halal Logistics

Logistics activities can be interpreted as production activities from product packaging, product handling, storage and distribution processes to consumers carried out in accordance with Islamic law. In implementing the concept of halal logistics, producers must know the raw materials used and be able to distinguish between halal and haram products and separate halal products from haram products in order to avoid contamination in logistics activities (Jaafar, 2013).

The separation of halal and non-halal products results in halal logistics services in accordance with Islamic sharia law and the halal logistics system (Zailani, 2017). The following are things



that must be considered in the halal logistics process, including the following:

1. Production process

Based on government regulation No. 39 of 2021, it explains that halal products are products that have been adapted to Islamic law, where to obtain halal products, they go through several production processes from raw materials to finished goods. In the production process to guarantee the products produced are halal, the location of the production place must be separated between halal and non-halal products. In addition, the equipment used in the production process, whether in the process of selecting raw materials or the processing process, already has halal standards according to Islamic law.

2. Packaging process

The packaging process is a part that needs to be considered in halal process activities. Indonesia Packaging (IPF) in Gatra explains that food packaging is required to be of good quality, safe and have a halal certificate. BPOMUI is of the opinion that if the halalness of the plastic packaging material lies in the additional materials used, it is for companies engaged in the halal industry to ensure that the packaging used is free from a mixture of pork gelatin and is biodegradable.

3. *Ware Housing*Halal

In warehousing activities, halal activities refer to the level of adjustment and separation in the warehouse by separating halal and non-halal goods. Proper warehousing process procedures will improve company performance (Noorliza Karia, 2019). the development between warehousing and transportation processes will lead to competitive advantages (Barney, 1991; Barnei & Clark, 2007).

The ICC_IHI Alliance, 2010 explains the standard for halal warehouses as follows: the separation between halal and non-halal cargo products during the warehousing process, halal products must be placed in a special placement zone that is separated from non-halal products with certain color markers that are easy to understand, placement of halal and non-halal products in cold rooms and separated from non-halal products by



placing separate places, the layout of the warehousing must be designed to separate non-halal areas from halal products.

4. Halal Distribution and Transportation

The transportation process in halal logistics activities is a very important part, where the process of transporting halal goods is part of the practice of halal logistics regulations. Where halal transportation refers to the level of adjustment of the transportation process only for halal products. With strict procedures, the separation policy between halal and non-halal products will have an impact on the company's performance (Rumelt, 1984; Barney, 1991; Amit & Schoemaker, 1993; Abdul Mu'ti Sajali, 2019).

Halal transportation is part of the halal supply chain that must be considered by a company, if it wants to maintain its halal status. This is because in order to reach consumers properly, the goods will go through the transfer process several times (Riaz & Chaudri, 2004; Tieman, 2013). The purpose of halal transportation refers to the separation of halal and non-halal products in all terms due to standard halal requirements as follows: In the process of one-time transportation, halal products may not be mixed with non-halal products in one vehicle or in one load, the vehicle used to transport the product Halal products can be used to transport non-halal products but before use they are washed according to Islamic law and the history of using non-halal product loads must be known beforehand.

Development of Halal Logistics

The development of halal logistics involves all sectors, starting from the source of supply, storage, transportation, manufacturing, handling, and distribution must comply with the concept of halalan toyyiban. This means that halal products may not be mixed with non-halal products in the entire series of logistics activities. The aim of halal logistics is to guarantee the halalness of products along the supply chain. Where halal logistics provides enormous benefits for an industry or company, namely guaranteeing the integrity of halal products. The success of halal logistics is very dependent on the ability of logistics service management to



continue to guarantee the halal concept in the series of activities of the logistics itself. The series of activities are: transportation, warehousing storage, inventory management, material management, Several factors influence implementation in the development of halal logistics, namely:

1. Halal certification
2. Halal standard
3. *Halal traceability*(search ability)
4. *Halal dedicated assets*
5. Trust among supply chain members
6. Commitment of supply chain members
7. The role of government in improving the supply chain in an integrated manner

Fishbone Theory

Fishbone theory is an analytical theory developed by Dr. Kaoru Ishikawa in the 1960s, that's why fishbone diagrams are often referred to as Ishikawa diagrams. A fishbone diagram is shaped like a fishbone consisting of a head, fins and spines. The fishbone analysis method is useful for identifying and analyzing in detail the causes of an obstacle to a problem, so that later some solutions and strategies will be produced for the problem being analyzed.

