

IMPLEMENTASI *GOOD MANUFACTURING PRACTICES* PADA RUMAH POTONG AYAM BERSERTIFIKAT HALAL DI DAERAH ISTIMEWA YOGYAKARTA

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INTISARI

Penelitian ini bertujuan untuk mengetahui implementasi aspek-aspek *Good Manufacturing Practices* (GMP) pada Rumah Potong Ayam (RPA) bersertifikat halal di Daerah Istimewa Yogyakarta (DIY). Materi penelitian adalah 10 RPA bersertifikat halal di DIY menggunakan kuesioner implementasi GMP RPA. Kuesioner disusun berdasarkan SNI 01-6160-1999 mengenai rumah potong ayam dengan 4 aspek implementasi GMP (bangunan, proses pemotongan, SDM dan transportasi). Seluruh aspek dinilai sesuai kondisi nyata di lapangan. Data dari instansi Lembaga Pengkajian Pangan Obat dan Kosmetika Majelis Ulama Indonesia DIY terkait sertifikat halal RPA dikumpulkan sebagai data sekunder. Data primer diperoleh dengan cara observasi langsung ke RPA menggunakan kuesioner GMP RPA. Data yang diperoleh dianalisis statistik deskriptif dengan tahapan mempersentase hasil kuesioner dan membuat interval kelas. Hasil penelitian menunjukkan bahwa persentase rata-rata implementasi aspek GMP secara berurutan adalah bangunan 57% yang berarti menerapkan sebagian cara yang benar, proses pemotongan 58,2% yang berarti menerapkan sebagian cara yang benar, SDM 43,42% yang berarti menerapkan sebagian cara yang benar, transportasi 50% yang berarti menerapkan sebagian cara yang benar. Rata-rata persentase implementasi aspek GMP secara keseluruhan adalah 56,43% yang berarti telah menerapkan sebagian cara yang benar. Hasil penelitian menyimpulkan bahwa RPA bersertifikat halal di Daerah Istimewa Yogyakarta menerapkan sebagian cara GMP dengan benar.

Kata kunci : Implementasi, *Good manufacturing practices*, Rumah potong ayam, Sertifikat halal

IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES AT HALAL-CERTIFIED POULTRY SLAUGHTER HOUSES IN DAERAH ISTIMEWA YOGYAKARTA

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ABSTRACT

The objective of the experiment was to determine the implementation of Good Manufacturing Practices (GMP) aspects at the halal-certified poultry slaughter house (PSH) in Yogyakarta (DIY). Materials used in this study were 10 halal-certified PSHs in DIY using questionnaire that was arranged based on the standard PSH established by SNI 01-6160-1999. This standard covers aspects, such as: buildings, slaughtering process, human resources, and transportation. Data which were collected *on-site* were treated as secondary data, whereas data which were collected from the Assessment Institute for Foods, Drugs, and Cosmetics (LPPOM), Indonesian Council of Ulama (MUI) DIY was treated as primary data. The data collected were then descriptive-statistically analyzed with percentage stage of interval class based on the results obtained from the questionnaire. Results showed that the percentages of GMP implementation in average were: aspect building 57%, means applying the most correct way, slaughtering process 58.2%, means applying the most correct way, human resources 43.42%, means applying some of the ways that true, and transportation 50%, means applying the most correct way, respectively. Average percentage of overall implementation of GMP aspects was 56.43%, which means applying some of the ways that is true. It might be concluded that GMP implementation at the halal-certified poultry slaughter houses in Daerah Istimewa Yogyakarta was applying most correct way.

Keywords: Implementation, Good manufacturing practice, Poultry slaughter houses, Halal certified