

DAFTAR PUSTAKA

- Adiyaksa, R., Doktriana, G., Yaser, M., & Wahyudi, J. (2024). Analisis Hygiene Dan Sanitasi Makanan Di Instalasi Gizi Rumah Sakit. *Antigen : Jurnal Kesehatan Masyarakat Dan Ilmu Gizi*, 2(2), 11–21. <https://doi.org/10.57213/ANTIGEN.V2I2.232>
- Andayani, S. W., & Setyaningsih, R. (2021). EFEKTIVITAS PENGGUNAAN STANDAR OPERASIONAL PROSEDUR HIEGIENE DAN SANITASI PENGOLAHAN MAKANAN. *Science Tech: Jurnal Ilmu Pengetahuan Dan Teknologi*, 7(1), 8–14. <https://doi.org/10.30738/JST.V7I1.8378>
- Anggraeni, A., Pitaloka, C., Samsahas, R., & Wulandari, A. (2023). PENGOLAHAN LIMBAH HASIL PERAIRAN (UDANG) MENJADI OLAHAN PETIS. *Agroterap Jurnal Agroindustri Dan Agribisnis*, 1(2), 76–78. <https://doi.org/10.30996/AGRO.V2I01.9709>
- Arjuna, P., Hastuti, S., Bagus Banyuro Parta Program Studi Teknologi Hasil Pertanian, I., & Yogyakarta Jl Nangka, I. I. (2023). Penerapan Good Manufacturing Practice (GMP) dan Sanitation Standard Operating Procedure (SSOP) pada Pengolahan Produk UMKM Rendang. *BIOFOODTECH : Journal of Bioenergy and Food Technology*, 7(01), 8–14. <https://doi.org/10.55180/BIOFOODTECH.V2I01.464>
- Astuti, S. P., Ghofar, A., Saputra, S. W., & Nugraha, B. (2017). JENIS DAN DISTRIBUSI UKURAN IKAN HASIL TANGKAP SAMPINGAN (BY CATCH) RAWAI TUNA YANG DIDARATKAN DI PELABUHAN BENOA BALI. *Management of Aquatic Resources Journal (MAQUARES)*, 5(4), 453–460. <https://doi.org/10.14710/MARJ.V5I4.14656>
- Awasti, N., Sunkesula, V., & Hammam, A. R. A. (2022). Food Safety Management Systems in the Food Processing Industry. *Biological and Chemical Hazards in Food and Food Products*, 241–262. <https://doi.org/10.1201/9781003189183-13>
- Badan Pengawas Obat Dan Makanan (BPOM). (2012, April 5). *Peraturan BPOM No. HK.03.1.23.04.12.2206 Tahun 2012 Tentang Cara Produksi Pangan Yang Baik Untuk Industri Rumah Tangga*. <https://peraturan.go.id/id/peraturan-bpom-no-hk-03-1-23-04-12-2206-tahun-2012>

