

**PENJAMINAN MUTU MELALUI SISTEM *GOOD MANUFACTURING PRACTICES* (GMPs) DI LINI PRODUKSI 220 ml PT TIRTA INVESTAMA, WONOSOBO, JAWA TENGAH
MAGANG**

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ABSTRAK

PT. Tirta Investama Wonosobo memproduksi air minum dalam kemasan cup 220 ml dan kemasan galon 19 liter dan telah mendapatkan sertifikat FSSC 220000 oleh lembaga sertifikasi SGS tentang sistem keamanan pangan yang mewajibkan perusahaan menerapkan program pemeliharaan terhadap fasilitas dan *hygiene* proses produksi dari hulu ke hilir dengan menerapkan *Good Manufacturing Practices* (GMP). Penulis selama magang ditempatkan pada divisi *Quality Assurance* yang bertugas menjaga produk supaya tetap dalam tingkatan mutu yang diinginkan dengan melakukan audit GMP di area produksi 220 ml. Tindakan korektif dilakukan apabila terdapat penyimpangan dari standar yang sudah ditetapkan dengan metode siklus (*Plan - Do - Check - Act*) PDCA yang meliputi kegiatan perencanaan, eksekusi, pemeriksaan, dan tindakan korektif. Penyimpangan ditemukan pada beberapa poin penilaian GMP yaitu *perfect housekeeping*, *foreign-body maintenance*, *maintenance* atap / kebocoran, *high care area*, dan *personnel hygiene* dimana belum ada tindakan korektif yang dilakukan. Penyebab penyimpangan yang paling sering ditemukan adalah kurangnya kesadaran karyawan terhadap *hygiene*. Rekomendasi yang dapat diusulkan kepada PT. Tirta Investama Wonosobo sebaiknya segera dilakukan tindakan korektif pada masalah yang sering ditemukan dan juga meningkatkan kesadaran dan kedisiplinan karyawan.

Kata Kunci : *Quality Assurance*, FSSC 22000, *Good Manufacturing Practices*, PDCA

***QUALITY ASSURANCE THROUGH GOOD MANUFACTURING
PRACTICES (GMPs) SYSTEM IN PRODUCTION LINE 220 ml PT TIRTA
INVESTAMA, WONOSOBO, CENTRAL JAVA
INTERNSHIP***

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ABSTRACT

PT. Tirta Investama Wonosobo produces drinking water in a 220 ml cup and 19 liter gallon packaging and has received FSSC 220000 certificate by SGS certification body on a food safety system that requires companies to implement a maintenance program for facilities and hygiene production processes from upstream to downstream by implementing Good Manufacturing Practices (GMP). The author was placed in Quality Assurance division during the internship in charge of maintaining the product so that it remains in the desired quality level by conducted a GMP audit in the 220 ml production area. Corrective actions were carried out when there any deviations from the standards that have been determined by the cycle method (Plan - Do - Check - Act) PDCA which includes planning, execution, inspection, and corrective actions. Deviations were found in several GMP assessment points, including perfect housekeeping, foreign-body maintenance, roof maintenance / leakage, high care areas, and hygiene personnel where no corrective action was taken. The most common cause of irregularities was a lack of employee awareness of hygiene. Recommendations that could be proposed to PT. Tirta Investama Wonosobo should be immediately take corrective action on problems that were often found and also increase employee awareness and discipline.

Keywords : Quality Assurance, FSSC 22000, Good Manufacturing Practices, PDCA