

**ANALYSIS THE APPLICATION OF GOOD MANUFACTURING
PRACTICE IN CHILI SAUCE AT PT. MBEGOR JAYA MANDIRI
JEMBER**

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ABSTRACT

GMP (Good Manufacturing Practices) is a way of producing food that is good and correct according to predetermined procedures or also known as Good Food Production Methods (CPPB-IRT). This study aims to determine the results of the implementation of GMP (Good Manufacturing Practices) that have been carried out, identify and analyze deviations or non-conformances in the production of packaged chili sauce at PT. Mbegor Jaya Mandiri, as well as providing recommendations for corrective actions that can be taken by the company to maintain food safety. This study used a qualitative descriptive method with a population of PT. Mbegor Jaya Mandiri and samples in the form of business owners and experts. The results of the research are based on the GMP checklist assessment which shows that the chili packaging business at PT. Mbegor Jaya Mandiri is included in level III which consists of a minor category of 1 element, a major category of 2 elements and a serious category of 1 element. Recommendations for corrective actions that can be taken are by increasing employee hygiene and sanitation responsibilities and paying attention to the accuracy of production equipment.

Key words : GMP (Good Manufacturing Practices), Chili sauce