- Badan Pengawas Obat dan Makanan (BPOM). (2021, October 6). *TATA CARA PENERBITAN IZIN PENERAPAN CARA PRODUKSI PANGAN OLAHAN YANG BAIK*. Direktorat Pengawasan Produksi Pangan Baru. Jakarta: Badan Pengawas Obat dan Makanan (BPOM). <https://peraturan.bpk.go.id/Details/223927/peraturan-bpom-no-22-tahun-2021>
- Cort, J. L., & Abaunza, P. (2019). *Some Characteristics of the Bluefin Tuna. Its Geographical Distribution, Areas and Fishing Systems*. 7–18. https://doi.org/10.1007/978-3-030-11545-6_2
- Covolan, B. (2024). Basics to Food Sanitation Certification. *ISPCE 2024 - IEEE International Symposium on Product Compliance Engineering, Proceedings*. <https://doi.org/10.1109/ISPCE61193.2024.10541118>
- da Cunha, D. T., Hakim, M. P., Soon, J. M., & Stedefeldt, E. (2022). Swiss Cheese Model of food safety incidents: Preventing foodborne illness through multiple layers of defence. *Food Control*, 139, 109053. <https://doi.org/10.1016/J.FOODCONT.2022.109053>
- Dr. Nursalam, M. N. (Hons). (2014). *Manajemen Keperawatan" Aplikasi dalam Praktik Keperawatan Profesional Edisi 4*. Jakarta: Salemba Medika. <http://repository.stikesrspadgs.ac.id/377/1/0%20BUKU%20MANAJEMEN-MAK%20165%20197.pdf>
- Food and Agriculture Organization (FAO). (2020). The State of Food and Agriculture. *The State of Food and Agriculture 2020*. <https://doi.org/10.4060/CB1447EN>
- GOLIĆ, B., NEDIĆ, D. N., & PEĆANAC, B. (2023). WATER IN FOOD INDUSTRY – MICROBIOLOGICAL REVIEW. *BETTERИHAPCKИ ЖУРНАЛ РЕПУБЛИКЕ СРПСКЕ*, 23(1–2). <https://doi.org/10.7251/VETJEN2301014G>
- Hendrayadi Hendrayadi, M. K. N. S. (2023). Mixed method research. *Jurnal Review Pendidikan Dan Pengajaran (JRPP)*, 6(4), 2402–2410. <https://journal.universitaspahlawan.ac.id/index.php/jrpp/article/view/21905>
- Indriastuti, C. E., Sarastani, D., Kusumanti, I., Siagian, T. B., & Permata, B. I. (2024). Improving the quality and safety of fish paste through education and implementation of CPPOB in Situbondo Regency. *Community Empowerment*, 9(2), 279–286. <https://doi.org/10.31603/CE.10719>

- International Organization for Standardization (ISO). (2018). *ISO 22000—Food safety management*. <https://isoindonesiacenter.com/manajemen-keamanan-pangan-dengan-iso-22000/>
- Leviona Dhina Safira, & Ardi Mustakim. (2025). Kontaminasi Mikroba Patogen pada Produk Ikan Asin Tradisional. *Intellectika*, 3(4), 264–271. <https://doi.org/10.59841/INTELLEKTIKA.V3I4.3189>
- Liu, F. hwa F., & Liu, Y. cheng. (2017). A methodology to assess the supply chain performance based on gap-based measures. *Computers & Industrial Engineering*, 110, 550–559. <https://doi.org/10.1016/J.CIE.2017.06.010>
- Siahaan, Irandha Citra Marasi Nugraha, Brevia R. Rajab, Resky Amalia Rasdam, & Rasdam. (2022). Penerapan Good Manufacturing Practices (GMP) dan Sanitation Standard Operating Prosedure (SSOP) pada Proses Pengolahan Tuna Loin (*Thunnus sp*) di Unit Pengolahan Ikan di Nusa Tenggara Timur. *JURNAL VOKASI ILMU-ILMU PERIKANAN (JVIP)*, 3(1), 13–17. <https://doi.org/http://jurnal.politanikoe.ac.id/index.php/jvip/article/view/743>
- Maerani, M., Jurusan, G., Pangan, T., Teknologi, F., Bisnis, D., Bakti, U., Husada, T., Gizi, I. J., & Kesehatan, I. (2025). Evaluasi Penerapan Standard Sanitation Operation Procedure Proses Produksi Sambal Cikur di UMKM “X” Kota Tasikmalaya. *Jurnal Teknologi Pangan Dan Hasil Pertanian*, 20(1), 13–23. <https://doi.org/10.26623/JTPHP.V20I1.9801>
- Manurung, S. O., Manik, W. J., Tresno, F. I., & Ginting, L. (2025). Analisis Penerapan Sanitasi dan Higiene Dalam Pengolahan Makanan Untuk Menjaga Kualitas Produk Pangan. *QISTINA: Jurnal Multidisiplin Indonesia*, 4(2), 1694–1703. <https://doi.org/10.57235/QISTINA.V4I2.7392>
- Mishra, T., Machireddy, J., & Vuppu, S. (2024). Comprehensive Study on Hygiene and Quality Assessment Practices in the Production of Drinkable Dairy-Based and Plant-Based Fermented Products. *Fermentation* 2024, Vol. 10, Page 489, 10(9), 489. <https://doi.org/10.3390/FERMENTATION10090489>
- Motarjemi, Y., & Lelieveld, H. (2014). Fundamentals in Management of Food Safety in the Industrial Setting: Challenges and Outlook of the 21st Century. *Food Safety Management: A Practical Guide for the Food Industry*, 1–20. <https://doi.org/10.1016/B978-0-12-381504-0.00001-9>

