

**PENERAPAN GMP (*Good Manufacturing Practices*) DAN HACCP (*Hazard Analysis and Critical Control Point*) PADA PROSES PEMBUATAN MARNING JAGUNG DI INDUSTRI RUMAH TANGGA “BAROKAH”**

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**ABSTRAK**

Industri Rumah Tangga “Barokah” berdiri sejak 1989 dan mulai mendaftarkan produknya pada tahun 2000 untuk memperoleh sertifikat SPP-IRT dari Dinas Kesehatan Provinsi Lampung Tengah. IRT “Barokah” menjadi salah satu pemasok marning jagung di Lampung Tengah khususnya kecamatan Poncowati. Namun, karena terbentur masalah penerapan Cara Produksi Pangan yang Baik (CPPB) yang membingungkan, IRT ini pernah memutuskan akan menutup usahanya. Penelitian ini dilakukan untuk membantu IRT “Barokah” menemukan kekurangan dalam usahanya sehingga dapat segera dilakukan perbaikan. Adapun tujuan dari penelitian ini antara lain mengetahui tahap pembuatan marning jagung di IRT Barokah, memperoleh hasil penilaian Good Manufacturing Practices (GMP) IRT “Barokah” sehingga diketahui komponen mana saja yang mendapat nilai rendah, mengetahui aspek SSOP (Standard Sanitation Operating Procedures) yang belum memenuhi standar dan memperoleh informasi titik kritis dari perencanaan HACCP (Hazard Analysis and Critical Control Point).

Penelitian dilakukan dengan menggunakan metode skoring untuk evaluasi GMP (*Good Manufacturing Practices*) menggunakan form CPPB-IRT Badan POM tahun 2012, metode observasi deskripsi untuk SSOP (*Sanitation Standard Operating Procedure*), rencana HACCP (*Hazard Analysis and Critical Control Points*) menggunakan prinsip CAC (*Codex Alimentarius Commission*)

Total penilaian GMP IRT “Barokah” adalah 83.71% (baik). Namun, terdapat dua komponen yang memiliki nilai dibawah 70% yaitu komponen bangunan dan fasilitas serta komponen pengendalian hama. Observasi SSOP menghasilkan 4 aspek SSOP IRT “Barokah” belum memenuhi standar dan perlu dilakukan perbaikan diantaranya kondisi permukaan yang kontak langsung dengan makanan, pencegahan kontaminasi silang, fasilitas kebersihan dan pengendalian hama. IRT “Barokah” memiliki Critical Control Point (CCP) pada 3 proses produksi diantaranya proses perebusan II, proses penjemuran dan proses penggorengan.

**Kata kunci :** Sertifikasi Pangan, GMP, IRT, HACCP, SSOP

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## **IMPLEMENTATION OF GMP (Good Manufacturing Practices) AND HACCP (Hazard Analysis and Critical Control Point) IN THE MAKING PROCESS OF PUFFED CORN IN "BAROKAH"**

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### **ABSTRACT**

"Barokah" Home Industry was established in 1989 and began to register its products in 2000 to obtain the SPP-IRT certificate from the Central Lampung Provincial Health Office. "Barokah" Home industry became one of the puffed corn suppliers in Central Lampung, especially Poncowati district. However, due to the problem of applying the Good Food Production Process (CPPB) is confusing, this home industry never decided to close the business. This research was conducted to help "Barokah" home industry to find a deficiency in the effort so that it can be done immediately. The purpose of this research is to know the stage of making popped corn in "Barokah" home industry, get the result of Good Manufacturing Practices (GMP) "Barokah" home industry to know which component get low score, know aspect of SSOP (Standard Sanitation Operating Procedures) not suitable yet the standards and obtain critical point information from HACCP planning (Hazard Analysis and Critical Control Point).

The research was conducted by using scoring method for GMP evaluation (Good Manufacturing Practices) by CPPB-IRT form of POM Agency in 2012, description observation motion for SSOP (Sanitation Standard Operating Procedure), HACCP (Hazard Analysis and Critical Control Points) plan using CAC principle Codex Alimentarius Commission)

The total assessment of GMP "Barokah" home industry is 83.71% (good). However, there are two components that have a value below 70% that is building components and facilities and components of pest control. Observation of SSOP resulted in 4 aspects of SSOP "Barokah" home industry has not suitable the standards and needs to be improved including surface conditions that directly contact with food, prevention of cross contamination, hygiene facilities and pest control. "Barokah" home industry has Critical Control Point (CCP) in 3 production processes including second boiling process, drying process and frying process.

**Keywords:** food certification, GMP, HACCP, IRT, SSOP

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