

ANALYSIS OF IMPLEMENTATION OF SANITATION STANDARD OPERATING PROCEDURES (SSOP) AND GOOD MANUFACTURING PRACTICE (GMP) ON FROZEN VANNAMEI SHRIMP PRODUCTION AT PT ISTANA CIPTA SEMBADA BANYUWANGI REGENCY

Imelda Alifia Permatasari

*Agroindustry Management Study Program
Agribusiness Management Department*

ABSTRACT

The Ministry of Maritime Affairs and Fisheries (KKP) has targeted to improve the quality of marine and fishery products to boost export value. Several data are showing that countries such as Europe and America have refused to export fishery products from Indonesia because of the issue of products being contaminated by Salmonella. In addition, the company still found employees who were ignorant of the hygiene protocols set by the company. In ensuring food safety at the company level, it is necessary to start with good food production practices, Good Manufacturing Practices (GMP), and Sanitation Standard Operating Procedures (SSOP). The research objectives are (1) To identify and analyze the frozen shrimp production business at PT. Istana Cipta Sembada Banyuwangi Regency has implemented GMP (Good Manufacturing Practice). (2) To identify and analyze the application of SSOP (Sanitation Standard Operating Procedures) in the frozen shrimp production business. The research methodology uses descriptive quantitative research with a population of PT. Istana Cipta Sembada and samples using Quality Control (QC) and experts. The results of the study using the GMP questionnaire assessment at PT. Istana Cipta Sembada got a total score of 580 which means that PT. Istana Cipta Sembada has implemented it according to the "correct processing method". Meanwhile, the GMP assessment uses a checklist assessment, it is included in level I which consists of I elements of minor nonconformities and I elements of major discrepancies. And improvements related to the implementation of Sanitation Standard Operating Procedures (SSOP), namely by monitoring the entire series involving the production process, if there are some discrepancies, improvements will be made so that production activities and the implementation of SSOP in the company are by predetermined provisions.

Key words : *GMP, PT. Istana Cipta Sembada, Shrimp, SSOP*