

## DAFTAR PUSTAKA

- AIB International. 2023. *3 Tips for Implementing an Internal Food Safety Audit That Complies With GFSI Requirements [Free Download]*. <https://blog.aibinternational.com/3-tips-for-implementing-an-internal-food-safety-audit-that-complies-with-gfsi-requirements>. Diakses tanggal 8 Juli pukul 10.27 WIB
- Acharya, M. 2021. *Process of ISO Certification in India*. <https://cleartax.in/s/iso-certification-process-ind>. Diakses tanggal 6 Juli 2023 pukul 13.57 WIB.
- Aliw. 2013. *Why are internal audits so important in food processing?*. <https://www.vwa.co.uk/blog/food-safety-hygiene-news/why-are-internal-audits-so-important-in-food-processing-auditing-foodsafety-haccpaudit/>. Diakses tanggal 25 Juni 2023 pukul 15.41 WIB.
- Andrade, J., Ares, J., García, R., Rodríguez, S., & Suárez, S. 2011. An expert system for ISO 9001 certification pre-audit. *Proceedings of the 2nd international conference on Circuits, Systems, Communications & Computers, Tenerife, Spain* (pp. 10-12). ISBN 978-1-61804-056-5.
- Arvanitoyannis, I. S. 2009. *HACCP and ISO 22000: Application to foods of animal origin*. John Wiley & Sons. West Sussex.
- Australian New Zealand Food Agency. 2001. *Food Safety: An audit system*. Canberra: ANZFA.
- Azanza, M. P. V. 2006. HACCP certification of food services in Philippine inter-island passenger vessels. *Food Control* 17(1): 93-101. doi <https://doi.org/10.1016/j.foodcont.2004.09.007>
- Babeker, A. M., Ahmed, A., Ahmed, A. R., Ebrahiem, A. 2022. Assessment of the extent implementing the Good Manufacturing Practices (GMPs) and Hazard Analysis Critical Control Point System (HACCP) in Sudan sugar industry factories. *International Journal Agricultural Science and Food Technology* 7(3): 368-373. doi <https://dx.doi.org/10.17352/2455-815X.000134>
- Baributsa, D. & Baoua, I. B. 2022. Hermetic bags maintain soybean seed quality under high relative humidity environments. *J Stored Prod Research* 96:101952. doi 10.1016/j.jspr.2022.101952
- Badan Pusat Statistik, 2022. *[Seri 2010] PDB Seri 2010 (Milyar Rupiah), 2021*. BPS. Jakarta.
- Badan Standardisasi Nasional. 1995. *SNI 01-3922-1995 Kedelai*. Jakarta: BSN.
- Badan Standardisasi Nasional. 2011. *SNI CAC/RCP 1:2011 Rekomendasi Nasional Kode Praktis – Prinsip Umum Higiene Pangan*. Jakarta: BSN.
- BSI. 2020. *BSI Certification Requirements BSI Standard Terms and Conditions Addendum ISO 22000:2018*. <https://www.bsigroup.com/globalassets/localfiles/en-nz/Recognition%20Booklets/pp1653-iso-22000-certification-requirements.pdf>. Diakses tanggal 6 Juli 2023 pukul 13.18 WIB.
- Buckle, A., & Smith, R. 2015. *Rodent pests and their control*. CABI. Berkshire.
- Martin-Belloso, O., & Fortuny, R. S. 2010. *Advances in fresh-cut fruits and vegetables processing*. CRC press. Boca Raton.

- Codex Alimentarius Commission. 2009. *Hazard analysis and critical control point (HACCP) system and guidelines for its application. Food Hygiene Basic Texts, fourth Edition*. Rome: CAC.  
<http://fao.org/docrep/012/a1552e/a1552e00.htm>.
- Codex Alimentarius Commission. 2020. *General Principles of Food Hygiene*. Rome: CAC.
- Canadian Food Inspection Agency. 2022. *D-10-02: The Canadian Grain Sampling Program (CGSP)*. CFIA. Canada.
- Dijk, M. V., Morley, T., Rau, M. L., & Saghai, Y. 2021. A meta-analysis of projected global food demand and population at risk of hunger for the period 2010–2050. *Nature Food* 2: 494-501. doi <https://doi.org/10.1038/s43016-021-00322-9>
- Direktorat Jendral Kementerian Kesehatan. 2018. *Tabel Komposisi Pangan Indonesia 2017*. Jakarta: Dirjen Kemenkes.
- Dzwolak, W. 2019. Assessment of HACCP plans in standardized food safety management systems – The case of small-sized Polish food businesses. *Food Control* 106: 106716. doi <https://doi.org/10.1016/j.foodcont.2019.106716>
- ETQ. 2021. *A Formula for Food Safety: HARPC = CCP + PRP + OPRP [Podcast]*. <https://www.etq.com/blog/a-formula-for-food-safety-harpc-ccp-prp-oprp-podcast/> Diakses pada tanggal 18 November 2022 pukul 14.30 WIB.
- Evans, E. W., Lacey, J., & Taylor, H. R. (2021). Development and piloting of a support package to enable small and medium sized food and drink manufacturers to obtain third party food safety certification. *Food Control* 127: 108129. doi <https://doi.org/10.1016/j.foodcont.2021.108129>
- Evans, E. W., Lacey, J., dan Taylor, H. R. 2022. Identifying support mechanisms to overcome barriers to food safety scheme certification in the food and drink manufacturing industry in Wales, UK. *International Journal Of Environmental Health Research* 32(2): 377-392. doi <https://doi.org/10.1080/09603123.2020.1761011>
- FAO. 2023. *Assemble HACCP team and identify scope – Step 1. FAO Good Hygiene Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) Toolbox for Food Safety*. Rome: FAO.  
<https://doi.org/10.4060/cc6254en>
- FDA. 2007. *Guidance for Industry: Food Security Preventive Measures Guidance for Food Producers, Processors, and Transporters*. Washington D. C: FDA.
- Gawlik, K. J., Kolanowski, W., Murali, A. P., & Triaflek, J. 2022. A comparison of food safety conformity between cattle and pig slaughterhouses. *Food Control* 140: 109143. doi <https://doi.org/10.1016/j.foodcont.2022.109143>
- Hilman, M. S., & Ikatrinasari, Z. F. 2014. Faktor-faktor yang mempengaruhi efektifitas penerapan sistem HACCP. *Jurnal Standardisasi* 16(3): 223-234.
- Karaman, A. D., Cobanoglu, F., Tunalioglu, R., & Ova, G. 2012. Barriers and benefits of the implementation of food safety management systems among the Turkish dairy industry: A case study. *Food Control* 25(2): 732-739. doi <https://doi.org/10.1016/j.foodcont.2011.11.041>

