ABSTRACT

Evaluation of GMP and SSOP Application on Fried Chicken Production at one of Fast Food Restaurant in Bogor City

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Consumption trend has moved increase toward ready to eat food, and one of them is fried chicken product. During processing, poultry meat may be contaminated with many different foodborne pathogens. Implementation of Good Manufacturing Practices (GMP) can keep safety condition during the process. The main emphasis of GMP is food plant sanitation. In fact, product that was not appropriate the quality standards can not be sold to consumers. The objective of the research were to analysis the application of GMP and sanitation standard operating procedures (SSOP) on fried chicken production processing unit. This study had done on February-March 2011 with involved production process controlling, interviewed the managers and employee, collecting data and field observed. The result of GMP study, in accordance with Ministry of Health of Republic Indonesia 715/MENKES/SK/V/2003, got the scores 78 from the maximum value 83. There was caused by several factors like location behind the restaurant, air conditioning systems and personal hygiene of employees. Monitoring of the implementation of GMP and SSOP were done by the manager on duty and periodic surveillance performed by the corporate center.

Keywords: chicken fried product, GMP, SSOP, restaurant, fastfood