Besides that, this fishbone diagram is useful in identifying several factors which will later be illustrated into the bones and also the spines of the fish bones themselves. So that it will be easier to carry out an analysis of these factors before getting the best solution and alternative in solving the problem. The basic concept of this fishbone diagram involves several factors, where these related factors can later be expanded into a cause-and-effect diagram. Some of the factors that are often used in fishbone diagrams include: Materials (materials), Equipment (equipment), Manpower (human resources), Methods (method), and Environment (environment)

RESEARCH METHODOLOGY

In this study using a type of qualitative research approach. Qualitative method is a research method in which the data is in the form of words or sentences, which means that the data or information obtained is not in the form of numbers but data orally from sources. This research was conducted on June 11-13 2023 at Nagari Surian, Solok district, West Sumatra



province. This research was conducted at H. Arifin's Peanut Leather Cottage Business in Nagari Surian, Pantai Cermin District, Solok Regency. This research was conducted by looking at how the development of halal logistics found in H. Arifin's peanut cottage business uses fishbone analysis tools so that it is hoped that this peanut shell business will be able to compete and develop well in the future amid increasingly fierce business and industry competition.

1. Pre-Field Stage There are six stages of activities that must be carried out by researchers. In this stage, one consideration that needs to be understood is added, namely ethics when doing research in the field.

- a. Developing Research Design

- b. In this study, researchers designed a study on "Analysis of Halal Logistic Development of Pondok Kacang H. Arifin Business with the Fishbone Approach".

- c. Choosing a Research Field

- d. The research location was carried out in Nagari Surian, Pantai Cermin District, Solok Regency.

- e. Exploring and Assessing the Field

H. Arifin Surian's Pondok Kacang business is one of the peanut businesses which is a food product that is widely purchased and sought after by consumers who come to visit Nagari Surian, Pantai Cermin District. Because this peanut business is a peanut business that has been around for a long time, namely since 1989

- f. Manage Licensing

The researcher gave a research permit for the thesis proposal to the owner of the H. Arifin Surian peanut cottage business to be able to conduct research in the field.

- g. Selecting and Utilizing Informants

The informants in this study were the owners and employees of H. Arifin Surian's peanut cottage business.

- h. Preparing Research Equipment

Researchers in this study became instruments for collecting data researchers prepared all kinds of research equipment needed. Before starting to conduct research, researchers need permission to conduct research, researchers go directly to



the field to collect the required amount of information. In terms of data collection, the techniques used can be in the form of observation, interviews, and documentation.

2. Field Work Stage

This stage is the stage where a researcher starts his research work or starts looking for and exploring data and information in the field. If the Pre-field stage is the preparatory stage ahead of the research, then this stage is the implementation stage. There are several things that need to be considered by a researcher when in the research arena, namely:

a. Understanding the Research Background and Self Preparation

It should be remembered that researchers act and be neutral among members of the public. For this reason, he should actively work to collect information, but at the same time be passive in the sense that he should not intervene in events. In other words, he should not interfere in the problems of people in the research setting.

b. Entering the Field

A researcher must be able to become rapport, that is, the researcher and the subject have merged so that it seems as if there is no wall of separation between the two. Thus research subjects can voluntarily answer questions or provide information needed by researchers. A researcher should also not only guess, guess, or imagine a phrase, event or incident that he hears and encounters. He must know for sure the truth of it. Therefore a researcher is required to master the everyday language used by research subjects so as to facilitate communication, and it is also recommended for researchers to immediately ask for expressions used by subjects that are not understood by researchers.

c. Participate while Collecting Data

Field notes are notes made by researchers while making observations, interviews or when witnessing certain incidents and events.

3. Data Analysis Stages

This stage is the stage where a researcher analyzes the data obtained through observation, interviews related to the development of halal logistics at H. Arifin's pondok kacang business, checks the wetness of the data by checking the source of the data obtained for analysis using the data analysis method so that it will obtain results for the conclusion of the study.



Data are all facts and information needed, used, used, and calculated to solve problems in research.

1. Data Type

The type of data that will be used by the author, namely:

a. Primary data

Primary data is data obtained with the results of research observations related to the problems faced. This data is obtained by going directly to the field or research location to obtain complete and accurate data relating to the problem under study.

b. Secondary Data

Secondary data is data and information as well as relevant or clear information from an institution or organization that is directly related to this research.

2. Data source

The data sources used in this study are:

a. Interview

An interview is a conversation between two people, namely the questioner and the person answering the question. Interview is a way of collecting research data by conducting interviews or face-to-face question and answer orally between the interviewer and the interviewee to obtain the information needed in the research. The interview that will be conducted is a structured interview.

c. Observation

Observation is the observation and recording of facts and information needed in research.

d. Documentation

Documentation is a data collection technique through reviewing written sources such as books, reports, meeting minutes, diaries and so on which contain data or information needed by researchers.

