

**IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES
(GMP) IN THE PROCESSING OF BRAISED TOFU (TERIK TAHU) AT
THE NUTRITION INSTALLATION OF THE ISLAMIC UNIVERSITY OF
INDONESIA HOSPITAL**

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ABSTRACT

Background : Food safety in hospital nutrition Installations is critically important, as meals served to patients must meet high standards of quality and hygiene. Good Manufacturing Practices (GMP) is one of the key food safety measures that should be implemented. Tofu, as a commonly used ingredient in hospital food service, is highly susceptible to microbiological contamination. Therefore, the implementation of GMP in its processing at the Nutrition Installation of the Islamic University of Indonesia Hospital needs to be evaluated in order to improve food safety and the quality of meals served to patients.

Objective : This study aimed to determine the implementation of Good Manufacturing Practices (GMP) in the processing of braised tofu (terik tahu) at the Nutrition Installation of the Islamic University of Indonesia Hospital.

Methods : This study employed an observational method with a cross-sectional design. GMP data were collected using the P-IRT production facility assessment form from the Indonesian Food and Drug Authority (BPOM, 2003), evaluating 13 GMP components.

Result : The findings showed that all four main GMP groups received a "good" rating. Similarly, all nine supporting GMP groups also received a "good" rating.

Conclusions : The Implementation of GMP in the processing of braised tofu (terik tahu) at the Nutrition Installation of the Islamic University of Indonesia Hospital was categorized as "good."

Keywords : *Good Manufacturing Practices (GMP), Food Safety, Braised Tofu (Terik Tahu).*

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**PENERAPAN *GOOD MANUFACTURING PRACTICES* (GMP) PADA
OLAHAN TERIK TAHU DI INSTALASI GIZI RS UNIVERSITAS ISLAM
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ABSTRAK

Latar Belakang : Keamanan pangan di instalasi gizi rumah sakit merupakan hal yang sangat penting karena makanan yang disajikan kepada pasien harus memenuhi standar mutu dan higienitas yang tinggi. Salah satu jaminan keamanan pangan yang seharusnya diterapkan adalah *Good Manufacturing Practices* (GMP). Tahu sebagai bahan makanan yang umum digunakan di rumah sakit memiliki kerentanan tinggi terhadap kontaminasi mikrobiologis, sehingga penerapan GMP pada pengolahannya di Instalasi Gizi RS Universitas Islam Indonesia perlu dievaluasi guna meningkatkan keamanan pangan dan kualitas produk yang disajikan kepada pasien.

Tujuan : Tujuan penelitian ini adalah untuk mengetahui penerapan *Good Manufacturing Practices* (GMP) pada olahan terik tahu di Instalasi Gizi RS Universitas Islam Indonesia.

Metode : Metode penelitian ini yaitu observasional dengan desain *cross sectional*. Pengumpulan data penelitian GMP menggunakan form penilaian sarana produksi P-IRT dari Badan POM Depkes RI (2003) dengan menilai 13 komponen GMP.

Hasil : Hasil penelitian mengenai penerapan GMP di Instalasi Gizi RS UII diperoleh hasil yaitu pada keempat grup utama mendapatkan kriteria baik. Pada sembilan grup pendukung seluruhnya mendapatkan kriteria baik.

Kesimpulan : Penerapan GMP pada olahan terik tahu di Instalasi Gizi RS Universitas Islam Indonesia termasuk dalam kriteria baik.

Kata Kunci : *Good Manufacturing Practices* (GMP), Keamanan Pangan, Terik Tahu

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