

**ANALYSIS OF IMPLEMENTATION OF GOOD MANUFACTURING
PRACTICE (GMP) ON CANNING LEMURU FISH (*Sardinella lemuru* Bleeker,
1853) PRODUCTION AT PT. SUMBER YALASAMUDRA BANYUWANGI
REGENCY**

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ABSTRACT

The study site is at PT. Sumber Yalasamudra, which is situated in Kedungrejo, Muncar District, Banyuwangi Regency, at Jl. Sampangan No. 19, Sampangan Hamlet. The purpose of this study is to : (1) Determine and assess whether the lemuru fish canning production company at PT. Sumber Yalasamudra Banyuwangi Regency has followed the guidelines for good and proper processed food production methods when implementing Good Manufacturing Practice (GMP); and (2) Offer suggestions for improvements in relation to issues with PT. Sumber Yalasamudra's GMP implementations. The study used a quantitative descriptive research methodology, utilizing managers, employees, and specialists to sample the population of PT. Sumber Yalasamudra. A check list evaluation was used to conduct research on the implementation of GMP at PT. Sumber Yalasamudra. The findings are included in level III, which is made up of elements I and II major and serious-conformity, respectively. Giving severe penalties to staff members who break standard operating procedures, monitoring, and assessing worker performance, verifying personal protective equipment (PPE) and disciplining non-compliant staff members, and finishing hand washing stations are all improvements pertaining to the application of GMP's.

Key Words : *GMP, Canning, Lemuru Fish*