Informants in research on H. Arifin's peanut cottage business are

1. The owner of the Pondok kacang business, H. Arifin Nagari Surian, Pantai Cermin District, Solok Regency.



2. Employee of Pondok Kacang Business, H. Arifin Nagari Surian, Pantai Cermin District, Solok Regency.
3. Raw material supplier (Supplier) for Pondok Kacang Business H. Arifin Nagari Surian, Pantai Cermin District, Solok Regency.

In this study, the method that researchers used to answer the problems that occurred was to use the Fishbone Approach Analysis. Analysis of the Fishbone approach is one of the analyzes that uses factors that influence the problem under study by illustrating in the form of a fishbone diagram starting from the head of the fish, the fins of the fish bones and their spines.

RESULTS AND DISCUSSION

From the results of research in the field, researchers found several factors that influence Halal Logistics at Pondok Kacang H. Arifin Surian Business, namely along the supply chain activities starting from the source of supply, storage, transportation, manufacturing, handling, and distribution that do not meet the concept of halal toyyiban. Which in each process must separate between halal and non-halal products so that halal and cleanliness of food products is maintained. Handling throughout the supply chain process has not been paid attention to by business owners, raw material suppliers, or employees who work at Pondok kacang H. Arifin Surian's business, who should ensure that the initial production process reaches the hands of the final consumer by maintaining the status of cleanliness so that the food produced is maintained in good health.

This business has been running for 11 years and has been producing sand fried peanuts as much as 800 kg per month, but has never paid attention to halal logistics in the production process starting from the supply of raw materials, processing, packaging, to the hands of consumers.

The implementation of the Pondok Kacang H. Arifin Surian supply chain business still does not meet Halal Logistics standards. Field research found that one of the factors that also influenced the implementation of Halal Logistics in this business was the lack of attention to each



production step which should avoid contamination between halal and non-halal products. Mr. Zainal, who helped run this business, also said: "The implementation of the Supply Chain in Pondok Kacang H. Arifin's business has not been implemented according to existing rules and standards."

Suppliers of raw materials that cooperate with H. Arifin's Pondok Kacang Business have also not implemented halal standards for raw materials so their feasibility is not guaranteed. Based on the results of interviews with producers as raw material suppliers, they said:

The raw materials used by the H. Arifin Pondok Kacang Business routinely in each production will be processed again in several stages, namely, the cleaning stage, the drying stage, and sorting before being handed over to the H. Arifin Pondok Kacang Business which will continue for production.

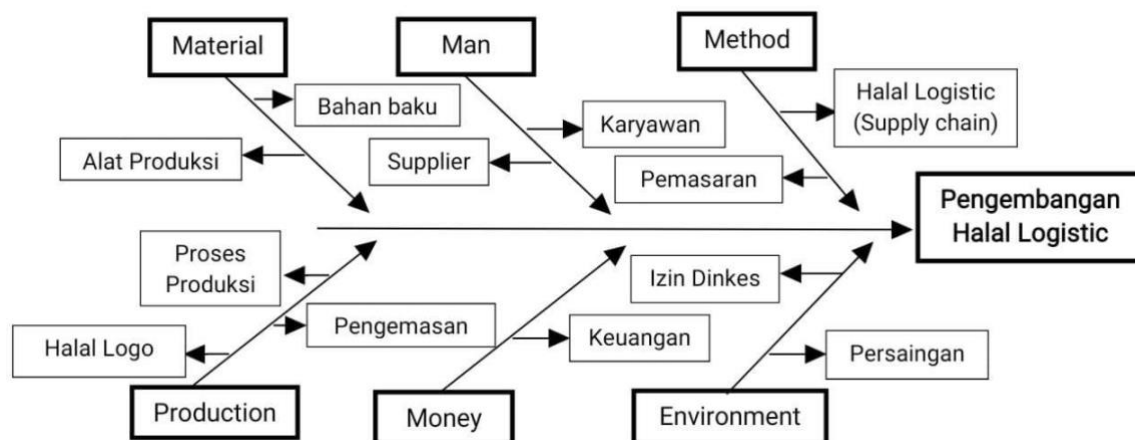
Peanut farmers as well as raw material suppliers who work together cannot guarantee the halal peanuts that will be distributed to H. Arifin Surian's Pondok Kacang business. Those who should pay attention to every series of processes carried out, including the equipment used in the cleaning process, whether it is guaranteed cleanliness and avoiding non-halal products that affect the halalness of raw materials. Furthermore, the drying process carried out on the peanuts is guaranteed to be clean, where the drying is carried out in the yard of the peanut farmer's house, using a mat as a mat for drying it is not guaranteed whether the mat used is clean and protected from dirt. This also applies to the sorting process, which should be considered in separating nuts that are suitable for production and those that are not. As the nuts used must be clean from dirt, and not have holes caused by caterpillars so that the beans rot in the contents. Employees who work at H. Arifin's Pondok kacang business have not complied with regulations and production lines that should be in accordance with Islamic law to obtain halalness from a product. Based on the results of interviews with employees who said:

The employee of Pondok Peanut Leather Business, H. Arifin Surian, has not fully complied with the regulations and ensured that the series of processes carried out were in accordance with Islamic law. including the process of production, packaging, and storage of peanut products.

