

ABSTRAK
**KAJIAN PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP) PADA
PRODUK BAKERY CATERING X**

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ABSTRAK

Latar Belakang. Industri pangan terus berkembang sehingga penerapan sistem pengendalian mutu, termasuk *Good Manufacturing Practices* (GMP), menjadi bagian penting untuk menjamin keamanan produk. Observasi awal pada unit *bakery* menunjukkan adanya ketidaksesuaian standar GMP, seperti kebersihan bangunan, fasilitas sanitasi yang kurang memadai, dan praktik higiene karyawan yang belum konsisten, hal ini berpotensi meningkatkan risiko kontaminasi pada produk.

Tujuan. Penelitian ini bertujuan untuk mengetahui tingkat penerapan GMP pada proses produksi *bakery*, mengidentifikasi ketidaksesuaian, menganalisis faktor penyebab ketidaksesuaian, serta menyusun rekomendasi perbaikan.

Metode. Metode yang digunakan adalah penelitian deskriptif dengan observasi lapangan, checklist penilaian GMP, dan analisis penyebab berdasarkan diagram *fishbone* dan menyusun rekomendasi perbaikan dengan metode 5W+1H.

Hasil. Hasil penelitian menunjukkan bahwa penerapan GMP secara umum berada pada kategori “Baik”, terutama pada aspek suplai air, higiene karyawan, pengendalian hama, dan pengendalian proses. Namun, ditemukan sejumlah ketidaksesuaian pada aspek bangunan dan fasilitas, label, dan personal hygiene. Analisis *fishbone* mengidentifikasi penyebab ketidaksesuaian berasal dari kurangnya kepedulian karyawan terhadap higiene, belum tersedianya SOP, serta fasilitas yang belum memenuhi standar. Rekomendasi perbaikan fokus peningkatan sanitasi, perbaikan fasilitas, penguatan SOP, dan pengawasan karyawan.

Kesimpulan. Penerapan GMP pada unit *bakery* Catering X tergolong baik, namun masih terdapat ketidaksesuaian pada aspek bangunan dan fasilitas. Penyebab utama terkait kurangnya kepedulian terhadap higiene, belum adanya SOP kebersihan yang baku, serta fasilitas yang belum sesuai standar. Perbaikan difokuskan pada peningkatan sanitasi, penataan fasilitas, penyusunan SOP, dan pengawasan karyawan.

Kata Kunci : GMP , *bakery*, keamanan pangan, *fishbone*, 5W+1H.

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ABSTRACT
STUDY ON THE APPLICATION OF GOOD MANUFACTURING PRACTICES
(GMP) IN X BAKERY CATERING PRODUCTS

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ABSTRAK

Background. The food industry continues to develop so that the implementation of quality control systems, including Good Manufacturing Practices (GMP), is an important part of ensuring product safety. Initial observations on the bakery unit showed that there were non-conformities to GMP standards, such as building cleanliness, inadequate sanitation facilities, and inconsistent employee hygiene practices, which had the potential to increase the risk of contamination of products.

Purpose. This study aims to determine the level of implementation of GMP in the bakery production process, identify non-conformities, analyze the factors that cause non-conformity, and prepare improvement recommendations.

Method. The methods used are descriptive research with field observations, GMP assessment checklists, and causal analysis based on fishbone diagrams and compiling improvement recommendations using the 5W+1H method.

Result. The results of the study show that the implementation of GMP is generally in the "Good" category, especially in the aspects of water supply, employee hygiene, pest control, and process control. However, a number of inconsistencies were found in the aspects of buildings and facilities, labels, and personal hygiene. The fishbone analysis identified the causes of non-conformity stemming from the lack of employee concern for hygiene, the lack of SOPs, and facilities that did not meet standards. Recommendations for improvement focus on improving sanitation, improving facilities, strengthening SOPs, and supervising employees.

Conclusion. The implementation of GMP in the X Catering bakery unit is relatively good, but there are still inconsistencies in the aspects of buildings and facilities. The main causes are related to the lack of attention to hygiene, the lack of standard hygiene SOPs, and facilities that are not up to standard. Improvements are focused on improving sanitation, structuring facilities, preparing SOPs, and supervising employees.

Keywords : GMP, bakery, food safety, fishbone, 5W+1H.

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