

DESCRIPTION OF THE APPLICATION OF GOOD MANUFACTURING PRACTICES IN CHICKEN KATSU DISHES AT THE NUTRITION INSTALLATION OF PS HOSPITAL

Dewi Kinanti¹ , Joko Susilo² , Esthy Rahman Asih³
^{1,2,3}Jurusan Gizi Poltekkes Kemenkes Yogyakarta,
Jl. Tatabumi No.3 Banyuraden, Gamping, Sleman
e-mail : dewiinanti291104@gmail.com

ABSTRACT

Background : One of the efforts to maintain food safety in hospitals is by implementing Good Manufacturing Practices (GMP), which serves as a guideline for food processing to produce safe and consumable food products. Chicken meat is one of the most frequently used ingredients in food service at the Nutrition Installation of RSUD PS. According to Indef, approximately 4,000 students fell victim to food poisoning from the MBG program in the last eight months due to the presence of *Escherichia coli* (*E. coli*) and *Salmonella* bacteria in the food.

Objective : To determine the description of the implementation of Good Manufacturing Practices in the processed chicken katsu menu at the Nutrition Installation of RSUD PS.

Methods : This research method was observational with a cross-sectional design. The object of this study was the chicken katsu menu in the second and seventh menu cycles. The observation was conducted twice, and there was one follow-up visit.

Result : The implementation of Good Manufacturing Practices on the chicken katsu processed menu at the Nutrition Installation of RSUD PS received a score of 3 classified as “Good”, with four key aspects rated “Good”. The remaining nine aspects were rated “Good” and “Satisfactory”.

Conclusion : The description of the implementation of GMP in the processed chicken katsu menu at the Nutrition Installation of PS Regional Hospital received a score of 3 with “Good” criteria.

Keywords : chicken katsu, good manufacturing practices (gmp), nutrition installation, food safety

GAMBARAN PENERAPAN GOOD MANUFACTURING PRACTICES PADA MENU OLAHAN AYAM KATSU DI INSTALASI GIZI RSUD PS

Dewi Kinanti¹, Joko Susilo², Esthy Rahman Asih³
^{1,2,3}Jurusan Gizi Poltekkes Kemenkes Yogyakarta,
Jl. Tatabumi No.3 Banyuraden, Gamping, Sleman
e-mail : dewiinanti291104@gmail.com

ABSTRAK

Latar belakang : Salah satu upaya untuk menjaga keamanan pangan di rumah sakit yaitu dengan diterapkannya *Good Manufacturing Practices* (GMP), yang merupakan pedoman pengolahan pangan dalam menghasilkan produk pangan yang aman dan layak konsumsi. Daging ayam merupakan salah satu bahan makanan yang sering digunakan dalam penyelenggaraan makanan di Instalasi Gizi RSUD PS. Indef menemukan 4.000 siswa korban keracunan MBG delapan bulan terakhir, akibat ditemukan bakteri (*E. Coli*) dan Salmonella dalam makanan.

Tujuan : Diketuinya gambaran penerapan *Good Manufacturing Practices* pada Menu Olahan Ayam Katsu di Instalasi Gizi RSUD PS.

Metode : Metode penelitian ini yaitu observasional dengan desain *cross-sectional*. Objek dalam penelitian ini yaitu menu olahan ayam katsu pada siklus menu ke-2 dan ke-7. Observasi dilakukan sebanyak 2 kali dan 1 kali peninjauan ulang.

Hasil : Hasil penilaian gambaran penerapan GMP di Instalasi Gizi RSUD PS memperoleh skor 3 dengan kriteria Baik dengan empat aspek utama memperoleh nilai “Baik”. Sedangkan sembilan aspek lainnya mendapatkan nilai “Baik” dan “Cukup”.

Kesimpulan : Gambaran penerapan GMP pada menu olahan ayam katsu di Instalasi Gizi RSUD PS mendapatkan skor 3 dengan kriteria “Baik”.

Kata kunci : ayam katsu, *good manufacturing practices* (gmp), instalasi gizi, keamanan pangan