Employees who work have not implemented the Halal Logistics system in the series of production, packaging, storage, and distribution of finished products. As must be considered in

the series of semi-finished raw material processing production, including the peanut frying process, whether the equipment used is clean and protected from non-halal products such as cauldron and sand as the main tools in frying. Furthermore, the packaging process for finished products needs to be considered on the tools used, whether they are in accordance with Halal Logistics standards such as plastic packaging, press machines, and screen printing brands that do not contain non-halal products. After completing the packaging of the product, it is continued with the storage process before being distributed to consumers.

The application of Halal Logistics is also inseparable from the distribution process at H. Arifin Surian's Pondok Kacang Business, where the distribution process is a marketing activity that seeks to expedite and assist the delivery of goods from producers to consumers, so that their use is in accordance with the type, quantity, price, place, and the time required So that it can be called a distribution activity is very necessary so that the product reaches the consumers who need it. In this case, the maximum behavior and service recommended by Islamic law is needed for halal logistics in order to obtain good distribution so that consumer satisfaction is achieved.



Based on the Fishbone Diagram above, it can be seen that the root problem of the Halal Logistics system for Pondok Kacang Business H. Arifin Surian with several influencing elements.

1. method

a. Halal Logistics (Supply Chain)



Supply chain activities have not been coordinated with maximum procedures. The things that affect Halal Logistics at H. Arifin Surian's Pondok Kacang business are the absence of clear SOPs and the application of Halal standards in work processes along the supply chain carried out in the business. As long as the activities carried out lack guidance for employees who work so it is difficult to ensure maximum results in work activities, and also the information obtained is still limited as a reference in implementing supply chains between suppliers, manufacturers, and warehouses or distribution centers in these businesses.

b. Marketing

The marketing strategy used by H. Arifin Surian's Pondok kacang business is direct distribution to consumers who visit the store. And also using access to social media to market products with a wider range such as Marketplaces so that consumers can get the product they want. The target market obtained in direct distribution is local people who work outside the area, people who carry out education outside the area, and drivers who travel through Solok Selatan and Solok district so that H. Arifin nuts are used as souvenirs from Nagari Surian. While the target market obtained in the marketplace is consumers outside the region as fried peanut lovers who like the distinctive taste that Pondok Kacang H. Arifin Suria has.

Marketing activities as described above, Pondok Kacan H. Arifin Business are still constrained by the social media or marketplace used. Because there is no permanent cooperative relationship with social media so that it is vulnerable to fraud against customers who shop online, the fraud takes the form of acknowledging the same product while customers do not know the authenticity of the product they are getting, so many consumers complain because they don't feel like it. which are expected.

2. *Man*(Human Resources)

a. Employee

The H. Arifin Surian Pondok Kacang business employs employees in the fields of production, packaging, marketing and finance with good quality work and are able to optimize responsibility and loyalty at work. The employee rules set by H. Arifin Surian Pondok Kacang Enterprise are as follows:



1. Come on time at 08:30 WIB, if you are late you have to get permission or notify the owner and other colleagues of the delay.
2. Dress freely, politely and cleanly during working hours. Female employees must wear the headscarf and cover their genitals in order to maintain the good name of the business.
3. Maintain order and business security with the surrounding environment, so that the community is not disturbed by the activities of employees who work.
4. Always establish good cooperation between employees and try to become a harmonious work team, in order to improve good communication in the business.
5. Be friendly and polite to consumers, in order to provide good service so that visiting consumers feel satisfied with what is expected.
6. In every work activity must maintain cleanliness and tidiness, in order to maintain work facilities and goods or products that have been produced.

