

**Evaluation of Sanitation Standard Operating Procedure (SSOP)
Implementation in Tuna Fish *Petis* Production
Using Gap Analysis at UD. *Kurnia Industri*
Banyuwangi Regency**

Gigih Gandang

*Agroindustry Management Program
Department of Agribusiness Management*

ABSTRACT

Tuna fish paste (*petis ikan tuna*) is an animal-protein-based product that can be vulnerable to microbiological contamination if its production process is not properly regulated. UD. *Kurnia Industri*, as a tuna fish paste processor in *Banyuwangi*, has never evaluated its implementation of Sanitation Standard Operating Procedures (SSOP). This study aims to evaluate the compliance of SSOP implementation and identify gaps in production sanitation to formulate improvement recommendations. The research method utilized mixed method. The results indicated that SSOP implementation compliance fell into the "Very Good" category, with an average score of 88.57% and a gap of 11.43%. Aspects such as water safety, sanitation, and chemical control were fully met, but gaps remained in food protection and pest control. Additionally, there were differing perspectives between management and employees regarding sanitation compliance. Recommendations include drafting formal SSOP documentation, upgrading facilities, and enhancing discipline regarding personal protective equipment (PPE).

Keywords: UD. *Kurnia Industri*, SSOP, Gap Analysis, tuna fish paste, food safety, MSMEs.