

GAP ANALYSIS IN THE IMPLEMENTATION OF GMP AND SSOP SYSTEM IN THE PRODUCTION LINE OF CHILI SAUCE AT PT XYZ

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**DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY
FACULTY OF AGRICULTURAL TECHNOLOGY
INSTITUT PERTANIAN BOGOR
2024**

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ABSTRAK

MENTARI ARDANESHWARI NURLESTARI YUSUF. Gap Analysis in the Implementation of GMP and SSOP System in the Production Line of Chili Sauce at PT XYZ. Dibimbing oleh Prof. Dr. Ir. Harsi Dewantari Kusumaningrum.

Keamanan pangan dalam industri menjadi hal yang sangat penting dan salah satu persyaratan yang harus dipenuhi oleh perusahaan yang bergerak di bidang pangan agar pangan olahan yang diproduksi memiliki kualitas dan mutu yang baik hingga sampai ke tangan konsumen. PT XYZ sebagai sebuah industri pangan yang memproduksi pangan olahan yaitu saus cabe berbahan dasar ubi jalar juga telah menerapkan sistem keamanan pangan namun masih perlu dilakukan evaluasi dan perbaikan. Program prasyarat seperti GMP dan SSOP adalah fondasi atau dasar utama sebelum perusahaan bisa menerapkan sistem HACCP dengan sukses. Penelitian ini bertujuan untuk mengevaluasi penerapan sistem keamanan pangan di PT XYZ sekaligus mengidentifikasi kesenjangan analisis program prasyarat di perusahaan menggunakan form *checklist* dari BPOM dan Peraturan Direktorat Jendral Agro Industri No. 30/IA/Per/12/2011. Selain itu, penelitian ini juga bertujuan mengidentifikasi rekomendasi perbaikan yang bisa diterapkan untuk mengatasi penyimpangan di penerapan sistem keamanan pangan. Evaluasi penerapan GMP dan SSOP dilakukan dengan beberapa tahap yaitu pengumpulan data, pengolahan data, pengidentifikasian kesenjangan analisis dan rekomendasi perbaikan. Hasil evaluasi penerapan GMP di PT XYZ menunjukkan tingkat penerapan GMP sebesar 93.09% dan termasuk ke dalam kategori penerapan GMP level II berdasarkan Peraturan Direktorat Jendral Agro Industri dengan temuan penyimpangan terdiri dari 26 minor dan 6 mayor. Hasil penerapan GMP berdasarkan BPOM nomor HK.02.02.1.2.01.22.63 Tahun 2022 menunjukkan angka 78.86% dan termasuk ke dalam kategori penerapan GMP level B (baik) dengan temuan penyimpangan terdiri dari 11 minor dan 5 mayor. Evaluasi SSOP mengacu pada Peraturan Menteri Kelautan dan Perikanan Nomor 17 Tahun 2019 dan mendapat persentase sebesar 87.27%. Maka dari itu, perlu adanya perbaikan lebih lanjut agar meningkatkan level penerapan GMP menjadi lebih baik dan sudah sesuai dengan standar yang berlaku. Perbandingan antara dua standar GMP juga akan berdampak pada perusahaan yaitu memiliki referensi lain yang bisa dipakai saat ada audit internal maupun eksternal.

Kata kunci: GMP, keamanan pangan, kesenjangan analisis, saus cabe, SSOP

ABSTRACT

MENTARI ARDANESHWARI NURLESTARI YUSUF. Gap Analysis in the Implementation of GMP and SSOP System in the Production Line of Chili Sauce at PT XYZ. Supervised by Prof. Dr. Ir. Harsi Dewantari Kusumaningrum

Food safety in the industry is of utmost importance and is a critical requirement for companies in the food sector to ensure that the processed foods they produce are of high quality and meet safety standards when they reach consumers. PT XYZ, a food industry company that produces processed foods such as chili sauce made from sweet potatoes, has implemented a food safety system but still requires evaluation and improvements. Prerequisite programs like GMP (Good Manufacturing Practices) and SSOP (Sanitation Standard Operating Procedures) are the primary foundations before a company can successfully implement the HACCP (Hazard Analysis Critical Control Point) system. This study aimed to evaluate the implementation of the food safety system at PT XYZ and identify gaps in the analysis of prerequisite programs using checklist forms from BPOM (Indonesian FDA) and the Directorate General of Agro Industry Regulations No. 30/IA/Per/12/2011. Additionally, it aimed to identify improvement recommendations that can be applied to address deviations in the implementation of the food safety system. The evaluation of GMP and SSOP implementation was carried out in several stages: data collection, data processing, gap analysis identification, and recommendation of improvements. The evaluation results of GMP implementation at PT XYZ showed a GMP implementation rate of 93.09%, falling into GMP level II based on the Directorate General of Agro Industry Regulations, with deviations consisting of 26 minor and 6 major findings. GMP implementation based on BPOM Regulation No. HK.02.02.1.2.01.22.63 of 2022 showed a rate of 78.86%, categorized as GMP level B (good), with deviations consisting of 11 minor and 5 major findings. The SSOP evaluation, referring to the Minister of Marine Affairs and Fisheries Regulation No. 17 of 2019, achieved a percentage of 84.99%. Therefore, further improvements are necessary to enhance the level of GMP implementation and align it with the applicable standards. Comparing the two GMP standards will also benefit for the company by providing additional references for internal and external audits.

Keywords: chili sauce, GMP, food safety, improvement, SSOP



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AT PT XYZ**

MENTARI ARDANESHWARI NURLESTARI YUSUF

Undergraduate Thesis
as one of requirements to acquire Bachelor's degree in
Food Technology

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FOREWORD

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Bogor, July 2024

Mentari Ardaneshwari Nurlestari Yusuf

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