

## ABSTRACT

### **OVERVIEW OF THE IMPLEMENTATION OF *GOOD MANUFACTURING PRACTICES* (GMP) ON RAWON MEAT PROCESSED PRODUCTS IN NUTRITION INSTALLATION RSU QUEEN LATIFA YOGYAKARTA**

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**Background :** Safe food is food that is protected from biological, chemical and physical contamination. Food is very susceptible to contamination, especially on animal-based ingredients, such as meat. Meat is a perishable food. The selection of the rawon meat menu at the Queen Latifa Hospital Installation was because the menu had a good reception. Processed rawon meat is processed beef with the main seasoning of keluak. If the selection of beef and keluak does not meet the criteria, it will affect food safety, such as spoilage of meat, cyanide content in keluak, and can damage the taste of food. Food safety is inseparable from food handlers and the production environment. Efforts to prevent the occurrence of diseases caused by unsafe food are by applying the principles of *Good Manufacturing Practices* (GMP) in institutions or food providers.

**Objective :** To know the application of *Good Manufacturing Practices* (GMP) to processed rawon meat at the Nutrition Installation of Queen Latifa General Hospital, Yogyakarta .

**Research Method :** Type study this is observational and presented descriptively . This research includes data collection of 13 components in GMP namely Production Environment, Buildings and Facilities, Production Equipment, Water Supply, Hygiene and Sanitation, Pest Control, Employee Health, Process Control, Food Labeling, Storage, Management Supervision, Recording and Documentation, employee training. This research was conducted using the P-IERT production facility assessment form from the POM Ministry of Health RI (2003).

**Results :** The results of the assessment of the application of GMP in the kitchen of the nutrition installation of Queen Latifa General Hospital Yogyakarta had good score criteria in three main groups, namely Water supply, Process Control, and Employee Health and Hygiene. One main group is Pest Control with moderate value. While the other group components have less value, namely Food Labels.

**Conclusion :** The nutritional installation kitchen of Queen Latifa General Hospital Yogyakarta has the general criteria for GMP, which is sufficient.

Keywords: ( *Good Manufacturing Practices* ) GMP, Food Safety, Beef, Rawon

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## ABSTRAK

### TINJAUAN PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP) PADA PRODUK OLAHAN DAGING BUMBU RAWON DI INSTALASI GIZI RSU QUEEN LATIFA YOGYAKARTA

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**Latar Belakang:** Makanan yang aman adalah makanan yang terhindar dari kontaminasi cemaran biologis, kimia, dan fisik. Makanan sangat rentan terhadap kontaminasi terutama pada bahan dasar hewani, seperti daging. Daging termasuk pangan yang bersifat mudah rusak. Pemilihan menu daging bumbu rawon di Instalasi RSU Queen Latifa dikarenakan menu tersebut mempunyai daya terima yang baik. Olahan daging bumbu rawon merupakan olahan daging sapi dengan bumbu utama keluwak. Jika pemilihan daging sapi dan keluwak tidak sesuai dengan kriteria, maka akan mempengaruhi keamanan pangan, seperti kerusakan daging, terdapat kandungan sianida pada keluak, dan dapat merusak cita rasa masakan. Keamanan pangan tidak terlepas dari penjamah makanan dan lingkungan produksi. Upaya untuk mencegah terjadinya penyakit yang diakibatkan oleh makanan tidak aman yaitu dengan menerapkan prinsip *Good Manufacturing Practices* (GMP) di institusi atau penyelenggara makanan.

**Tujuan:** Mengetahui penerapan *Good Manufacturing Practices* (GMP) pada olahan daging bumbu rawon di Instalasi gizi RSU Queen Latifa Yogyakarta.

**Metode Penelitian:** Jenis penelitian ini adalah observasional dan disajikan secara deskriptif. Penelitian ini meliputi pengumpulan data 13 komponen dalam GMP 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 dapur instalasi gizi RSU Queen Latifa Yogyakarta memiliki kriteria nilai baik pada tiga grup utama yaitu suplai Air, Pengendalian Proses, dan Kesehatan dan Higiene Karyawan. Satu grup utama yaitu Pengendalian Hama dengan nilai cukup. Sedangkan komponen grup lainnya bernilai kurang yaitu Label Pangan.

**Kesimpulan:** Dapur instalasi gizi RSU Queen Latifa Yogyakarta memiliki kriteria umum GMP yaitu cukup.

Kata kunci: *Good Manufacturing Practices* (GMP), Keamanan Pangan, Daging Sapi, Rawon

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