

Analysis of the Application of Good Manufacturing Practice (Gmp) and Sanitation Standard Operating Procedures (Ssop) in the Tofu Production Process, Ms. Nur Sari, Banyuwangi Regency

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ABSTRACT

The purpose of this study is to identify and analyze the implementation of GMP (Good Manufacturing Practice), SSOP (Sanitation Standard Operating Procedures) and formulate follow-up recommendations that must be carried out by the company. This research method is descriptive qualitative. In this study, the population used was Ibu Nur Sari's tofu business and the samples used were tofu business owners, employees and experts. The data analysis method used is the GAP Analysis method which is used to determine the gap between the implementation of SSOP and GMP at Ms. Nur Sari's place of business. Based on the results of GMP calculations carried out for Mrs. Nur Sari's tofu business, it shows that the percentage of GMP requirements that are suitable is 54% and 46% are not suitable, with a total of 63 aspects of discrepancies/gaps. This shows that Mrs. Nur Sari's tofu business is included in the at the IRTP level, namely level 4. And conformity to the SSOP requirements is 59%. Follow-up recommendations on non-compliance with the implementation of GMP and SSOP. This needs to be done by the company in order to improve the quality of the GMP and SSOP programs that have been implemented by the company.

Keywords: Tofu Production, GMP, SSOP