

**EVALUASI PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP)
SEBAGAI INDIKATOR KEAMANAN PANGAN DI KATERING D
YOGYAKARTA TAHUN 2025**

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ABSTRAK

Latar Belakang: Keamanan pangan merupakan aspek penting dalam industri jasaboga karena berhubungan langsung dengan kesehatan masyarakat. *Good Manufacturing Practices* (GMP) menjadi pedoman dasar dalam menjamin mutu dan keamanan pangan melalui pengendalian seluruh tahapan produksi.

Tujuan: Penelitian ini bertujuan untuk mengevaluasi penerapan *Good Manufacturing Practices* (GMP) sebagai indikator keamanan pangan di Katering D Yogyakarta.

Metode: Penelitian ini menggunakan desain deskriptif observasional. Data diperoleh melalui observasi dan wawancara menggunakan instrumen penilaian yang mencakup 13 aspek penilaian sesuai pedoman CPPB-IRT. Analisis dilakukan secara deskriptif untuk menentukan tingkat penerapan GMP dan mengidentifikasi aspek yang belum memenuhi standar.

Hasil: Hasil penelitian menunjukkan bahwa penerapan GMP di Katering D tergolong dalam kategori “Baik”, dengan 12 grup memperoleh nilai “Baik” dan 1 grup “Cukup”. Grup yang masih perlu diperbaiki meliputi Grup B (Bangunan dan Fasilitas) yaitu aspek konstruksi dan kebersihan dinding, konstruksi langit-langit, konstruksi pintu, jendela, dan lubang angin, Grup F (Pengendalian Hama) yaitu aspek pemberantasan hama, Grup H (Pengendalian Proses) yaitu aspek penetapan komposisi dan formula bahan serta penetapan cara produksi yang baku, Grup I (Label Pangan), dan Grup L (Pencatatan dan Dokumentasi) yaitu aspek pencatatan dan dokumentasi. Berdasarkan analisis metode USG, Grup I (Label Pangan) menjadi prioritas utama yang perlu segera diperbaiki karena berkaitan langsung dengan kejelasan informasi produk dan kepercayaan konsumen.

Kesimpulan: Secara keseluruhan, penerapan GMP di Katering D Yogyakarta dikategorikan baik, namun masih terdapat 5 grup yang memerlukan peningkatan pada setiap aspeknya.

Kata Kunci: *Good Manufacturing Practices*, Keamanan Pangan, Katering, Jasaboga

**EVALUATION OF THE IMPLEMENTATION OF GOOD
MANUFACTURING PRACTICES (GMP) AS A FOOD
SAFETY INDICATOR AT KATERING D
YOGYAKARTA IN 2025**

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ABSTRACT

Background: Food safety is an essential aspect of the catering industry because it is directly related to public health. Good Manufacturing Practices (GMP) serve as the fundamental guideline to ensure food quality and safety through the control of all stages of the production process.

Objective: This study aims to evaluate the implementation of Good Manufacturing Practices (GMP) as an indicator of food safety at Katering D Yogyakarta.

Method: This research employed a descriptive observational design. Data were obtained through observation and interviews using a GMP assessment instrument covering 13 aspects based on the Good Manufacturing Practices for Food Industry guidelines. The data were analyzed descriptively to determine the level of GMP implementation and identify aspects that did not meet the required standards.

Results: The results of the study showed that the implementation of GMP at Katering D was categorized as “Good,” with 12 groups receiving a “Good” rating and 1 group receiving a “Fair” rating. The groups that require improvement include Group B (Buildings and Facilities), particularly the aspects of wall construction and cleanliness, ceiling construction, and the construction of doors, windows, and ventilation openings, Group F (Pest Control), specifically the aspect of pest eradication, Group H (Process Control), including the establishment of ingredient composition and formulation as well as standardized production procedures, Group I (Food Labeling), and Group L (Recording and Documentation), particularly the aspects of record-keeping and documentation. Based on the USG (Urgency, Seriousness, Growth) analysis, Group I (Food Labeling) was identified as the top priority for corrective action because it is directly related to product information clarity and consumer trust.

Conclusion: Overall, the implementation of Good Manufacturing Practices (GMP) at Katering D Yogyakarta is categorized as good, however, there are still five groups that require improvement in their respective aspects.

Keywords: Good Manufacturing Practices, Food Safety, Catering, Food Service Industry