

ABSTRAK

PEMETAAN *GOOD MANUFACTURING PRACTICES* (GMP) DAN *HAZARD ANALYSIS CRITICAL CONTROL POINT* (HACCP) PADA INDUSTRI RUMAH TANGGA PANGAN (IRTP)

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Mendapatkan jaminan keamanan pangan merupakan hak bagi setiap konsumen di Indonesia, kemampuan negara dalam memberikan pangan yang aman tidak terlepas dari dibutuhkannya kerjasama dan komitmen dari pemerintah, pelaku industri dan juga konsumen. Pandemi COVID-19 telah melanda ekonomi dunia dan kesehatan global, dimana sebagian besar bisnis harus menutup gerainya setelah adanya pembatasan dari pemerintah. Tetapi sektor makanan harus tetap beroperasi sebagai bentuk dukungan bagi industri makanan di situasi pandemi ini, *The American Institute of Baking International* (AIB), *The Institute for Food Safety at Cornell University and the CDC/OSHA* (*Occupational Safety and Health Administration*) membuat *self-assessment checklist* sebagai *starting tools* yang berupa analisis GMP dan HACCP bagi industri makanan untuk melakukan pencegahan dan pengendalian untuk memastikan kesiapan, ketahanan dan kelangsungan bisnis di masa pandemi COVID-19.

Penelitian ini dilakukan di Sari Dewi catering Yogyakarta dengan menggunakan metode deskriptif kualitatif yang berdasarkan pada Keputusan Menteri KEMENKES No. 23/MEN.KES/SK/1978 terkait Pedoman Cara Produksi yang Baik untuk Makanan, Peraturan Kepala BPOM No. HK.03.1.23.04.12.2207 tahun 2012 terkait Tata Cara Pemeriksaan Sarana Produksi Pangan Industri Rumah Tangga, dan SNI 01-4852-1998 terkait Sistem Analisa Bahaya dan Pengendalian Titik Kritis (HACCP). Hasil analisis GMP menunjukkan terdapat 10 ketidaksesuaian yaitu 5 minor, 3 mayor dan 2 serius. Hasil analisis HACCP menunjukkan terdapat 4 tahapan proses yang masuk kategori *Critical Control Point* (CCP) yaitu tahap penyimpanan bahan baku, pembersihan udang, pembuatan bumbu dan adonan, dan yang terakhir pengemasan.

Kata kunci: Keamanan pangan, GMP, HACCP.

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Food safety guarantees is a right for every consumer in Indonesia, the state's ability to provide safe food cannot be separated from the need for cooperation and commitment from the government, industry players and consumers. The COVID-19 pandemic has hit the world economy and global health, with most businesses having to close their stores following government restrictions. But the food sector must remain operational. As a form of support for the food industry in this pandemic situation, The American Institute of Baking International (AIB), The Institute for Food Safety at Cornell University and the CDC/OSHA (Occupational Safety and Health Administration) made a self-assessment checklist as a starting tool in the form of GMP and HACCP analysis for the food industry to carry out prevention and control to ensure readiness, resilience and business continuity during the COVID-19 pandemic.

This research was conducted at Sari Dewi catering Yogyakarta using a qualitative descriptive method based on the Decree of the Minister of Health of the Republic of Indonesia No. 23/MEN.KES/SK/1978 regarding Guidelines for Good Production Methods for Food, Regulation of the Head of BPOM No. HK.03.1.23.04.12.2207 of 2012 related to Procedures for Inspection of Home Industry Food Production Facilities, and SNI 01-4852-1998 related to Hazard Analysis System and Critical Point Control (HACCP). The results of the GMP analysis showed that there were 10 discrepancies, namely 5 minor, 3 major and 2 serious. The results of the HACCP analysis show that there are 4 stages of the process that fall into the Critical Control Point (CCP) category, namely the stage of storing raw materials, cleaning shrimp, making spices and dough, and packaging.

Keywords: Food safety, GMP, HACCP.