

PENILAIAN PENERAPAN *GOOD MANUFACTURING PRACTICES* DI INDUSTRI KARAK “WAHYU” BOYOLALI JAWA TENGAH

Oleh:

Rani Sariningtias¹, Anjar Ruspita Sari²

¹Mahasiswa Program Studi Diploma III Agroindustri Sekolah Vokasi Universitas Gadjah
Mada

²Dosen Pengajar Program Studi Diploma III Agroindustri Sekolah Vokasi Universitas
Gadjah Mada

Abstrak

Industri Karak Beras Wahyu adalah salah satu industri yang memproduksi karak beras di Kabupaten Boyolali dan sudah beroperasi selama 6 tahun. Meskipun sudah lama beroperasi, industri Karak Beras Wahyu belum pernah dilakukan penilaian penerapan *Good Manufacturing Practices* (GMPs) yang dapat digunakan untuk memastikan keamanan pangan guna mendukung persiapan pengajuan P-IRT. Tujuan dari penelitian ini adalah untuk menilai penerapan GMPs dan merekomendasikan perbaikan GMPs di industri Karak Beras Wahyu. Penilaian GMPs dilakukan dengan menggunakan formulir Pemeriksaan Sarana Produksi Pangan Industri Rumah Tangga dan berpedoman pada Peraturan Kepala Badan POM RI No HK.03.1.23.04.12.2207 Tahun 2012 tentang Tata Cara Pemeriksaan Sarana Produksi Pangan Industri Rumah Tangga. Berdasarkan penilaian yang telah dilakukan, industri Karak Beras Wahyu berada di level IV dengan 4 penyimpangan kritis, 8 penyimpangan serius, 5 penyimpangan mayor, dan 1 penyimpangan minor yang artinya industri Karak Beras Wahyu perlu melakukan audit internal setiap hari. Dengan demikian, industri Karak Beras Wahyu direkomendasikan untuk melakukan perbaikan pada aspek GMPs yang masuk dalam kategori kritis antara lain penyimpanan, pemeliharaan dan program higiene sanitasi, fasilitas dan kegiatan higiene sanitasi, serta pengawasan oleh penanggung jawab.

Kata Kunci: GMPs, Industri Karak Beras Wahyu

ASSESSMENT OF THE IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES IN THE KARAK INDUSTRY “WAHYU” BOYOLALI JAWA TENGAH

By

Rani Sariningtias¹, Anjar Ruspita Sari²

¹Student at Diploma III Study Program of Agroindustry Vocational School of Universitas Gadjah Mada

²Lecturer Diploma III Study Program of Agroindustry Vocational School of Universitas Gadjah Mada

Abstract

The Karak Beras Wahyu Industry is one of the industries that produces rice karak in Boyolali Regency and has been operating for 6 years. Even though it has been operating for a long time, the Karak Beras Wahyu industry has never been assessed on the application of Good Manufacturing Practices (GMPs) that can be used to ensure food safety to support the preparation of the P-IRT application. The purpose of this study was to assess the application of GMPs and recommend improvements to GMPs in the Karak Beras Wahyu industry. The GMPs assessment is carried out using the Home Industry Food Production Facilities Inspection form and is guided by the Regulation of the Head of the POM RI No. HK.03.1.23.04.12.2207 Year 2012 concerning Procedures for Inspection of Home Industry Food Production Facilities. Based on the assessment that has been carried out, the Karak Beras Wahyu industry is at level IV with 4 critical deviations, 8 serious deviations, 5 major deviations, and 1 minor deviation, which means that the Karak Beras Wahyu needs to carry out internal audits every day. Thus, it is recommended that the Karak Beras Wahyu industry make improvements to aspects of GMPs that fall into the category of critical deviations, including storage, maintenance and sanitation hygiene programs, sanitation hygiene facilities, and activities, and supervision by the person in charge.

Keywords: GMPs, Karak Beras Wahyu Industry