Employees who work in the production sector are used as many as 3 people who operate as cleaning raw materials, cooking processes, and sorting processes for peanuts. There are 2 employees used in the packaging sector, who work as inserting the product into the packaging, pressing the packaging and branding the peanut products that have been produced. There are 2 employees used in marketing for each operating store, namely working to serve consumers who visit the store to shop in person, and social media managers to serve consumers who shop online. Employees used in the financial sector are as many as 1 person in an operating store, who has the task of being a cashier and making financial records of income and expenses at Pondok Kacang H. Arifin Surian Business. Employee activities as described above still do not meet work standards due to lack of insight and low level of education in the human resources used and the bad habits of human resources who are used to underestimating each activity chain so that the supply chain process does not work according to Islamic law.

which in a series of activities using the necessary facilities have not been able to maintain and maintain the equipment both in terms of cleanliness, tidiness, and maintenance of the facilities used, so that every month many facilities are replaced and repaired due to damage caused by employees.

b. Suppliers



Suppliers or a raw material supplier who works with the Peanut Cottage Business H. Arifin Surian is a peanut agent originating from South Solok Regency. Because peanuts are hard to find in Nagari Surian because many peanut farmers have switched to other plantations, such as vegetables and corn. Thus H. Arifin's Pondok kacang business takes another alternative which is to look for raw materials in South Solok Regency. The peanuts obtained from the farmers are sold to agents, then the agents sell the peanuts back to Pondok Kacang H. Arifin Surian, which is to supply the raw materials for the fried peanut business. The supplier will fulfill how many nuts are needed, and select the quality of the beans according to the following criteria:

1. The nuts used must be of high quality
2. The nuts used must be super sized
3. Nuts that are harvested must be old enough or old
4. Nuts should not be rotten and have clean seeds
5. The nut shell should not be cracked or broken
6. The drying process must be even and maximum

As a raw material supplier who works closely with H. Arifin's Pondok Kacang Business, as described above, there are still several obstacles, namely the limited peanut farmers in Solok Regency, so that raw materials must be sought from other districts. The raw materials obtained from peanut agents originating from Muara Labuh, South Solok Regency, are still limited because many enthusiasts order them, and these raw materials also depend on the harvest season carried out by farmers. Collaboration with suppliers can be said to be not optimal because there is no guarantee of the supply of raw materials which are routinely in accordance with business needs in each production.

3. *Material*(equipment)

a. Raw material

The raw materials used by the H. Arifin Surian Peanut Cottage Business are medium to high quality beans with clean contents, brownish yellow skin, and a shell that is not hard. Peanuts are needed as much as 15 sacks or 800 kg per month to meet the production needs of the business. The peanuts used as raw materials as described above still have several factors that reduce their quality, namely peanuts with holes that cause rot in the



contents, and cracked peanut shells causing soil or dirt to enter the contents so that the quality of the raw material is lacking and does not kept clean.

b. Production tools

Equipment used in the production process of the H. Arifin Surian Peanut Cottage Business includes a large cauldron as a container for frying peanuts, a long-stemmed spoon so that the cauldron can be reached from a distance a little away from the flames during the frying process, fine sand as a tool for frying peanuts to make it easier so that the peanuts are cooked more evenly and maintain the original taste compared to frying without sand, it will cause the skin of the peanuts to burn and the taste of the peanuts will decrease due to too high heat convection. The equipment used in the production of

H. Arifin Surian's Pondok kacang business is still not optimal in maintaining the cleanliness and halalness of a product.

4. *Environment*(Environment)

a. Health Department license

Health service permits for H. Arifin's Pondok Kacang business have been obtained since 2012 with several procedures and business requirements that must be met to obtain health certificates and permits for the business. which procedures include making a production license for the business, attaching document data about peanut products, submitting samples or product samples to the health department, completing the business owner's biodata, providing a map or location where the business is being run, after which the health office will process and visiting the place of business to obtain certainty from all the document data submitted as well as looking for physical data from the business being carried out.

b. Competition

Competition in H. Arifin Surian's Pondok Kacang business cannot be said to have too many competitors. which is the peanut business in the Nagari Surian area besides Pondok Kacang H. Arifin, namely the Mak Ida peanut business which is still operating smoothly, but even so it does not affect the market segment and customers who shop at Pondok kacang H. Arifin Surian. Mak Ida's peanuts also have good quality peanuts and are quite well known by the general public, especially in Nagari Surian. This competition is faced in several ways, namely by maintaining and improving the quality of peanut



products in order to maintain the taste that is in demand by customers. Apart from maintaining the taste, H. Arifin Surian's Pondok kacang business also has a market strategy in dealing with its competition, which is by producing various other foods such as kipang and galamai. Aims to add products and income from businesses and attract consumers to shop more. Kipang and galamai produced by H. Arifin Surian's Pondok kacang business also have a good taste and good quality, so that customers are also interested in shopping for them to be used as souvenirs to be brought out of the region. From souvenirs purchased by consumers, Pondok Kacang H. Arifin Surian's food products are increasingly well-known in various regions which has made the business progress and develop until now. Arifin Surian also has a good taste and good quality, so that customers are also interested in shopping for souvenirs that are brought outside the area. From souvenirs purchased by consumers, Pondok Kacang H. Arifin Surian's food products are increasingly well-known in various regions which has made the business progress and develop until now. Arifin Surian also has a good taste and good quality, so that customers are also interested in shopping for souvenirs that are brought outside the area. From souvenirs purchased by consumers, Pondok Kacang H. Arifin Surian's food products are increasingly well-known in various regions which has made the business progress and develop until now.

