

IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES (GMP) IN EGG-BASED PROCESSING AT THE STUDENT DORMITORY 1 POLTEKKES KEMENKES YOGYAKARTA

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ABSTRACT

Background : According to the Republic of Indonesia Ministry of Health Decree No. 23 of 1978, Good Manufacturing Practices (GMP) are guidelines that regulate good food production procedures by paying attention to food safety aspects to obtain food that is high quality, safe and suitable for consumption. Eggs are one of the food ingredients that are widely used in catering for Student Dormitory 1, Poltekkes Kemenkes Yogyakarta. The United States Food and Drug Administration (FDA) states that food poisoning caused by eggs contaminated with Salmonella is recorded at 79,000 cases every day.

Objective : Knowing of the implementation of Good Manufacturing Practices (GMP) in egg-based preparations in Student Dormitory Catering 1 Poltekkes Kemenkes Yogyakarta.

Methods : This research method is observational with a cross-sectional research design. Data collection for Good Manufacturing Practices (GMP) scores uses the Good Manufacturing Practices (GMP) form from BPOM RI 2003 by assessing 13 GMP components.

Result : The results of research regarding the implementation of GMP in Catering for Student Dormitory 1 Poltekkes Kemenkes Yogyakarta obtained “good” criteria in three main groups, namely Water Supply, Employee Health and Hygiene and Process Control. One other main group obtained “sufficient” criteria was Pest Control. Meanwhile, the other GMP components all obtained “good” criteria except Recording and Documentation Activities which obtained “sufficient” criteria.

Conclusions : The implementation of GMP on processed balado eggs in Student Dormitory Catering 1 Poltekkes Yogyakarta is included in the sufficient criteria.

Keywords : Food Safety, Good Manufacturing Practices (GMP), Eggs, Processed Eggs.

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**PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP)
PADA OLAHAN TELUR BALADO
DI KATERING ASRAMA MAHASISWA 1 POLTEKKES
KEMENKES YOGYAKARTA**

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ABSTRAK

Latar belakang : Menurut Surat Keputusan Kementrian Kesehatan RI No. 23 Tahun 1978, *Good Manufacturing Practices* (GMP) adalah pedoman yang mengatur mengenai tata cara produksi makanan yang baik dengan memperhatikan aspek keamanan pangan untuk mendapatkan pangan dengan kualitas mutu tinggi, aman, dan layak dikonsumsi. Telur merupakan salah satu bahan makanan yang banyak digunakan dalam penyelenggaraan makanan di Katering Asrama Mahasiswa 1 Poltekkes Kemenkes Yogyakarta. Badan Pengawas Obat dan Makanan Amerika Serikat (FDA) menyebutkan bahwa keracunan makanan yang disebabkan oleh telur yang terkontaminasi Salmonella tercatat mencapai 79.000 kasus setiap harinya.

Tujuan : Tujuan penelitian ini adalah untuk mengetahui penerapan *Good Manufacturing Practices* (GMP) pada olahan telur balado di Katering Asrama Mahasiswa 1 Poltekkes Kemenkes Yogyakarta.

Metode : Metode penelitian ini yaitu observasional dengan desain penelitian cross-sectional. Pengumpulan data skor *Good Manufacturing Practices* (GMP) menggunakan formulir *Good Manufacturing Practices* (GMP) dari BPOM RI 2003 dengan menilai 13 komponen GMP.

Hasil : Hasil penelitian mengenai penerapan GMP di Katering Asrama Mahasiswa 1 Poltekkes Kemenkes Yogyakarta mendapatkan kriteria baik pada tiga grup utama yaitu Suplai Air, Kesehatan dan Higiene Karyawan dan Pengendalian Proses. Satu grup utama lainnya mendapatkan kriteria cukup yaitu Pengendalian Hama. Sedangkan komponen GMP yang lain semuanya mendapatkan kriteria baik kecuali Kegiatan Pencatatan dan Dokumentasi yang mendapatkan kriteria cukup.

Kesimpulan : Penerapan GMP pada olahan telur balado di Katering Asrama Mahasiswa 1 Poltekkes Yogyakarta termasuk dalam kriteria cukup.

Kata Kunci : Keamanan Pangan, *Good Manufacturing Practices* (GMP), Telur, Olahan Telur.

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