- Kranghand, J. 2022. *Tomorrow's food safety auditor: new skills & capabilities*.  
<https://www.lrq.com/en/insights/articles/tomorrows-food-safety-auditor/>.  
Diakses tanggal 10 Juli 2023 pukul 14.44 WIB.
- Kill, R. (2011). *The BRC Global Standard for Food Safety A Guide to a Successful Audit*. Wiley Blackwell. Iowa.
- Kompas.com. 2022. *Kesehatan Jadi Fokus Utama Konsumen Indonesia saat Pilih Makanan*.  
<https://www.kompas.com/food/read/2022/09/09/181900175/kesehatan-jadi-fokus-utama-konsumen-indonesia-saat-pilih-makanan>. Diakses tanggal 6 Juni 2023 pukul 20.30 WIB.
- Kullesh, V. & Winnall, L. 2013. *Understanding of Insect Pest Biology in order to Develop Efficient Control Strategies in Food Premises*. University of Birmingham. Birmingham.
- ISO. 2005. *ISO 22000 Food safety management system-Requirements for any organization in the food chain (1sted.)*. Switzerland: ISO.
- ISO Certification Kenya. 2023. *ISO 22000 Certification - Food safety management System*. <https://iso9001certificationkenya.co.ke/food-safety-management-system/>. Diakses tanggal 6 Juli 2023 pukul 13.57 WIB.
- Langford, S. tt. *Hygienic Air Quality for the Food Industry*.  
<https://www.ifst.org/sites/default/files/S%20Langford%20-%20IFST%20Hygiene%2025th%20February.pdf>. Diakses tanggal 26 Juni 2023 pukul 22.39 WIB.
- Lelieveld, H. L. M., Holah, J. D., & Napper, D. 2014. *Hygiene in food processing: principles and practice*. Woodhead Publishing Limited. Cambridge.
- Lupin, H. M., Parin, M. A., & Zugarramurdi, A. 2010. HACCP economics in fish processing plants. *Food Control* 21(8): 1143-1149. doi  
<https://doi.org/10.1016/j.foodcont.2010.01.009>
- Ministry of Primary Industries New Zealand. 2022. *How to do a simulated (mock) food recall*. <https://www.mpi.govt.nz/food-business/food-recalls/doing-food-recall/>. Diakses pada tanggal 25 Juni 2023 pukul 20.13
- Moracanin, S. V., Memisi, N., Djukic, D., Milijasevic, M., Borovic, B., & Raseta, M. (2019). Air quality and impact on food safety. *IOP Conference Series: Earth and Environmental Science* 333(1): 012111. doi 10.1088/1755-1315/333/1/012111
- Mortimore, S. 2001. How to make HACCP really work in practice. *Food control* 12(4): 209-215. doi [https://doi.org/10.1016/S0956-7135\(01\)00017-2](https://doi.org/10.1016/S0956-7135(01)00017-2)
- Wallace, C. A., Powell, S. C., & Holyoak, L. 2005. Development of methods for standardised HACCP assessment. *British Food Journal*, 107(10): 723-742. ISSN: 0007-070X
- Mortimore, S. & Wallace, C. 2008. *HACCP*. Blackwell Science. London.
- Mortimore, S., & Wallace, C. 2013. *HACCP: A practical approach*. Springer Science & Business Media. New York.
- Motarjemi, Y. & Lelieveld, H. 2014. *Food Safety Management: A Practical Guide For The Food Industry*. Academic Press. London.
- North Carolina Department of Public Instruction. 2021. *Food Safety Team*.  
<https://www.dpi.nc.gov/documents/schoolnutrition/haccp-part-2->