5. Money (Capital)

a. Finance

The financial system in H. Arifin Surian's Pondok Kacang business is with initial capital that is personally managed in the business to meet all basic needs such as shop rentals, production needs, purchase of facilities, and employee salaries and other needs, profits derived from products sold and played back for capital to enlarge the business and so on. The average income earned by the H. Arifin Surian Pondok Kacang Business is IDR 500,000 per day. Financial records are optimally managed by employees so that money coming in and money going out is clear in the bookkeeping.

6. *Production*(Production)

a. Production process

There are several stages carried out in the production process of H. Arifin's Pondok kacang business, namely as follows:



1. the stage of cleaning and preparing raw materials, cooking cauldron, mixing spoon, and sand used in frying.
2. After the raw materials are cleaned, they are sorted again which beans are suitable for cooking and which are not, such as rotten beans, hollow beans, and cracked peanut shells to be set aside.
3. The next stage is heating the cauldron as a container and adding fine sand to help the frying process.
4. After the sand is heated in the container, then the beans begin to be added and stirred with the hot shinga sand which gets evenly distributed over the beans
5. After all the peanuts have been thoroughly cooked, the filtering process continues between the sand and the fried peanuts.
6. After the peanuts are clean from the sand mixture, the peanuts are cooled first from the heat of the frying pan.
7. then the clean beans are re-sorted to set aside damaged and burnt peanuts during frying before continuing to the packaging stage.

In the production stage, as described above, there are still several factors that affect the quality and cleanliness of a product that is produced. Where the peanuts that have been fried are not re-sorted to separate the charred peanuts and the cracked shells so that sand gets into the contents of the peanuts which are often found by consumers when eating them so that it spoils the quality and taste of the peanuts.

b. Packaging

The packaging stage for Pondok Kacang H Business products, Arifin Surian, is as follows:

1. After the frying is complete, the packaging stage begins with preparing packaging bags, press tools, and brand screen printing for product packaging.
2. Followed by putting the peanuts into plastic packaging according to the portion of the desired price. The packaging based on the price used is packaging for 5,000, 10,000 packages, 15,000 packages, 20,000 packages, and 25,000 packages.
3. After the measuring stage for the peanuts, it is followed by the pressing stage on the packaging to remove the wind from the packaging bag.



4. The final packaging stage is the installation of the brand and logo on the product using screen printing.

At the packaging stage, it is carried out as described above, there are still several factors that affect the quality and tidiness of a product, which when pressing the packaging is not done optimally so that the packaging is not closed neatly, resulting in a lot of products that catch a cold or expire immediately in hand consumers. Negligence is also found in screen printing which is the product packaging brand, where screen printing ink sometimes melts until it spreads to other parts of the packaging which reduces the neatness and cleanliness of a product.

c. Halal logo

The Halal logo on H. Arifi Surian's Pondok Kacang Business product was obtained along with the Health Service business license in 2012 by following the procedure carried out to obtain a Halal Logo on the product. namely by carrying out several processes, namely the business actor submitting an application along with supporting documents that will be verified by BPJPH, then the LPH processes and ensures the adequacy of the documents, the LPH will conduct an audit to ensure the suitability of the application in the field by conducting a site visit, the business actor takes corrective action on audit findings and submit proof of improvement for re-verification, MUI will determine Halal based on the LPH report and issue a halal determination letter on business products,

From the several Fishbone elements described above, it can be identified the root of the problems affecting the Halal Logistics system at H. Arifin Surian's Pondok kacang business.

No	Fishbone element	Problem found
1	Marketing	Vulnerable to fraud against customers who shop online, the fraud takes the form of acknowledgment of the same product



		while the customer does not know the authenticity of the product obtained.
2	Employee	Not being able to maintain and care for the equipment from cleanliness, tidiness, and maintenance of the facilities used, so that every month many facilities are replaced and repaired due to damage caused by employees.
3	Raw material	Peanuts with holes cause rot in the contents, and cracked peanut shells cause soil or dirt to enter the contents so that the quality of the raw material is lacking and it is not kept clean.
4	Production tools	Tools used in production such as frying pans, mixing spoons, containers, and sand have not been maintained and kept clean
5	Production process	Fried peanuts are not re-sorted to separate charred peanuts and broken shells so that sand gets into the peanut contents which is often found by consumers when eating them, thus spoiling the quality and taste of the peanuts.
6	Packaging	the packaging is not closed properly, resulting in a lot of products that catch a cold or expire immediately in the hands of consumers. Negligence was also found in screen printing which is the brand of product packaging, where screen printing ink sometimes melts until it spreads on other parts of the package



