

ABSTRACT

AN OBSERVATION OF GOOD MANUFACTURING PRACTICES (GMP) IN “BK” *TEMPE* INDUSTRY IN PANGGUNG HARJO, SEWON, BANTUL

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Background : *Tempe* is one of Indonesian traditional food having a lot of consumers. The production of *tempe* is considered as the oldest technology of food production. It can be done by using both traditional and modern production in which the aspect of good standard quality should be the main concern, so that the product will be safe to consume. Based on the regulation of the National Agency of Drug and Food Control of Republic Indonesia (BPOM) number HK.03.1.23.04.12.2206 in 2012, every person having a home industry of food is required to apply a good quality of food production (*Cara Produksi Pangan yng Baik* (CPPB)). BK *tempe* industry is one of *tempe* industries which has no legal license of food industry from Indonesian government (P-IRT), therefore that an evaluation on the application of GMP in this industry is needed.

Purpose : This research is purposed to identify the implementation of GMP in each component of food production in BK *tempe* industry.

Methods : This research is an observational reaserch which was presented as a descriptive report to describe the application of GMP in BK *tempe* industry. This research covered 13 components of food production such as work environment, building and its facilities, production equipment, water supply, hygiene and sanitary, pest control, employee's health, production control, food labels, storage systems, checking and controlling, data recording and documentation, and employee training.

Result : The results of this research are identified based on P-IRT and BPOM's guidelines of tool production published on 2003. The results show that the implication of GMP in BK *tempe* industry with a good result on the three main categories of GMP: water supply, pest control, and production control. In addition, employee's health and hygiene were sufficient. However, three other categories such as food labelling, data recording and documentation, and employee training were deficient.

Conclusion : Based on GMP, the industry was categorized as fair

Keyword : Good Manufacturing Practices (GMP), Industry, *Tempe*, Food Safety

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INTISARI

TINJAUAN PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP) PADA INDUSTRI TEMPE “BK” DI PANGGUNG HARJO, SEWON, BANTUL

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Latar Belakang : Tempe merupakan makanan tradisional Indonesia yang banyak dikonsumsi masyarakat. Proses pembuatan tempe merupakan teknologi pengolahan yang tertua dalam masyarakat. Proses pembuatan tempe dapat dilakukan dengan cara tradisional dan modern yang kedua proses tersebut harus memperhatikan aspek standar mutu agar aman dikonsumsi. Perka BPOM RI NOMOR HK.03.1.23.04.12.2206 Tahun 2012 tentang CPPB-IRT, setiap orang pelaku usaha pangan industri rumah tangga wajib menerapkan Cara Produksi Pangan yang Baik (CPPB). Industri tempe BK merupakan salah satu industri tempe yang belum memiliki ijin Pangan Industri Rumah Tangga (P-IRT) sehingga perlu dilakukan evaluasi tentang kesesuaian penerapan Good Manufacturing Practices (GMP) di industri tersebut.

Tujuan : Penelitian ini ditunjukkan untuk mengetahui penerapan *Good Manufacturing Practices* (GMP) pada setiap komponen GMP di Industri Tempe BK.

Metode Penelitian : penelitian ini adalah observasional yang disajikan secara deskriptif untuk menggambarkan penerapan GMP di industri tempe “BK”. Penelitian ini meliputi 13 komponen yaitu Lingkungan produksi, Bangunan dan fasilitas, Peralatan produksi, suplai air, higiene dan sanitasi, pengendalian hama, kesehatan karyawan, pengendalian proses, label pangan, penyimpanan, manajemen pengawasan, pencatatan dan dokumentasi, pelatihan karyawan. Penelitian ini dilakukan dengan menggunakan form penilaian sarana produksi P-IRT dari Badan POM Depkes RI (2003).

Hasil : Hasil penilaian penerapan GMP di industri tempe “BK” memiliki nilai baik di tiga grup utama GMP yaitu suplai air, pengendalian hama, dan pengendalian proses. Satu grup utama yaitu kesehatan dan hygiene karyawan bernilai cukup. Dan ada tiga komponen grup lain bernilai kurang yaitu label pangan, pencatatan dan dokumentasi, serta pelatihan karyawan.

Kesimpulan : Industri tempe BK memiliki kriteria umum GMP cukup

Kata Kunci : Good Manufacturing Practices (GMP), Industri Tempe, Keamanan Pangan

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