

OVERVIEW OF THE IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES (GMP) IN EGG OPOR PROCESSING IN THE NUTRITION INSTALLATION OF PKU MUHAMMADIYAH GAMPING HOSPITAL

Devina Putri Pramesti ¹, Waluyo ², Joko Susilo ³
^{1,2,3} Department of Nutrition, Poltekkes Kemenkes Yogyakarta
St. Tatabumi No. 3 Banyuraden, Gamping, Sleman
email: dvinaprmst4114@gmail.com

ABSTRACT

Background : Hospital food service aims to provide safe, high-quality food that meets patients' nutritional needs. Food safety is crucial for preventing foodborne illness, especially in vulnerable patients, necessitating the role of food handlers in maintaining cleanliness and sanitation. Implementing Good Manufacturing Practices (GMP) is an effort to ensure food safety. Eggs, as an animal food ingredient, are at risk of contamination by microorganisms such as Salmonella sp. Therefore, implementing GMP is necessary to improve food safety and the quality of processed egg products before serving them to patients.

Objective : The purpose of this study was to determine the implementation of GMP in egg opor processing at the Nutritional Installation of PKU Muhammadiyah Gamping Hospital.

Method : This study used an observational cross-sectional design. Data collection used the 2003 GMP form from the Indonesian Food and Drug Authority (BPOM RI), assessing 13 GMP aspects.

Results: The results of the study showed that the main aspects of GMP include water supply, pest control, employee health and hygiene, and process control included in the B (good) criteria with an average score of 2.93. Supporting aspects such as the production environment, production equipment, sanitation hygiene facilities and activities, food labels, storage, supervisory management, recording and documentation, and employee training are also included in the B (good) criteria with an average score of 2.88. Overall, the implementation of GMP in the Nutrition Installation of PKU Muhammadiyah Gamping Hospital is included in the good category.

Conclusion : The implementation of Good Manufacturing Practices (GMP) in the processing of egg opor carried out at the PKU Muhammadiyah Gamping Nutrition Installation is included in category B (Good).

Keywords : Food safety, Good Manufacturing Practices (GMP), Egg Opor

¹: Student of the Nutrition Department, Poltekkes Kemenkes Yogyakarta

²: Lecturer of the Nutrition Department, Poltekkes Kemenkes Yogyakarta

³: Lecturer of the Nutrition Department, Poltekkes Kemenkes Yogyakarta

GAMBARAN PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP)
PADA OLAHAN OPOR TELUR DI INSTALASI GIZI RUMAH SAKIT PKU
MUHAMMADIYAH GAMPING

Devina Putri Pramesti¹, Waluyo², Joko Susilo³
^{1,2,3} Jurusan Gizi Poltekkes Kemenkes Yogyakarta,
Jl. Tatabumi No. 3 Banyuraden, Gamping, Sleman
email : dvinaprmst4114@gmail.com

ABSTRAK

Latar Belakang : Penyelenggaraan makanan di rumah sakit bertujuan menyediakan makanan yang aman, berkualitas, dan sesuai kebutuhan gizi pasien. Keamanan pangan penting untuk mencegah *foodborne disease*, terutama pada pasien yang rentan, sehingga diperlukan peran penjamah makanan yang menjaga kebersihan dan sanitasi. Penerapan *Good Manufacturing Practices* (GMP) menjadi upaya untuk menjamin keamanan pangan. Telur sebagai bahan pangan hewani berisiko mengalami kontaminasi mikroorganisme seperti *Salmonella sp.* Oleh karena itu, penerapan GMP diperlukan untuk meningkatkan keamanan pangan dan kualitas produk olahan telur sebelum disajikan kepada pasien.

Tujuan : Tujuan penelitian ini adalah untuk mengetahui penerapan GMP pada olahan opor telur di Instalasi Gizi Rumah Sakit PKU Muhammadiyah Gamping.

Metode: Metode penelitian ini adalah observasional dengan desain penelitian *cross sectional*. Pengumpulan data menggunakan formulir GMP dari BPOM RI 2003 dengan melakukan penilaian terhadap 13 aspek GMP.

Hasil : Hasil penelitian menunjukkan bahwa aspek utama GMP meliputi suplai air, pengendalian hama, kesehatan dan higiene karyawan, serta pengendalian proses termasuk dalam kriteria B (baik) dengan rata-rata skor 2,93. Aspek pendukung seperti lingkungan produksi, peralatan produksi, fasilitas dan kegiatan higiene sanitasi, label pangan, penyimpanan, manajemen pengawasan, pencatatan dan dokumentasi, serta pelatihan karyawan juga termasuk dalam kriteria B (baik) dengan rata-rata skor 2,88. Secara keseluruhan, penerapan GMP di Instalasi Gizi RS PKU Muhammadiyah Gamping termasuk dalam kategori baik.

Kesimpulan : Penerapan *Good Manufacturing Practices* (GMP) pada olahan opor telur yang dilakukan di Instalasi Gizi PKU Muhammadiyah Gamping termasuk dalam kategori B (Baik).

Kata Kunci : Keamanan pangan, *Good Manufacturing Practices* (GMP), Opor telur

¹ : Mahasiswa Jurusan Gizi Poltekkes Kemenkes Yogyakarta

² : Dosen Jurusan Gizi Poltekkes Kemenkes Yogyakarta

³ : Dosen Jurusan Gizi Poltekkes Kemenkes Yogyakarta