From the results of the research obtained from data and information in the field obtained by interviewing business owners, suppliers, and employees who work at the H. Arifin Surian Pondok Kacang Business, with this discussion the author will discuss the results of research related to the form of implementing Halal Logistics along the chain implemented supply. Halal Logistics at H. Surian's Pondok Kacang Business plays an important role in strengthening the supply chain of products bearing the Halal logo, starting from the production process to the product to the hands of consumers. Thus the implementation of Halal requires development so that the services and products produced are of high quality with the use of appropriate technology, concepts and policies. From the research results obtained there are several concepts that can be used in the development of Halal Logistics, namely the concept of Sharia in the implementation of activities and Halalan Toyiban in the products and facilities used throughout the supply chain activities. In the implementation of the Pondok Kacang Business Supply Chain H. Arifin Surian Problems carried out by business actors and the resources used in the role of Halal Logistics. all of these problems can be overcome by implementing Islamic Sharia throughout the supply chain activities. Obstacles such as production process activities, packaging processes, ware housing, distribution and transportation which should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products.

Between business actors and employees, they consider that they have paid attention to and maintain the halalness of a product that is produced so that every Supply Chain activity is no longer controlled optimally. Starting with the supply of raw materials, suppliers cannot guarantee the halalness of the raw materials provided so that they are guaranteed cleanliness and avoid non-halal products. as well as employees who work in the implementation of production, packaging, product storage, and distribution of products to consumers. Business actors and employees who work feel that they are in accordance with the rules and SOPs at work, but have not paid attention to every series of Supply Chain activities.

CONCLUSION



Based on the results of the research that the authors conducted regarding the Halal Logistics Development Analysis of Pondok Kacang H. Arifin Surian Business which has been described in the previous chapter, the authors conclude the results of the study, as follows:

- 1 Factors that influence Halal Logistics in H. Arifin Surian's Pondok Kacang Business in the implementation of the Supply Chain, occur due to the background of supply chain activities starting from sources of supply of raw materials, storage, transportation, manufacturing, handling and distribution that do not meet the concept of Islamic Shari'a. Which in each process must separate between halal and non-halal products so that the halal and cleanliness of peanut products is maintained.
- 2 The root of the problem with the Halal Logistics implementation system for H. Arifin Surian's Pondok Kacang business is that supply chain activities are not implemented optimally, such as during the production stage, which should pay attention to the raw materials and production equipment used. At the packaging stage that does not maintain the cleanliness and tidiness of the product packaging. At the storage stage, there is a lack of attention to the cleanliness of the place and room used for product storage. At the distribution stage, there is a lack of maximizing services and cooperative media used to gain consumer trust and satisfaction.
- 3 Solving or solving problems from the Halal Logistics system at H. Arifin Surian's Pondok Kacang Business found in business actors and Resources used in the Halal Logistics role can be overcome by applying Islamic Sharia throughout supply chain activities. Obstacles such as production process activities, packaging processes, warehousing, distribution and transportation in the implementation of the supply chain which should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products in H. Arifin Surian's Pondok Kacang Business.

In this research there are main findings, implications (theoretical and managerial/practical), research limitations, and future research.

1. Theoretical Implications



There are various findings in this study that provide empirical support for the theories presented in chapter II, including the following:

1. The results of the study prove that in implementing halal logistics in H. Arifin Surian's pondok kacang business there are obstacles such as production process activities, packaging processes, ware housing, distribution and transportation in the implementation of the supply chain which should pay attention to the halalness of a product by maintaining cleanliness and separating between halal and non-halal products. This is in line with what was said by R. Abdul Jalal (2017) that the development of halal logistics involves all sectors, starting from sources of supply, storage, transportation, manufacturing, handling and distribution must comply with the concept of halalan toyyiban
2. The results of the study prove that Pondok H. Arifin's business has several obstacles in social media because there is no permanent cooperative relationship with social media so that fraud occurs against customers who shop online. This is in line with what David said that strategic management places more emphasis on the integrity of all that exists in an organization starting from financial management, operations, marketing as well as production and development so that an organization is able to achieve the desired goals.

2. Managerial implications

This research is expected to provide various benefits for related parties, including:

1. For H. A rifin's peanut business:
 - a. The results of this study can be used as material for consideration and evaluation of opportunities, processes, problems that occur in the H. Arifin peanut business such as improving quality, handling methods, and maintaining the halal product.
 - b. Identification of the constraints/problems faced by the H. Arifin peanut business so far can be used as a reference for improving and improving the performance of the



H. Arifin peanut business in the future such as SOPs on employee regulations, raw materials and equipment used.

2. For those who want to get involved in the peanut business:

- a. The results of this study can be used as literature to understand the ins and outs of the peanut business such as the supply of raw materials, production processes, and the target market obtained.
- b. The various obstacles revealed in this study can also be used as material for consideration in developing a strategy for starting a peanut business such as how to obtain quality raw materials, maintain a distinctive taste, and secure product packaging.

