

**IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES AND
SANITATION STANDARD OPERATING PROCEDURES IN TOFU
PRODUCTION AT UD RAHMAD HAMDANI TAMANAN, BONDOWOSO
REGENCY**

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ABSTRACT

Tofu products are foods that have a risk of being easily damaged and spoiled, so to ensure food safety by implementing Good Manufacturing Practices (GMP) and Sanitation Standard Operating Procedures (SSOP) which consist of several aspects that regulate food safety. The purpose of this research is to analyze the gap between the implementation of GMP at UD Rahmad Hamdani and the GMP standards according to Minister of Industry Regulation Number 75 of the Year 2010, , the second is to analyze the gap between the implementation of SSOP at UD Rahmad Hamdani and the SSOP standards according to FDA (1995) and NSHATE (1999) and the last one is to provide follow-up recommendations that must be carried out by the company. The methodology used in this research is descriptive with a quantitative approach. The population used was UD Rahmad Hamdani and the sample used was the owner of UD Rahmad Hamdani and Ariesia Ayuning Gemaputri,S.Pi.,MP as the expert. The research results were obtained from filling out the GMP and SSOP implementation questionnaire using a checklist and processed using GAP Analysis. In the GMP aspect, the total percentage range is 58%, which means that the suitability of the GMP implementation aspect is not satisfactory and needs to be improved. Meanwhile, the SSOP aspect gets a percentage range of 67%, which means the program has been implemented by the company but must be improved to meet the requirements of the 1995 Food and Drug Administration standards. Considering recommendations for improvements also need to be carried out by the company in order to improve the quality of the GMP and SSOP programs that have been implemented by the company. company.

Keyword: *Application, GMP, SSOP, Tofu, UD Rahmad Hamdani.*