

**Analisis Penerapan Hazard Analysis Critical Control Point (HACCP) Pada
Proses Produksi Teri Nasi (*Stolephorus sp.*) PT Insan Citraprima Sejahtera
Unit Kabupaten Tuban**

*(Analysis of the Implementation of Hazard Analysis Critical Control Point in the
Processing of Anchovy PT Insan Citraprima Sejahtera Unit Tuban Regency)*

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ABSTRACT

Product quality and food safety are often the focus of discussion in the context of the development of the food industry, in accordance with consumer demand which is increasingly aware of the importance of ensuring the quality and safety of the food products they consume. Hazard Analysis and Critical Control Point (HACCP) is a management system recognized globally for its ability to ensure food quality and safety. PT Insan Citraprima Sejahtera Unit Tuban regency has obtained HACCP certification, but the certification requires control because food-related hazards can easily occur if not managed properly. The purpose of this study is to analyze the application of Good Manufacturing Practices (GMP) system and Sanitation Standard Operating Procedure (SSOP) procedures as a basic HACCP feasibility requirements system. This research methodology uses a checklist form and analyzes the application and evaluation of the Hazard Analysis Critical Control Point (HACCP) system based on 12 stages which refer to 7 principles of HACCP application using GAP analysis in the rice anchovy production process at PT Insan Citraprima Sejahtera. The results of this study found a deviation in the implementation of GMP by 28.74% and the application of SSOP by 36.89%. Based on the results of the GAP analysis of HACCP implementation, an average application gap of 8.55% was obtained. Follow-up recommendations are formulated with findings of nonconformity. There were 61 findings of irregularities in the implementation of the GMP and SSOP systems and 8 findings of gaps that occurred due to negligence in the implementation and documentation of the HACCP system.

Keywords: *HACCP, production process, food quality safety system, anchovies*