3. For academics, this research is expected to be used to enrich and complete the literature regarding the development of halal logistics such as maintaining cleanliness in the business environment, maintenance of products and equipment, and SOPs for the resources used.

BIBLIOGRAPHY

din, Opan, Rahman Tanjung, and Yayan Sofyan, 'Strategic Management Theory and Implementation', Strategic Management Theory and Implementation, 2020, 177

Ashari, Agro-industry, Technology, 'Analysis of the Main Factors Causing a Lack of Visitors at UKM Kenjeran Bulak Fish Center (SIB) Using the Fishbone Diagram Method', 7.2 (2020), 91-100

ArifuReza Tanah, 'Development of a Logistics System for Halal Products in Indonesia', Halal Research Journal, 1.1 (2021), 8-19 <<https://doi.org/10.12962/j22759970.v1i1.13>>

Asmoko, Hindri, "'Problem Illustration Techniques - Fishbone Diagram'", Journal Academia.Edu, 2013, 1-8

Aziz, Fauzan, Retno Setyorini, and Yulia Nur Hasanah, 'Halal Supply Chain Analysis on Food Micro, Small and Medium Enterprises (MSMEs) in the City of Bandung', Scientific Journal of Islamic Economics, 7.1 (2021), 293 <<https://doi.org/10.29040/jiei.v7i1.1936>>



- Informatics, Management, Amik Teknokrat, and Jl ZA Pagaralam, 'FISHBONE ANALYSIS APPROACH TO MEASURING E-COOPERATIVE INFORMATION BUSINESS PROCESS PERFORMANCE', 10.1 (2016), 1–3
- Jalal, Qurtubi; R. Abdul, 'Halal Logistics Development in Indonesia', National Machinery and Industry Seminar (SNMI XI) 2017: Multidisciplinary Research to Support National Industry Development, April 27-29, 2017, 320–26
- Jusuf, Soewadji, Introduction to Research Methodology, Antasari Press, 2012
- Mahbubi, Akhmad, 'Dynamic Models of a Sustainable Rice Supply Chain', Journal of Management and Agribusiness, 10.2 (2013), 81–89
- Maritim, Gema, '20 "GEMA MARITIME" Vol 13 No. 1 February 2011', 13.1 (2011), 20–28
- Prasetyo, Muhammad Anggung Manumanoso, 'The Role of Organizational Behavior and Strategic Management in Increasing Educational Output Productivity', IDARAH: Journal of Education and Education, 2.1 (2018), 80–101
- Saribanaon, Euis, Okin Purba, and Lira Agushinta, 'The Effectiveness of Implementing Halal Logistics', Journal of Logistics and Transportation Business Management, 5.3 (2019), 319–30
- Sayuti, Muhamad, Ariya Purnamasari, and Annisa Indah Pratiwi, 'Application of Halal Logistics in Beef Distribution in Karawang Regency', Jisi: Journal of Industrial System Integration, 8.1 (2021), 0
- Sumarauw, Jacky, Lotje Kawet, and Anggun Subroto, 'Performance Evaluation of Supply Chain Management in Rice Production in Panasen Village, Kakas District', Journal of Economic Research, Management, Business and Accounting, 3.1 (2015), 653–62
- Tanaka, Dannis, and I Nyoman Nurcaya, 'Analysis of Balanced Scorecard-Based Supply Chain Management Performance at Pt. Alove Bali Ind', Udayana University Management E- Journal, 7.7 (2018), 3709 <<https://doi.org/10.24843/ejmunud.2018.v07.i07.p10>>
- Widodo, Kuncoro Harto, Kharies Pramudya, Dwi Arbita, and Aang Abdullah, 'DYNAMIC SYSTEM OF INDONESIAN FURNITURE INDUSTRY FROM SUSTAINABLE SUPPLY CHAIN MANAGEMENT PERSPECTIVE Dynamic System of Indonesian Furniture Industry Based on Sustainable Supply Chain Management Perspective', Agritech, 30.2 (2010)
- Iwan Prasetyo, Tamara Latifa Jasmine, "Implementation of halal logistics standards in Indonesia as a global logistics requirement", Logistics management at the runku abdi noble polytechnic, 61-62.



***Proceeding Balai Gadang Annual International Conference on
Islamic Studies***

*"The Breakthrough Development of Islamic Accounting Finance
Post Pandemic" November, 2, 2022*