- [assessment-central-warehouse/download?attachment](#). Diakses 10 Juli 2023 pukul 11.06 WIB.
- Nwaiwu, O., & Ibekwe, V. I. 2017. Assessment of HACCP Safety System and Good Manufacturing Practices in a Multi-product Soft Drink Bottling Plant. *Current Journal of Applied Science and Technology* 24(3): 1-12.  
<https://doi.org/10.9734/CJAST/2017/37310>
- NQA. tt. *ISO 22000: Food Safety Management Systems*. <https://www.nqa.com/en-us/certification/standards/iso-22000>. Diakses tanggal 5 Juli 2023 pukul 23.17 WIB.
- Omodara, M. A. 2020. *Ecosystem of Bagged Grain Stored Under Naturally Ventilated Warehouse: Analysis and Modelling*. Dissertation University of Kentucky.
- Pop, S. Z., Dracea, R., & Vlădulescu, C. 2018. Comparative study of certification schemes for food safety management systems in The European Union context. *Amfiteatru Economic* 20(47): 9-29. ISSN 2247-9104
- Rahayu, W. P. 2011. *Keamanan Pangan: Kepedulian Kita Semua*. Bogor: IPB Press.
- Ricci, Antonia., Chemaly, M., Davies, R., ... & Bolton, D. 2017. Hazard analysis approaches for certain small retail establishments in view of the application of their food safety management systems. *EFSA Journal* 15(3): 4697.  
<https://doi.org/10.2903/j.efsa.2017.4697>
- Shaw, D. 2001. *The UN World Food Programme and the development of food aid*. Palgrave Macmillan. New York.
- Siman, E. M., Bai, L., Valverde, R. R., Gong, S., & Lara, R. R. 2014. Comparison of implementing HACCP systems of exporter Mexican and Chinese meat enterprises. *Food control* 38: 109-115. doi  
<https://doi.org/10.1016/j.foodcont.2013.10.017>
- Singapore Food Agency. 2022. *A Guide to Food Labelling and Advertisements*. <https://www.sfa.gov.sg/docs/default-source/food-information/labelling-and-packaging-information/a-guide-to-food-labelling-and-advertisements.pdf>. Diakses tanggal 25 Juni 2023 pukul 20.55 WIB.
- Sperber, W. H. 1998. Auditing and verification of food safety and HACCP. *Food Control* 9(2-3): 157-162. doi [https://doi.org/10.1016/S0956-7135\(97\)00068-6](https://doi.org/10.1016/S0956-7135(97)00068-6)
- Surak, J. G., & Wilson, S. 2014. *The certified HACCP auditor handbook*. ASQ Quality Press. Milwaukee.
- Surono, I. S., Sudibyo, A., & Waspodo, P. 2018. *Pengantar Keamanan Pangan Untuk Industri Pangan*. Yogyakarta: Deepublish.
- Taruvinga, C., Mejia, D., & Sanz Alvarez, J. 2014. Appropriate seed and grain storage systems for small-scale farmers: key practices for DRR implementers. FAO.
- Todd, E. C., Michaels, B. S., Smith, D., Greig, J. D., & Bartleson, C. A. 2010. Outbreaks where food workers have been implicated in the spread of foodborne disease. Part 9. Washing and drying of hands to reduce microbial contamination. *Journal of food protection* 73(10): 1937-1955.  
<https://doi.org/10.4315/0362-028X-73.10.1937>

- United States Department of Agriculture. 2020. *Grain Inspection Handbook Book II Grain Grading Procedures*. Washington D. C: USDA.
- Wallace, C. A., Sperber, W. H., & Mortimore, S. E. 2018. *Food safety for the 21st century: Managing HACCP and food safety throughout the global supply chain*. John Wiley & Sons. West Sussex.
- Wilson, S. 2021. *The ASQ Certified Food Safety and Quality Auditor Handbook*. Quality Press. Milwaukee.
- World Food Programme. 2009. *Food Quality Audit Report*.  
[https://documents.wfp.org/stellent/groups/public/documents/manual\\_guide/proced/wfp254544.pdf](https://documents.wfp.org/stellent/groups/public/documents/manual_guide/proced/wfp254544.pdf). Diakses pada tanggal 30 Maret 2023 pukul 16.55 WIB
- World Food Programme. 2023. *Technical Specifications for the manufacture of: Soybean*: WFP.
- Wu, D. W. L., Lenkic, P. J., DiGiacomo, A., Cech, P., Zhao, J., & Kingstone, A. 2018. How does the design of waste disposal signage influence waste disposal behavior?. *Journal of environmental psychology* 58: 77-85.  
<https://doi.org/10.1016/j.jenvp.2018.07.009>
- Yaqing, C. H. E. N. G., Nan, L. I., Xiaorui, B. I., Xin, W. A. N. G., & Minglei, Y. A. N. 2022. Brief introduction on the changes of general principles of food hygiene (CXC 1-1969). *Chinese Journal of Food Hygiene* 34(3):561-565.  
doi 10.13590/j.cjfh.2022.03.026