- Mubarok, M. R., Gurning, O. S., & Arvitrieda, N. I. (2021). Distribution Pattern of Capture Fisheries Industry in Southern of East Java Analysed from Operational Aspect and Interconnection Between Ports. *IOP Conference Series: Materials Science and Engineering*, 1052(1), 012073. <https://doi.org/10.1088/1757-899X/1052/1/012073>
- Pratama, U., Tarigan, P., & Rajagukguk, D. (2023). Analysis of Renewall Readiness for Quality Management System Certification Based on ISO 9001:2015 Using Gap Analysis. *JKIE (Journal Knowledge Industrial Engineering)*, 10(1), 28–37. <https://doi.org/10.35891/JKIE.V10I1.4056>
- Radovanović, R. M. (2020). Principles of Good Manufacturing Practices and Good Hygienic Practice in Food Processing. *ОДРЖИВИ РАЗВОЈ И УПРАВЉАЊЕ ПРИРОДНИМ РЕСУРСИМА РЕПУБЛИКЕ СРПСКЕ*, 2(2). <https://doi.org/10.7251/EORU2002061R>
- Ramandhani, S. N., Agustini, T. W., & Suharto, S. (2022). PENGARUH PENAMBAHAN JENIS GULA YANG BERBEDA TERHADAP KUALITAS PETIS DARI CAIRAN PEMINDANGAN IKAN TONGKOL (*Euthynnus affinis*). *Jurnal Ilmu Dan Teknologi Perikanan*, 4(2), 77–84. <https://doi.org/10.14710/JEKK.V>
- Romadhon, T., Khoirina, A. D., Alvianto, D., Rahayu, L. F. R., Purba, N. S., & Muzdalifah, N. (2025). Karakteristik Petis berdasarkan Bahan Baku dan Penambahan Bahan Pangan yang Berbeda: Artikel review. *Jurnal Ilmiah Pangan Halal*, 7(2), 182–195. <https://doi.org/10.30997/JIPH.V7I2.18932>
- Sa'adah, L. K., & Jamil, S. N. A. (2024). Penerapan SSOP (Sanitation Standard Operational Procedure) Pada Produksi Udang (*Litopenaeus vannamei*) Breaded di PT. Tri Mitra Makmur Situbondo Jawa Timur. *Samakia : Jurnal Ilmu Perikanan*, 15(2), 241–247. <https://doi.org/10.35316/JSAPI.V15I2.5802>
- Sugiyono. (2019). *Metode penelitian kuantitatif, kualitatif, dan R&D*. OPAC Perpustakaan Nasional RI. <https://opac.perpusnas.go.id/DetailOpac.aspx?id=1543971>
- Sugiyono. (2023). *Metode penelitian kuantitatif, kualitatif dan R&D*. <https://elibrary-dev.nusamandiri.ac.id/readbook/240077/metode-penelitian-kuantitatif-kualitatif-dan-r-d>

- Triharjono, A., Probowati, B. D., & Fakhry, M. (2013). EVALUASI SANITATION STANDARD OPERATING PROCEDURES KERUPUKAMPLANG DI UD SARINA KECAMATAN KALIANGET KABUPATEN SUMENEP. *Agrointek : Jurnal Teknologi Industri Pertanian*, 7(2), 78–85. <https://doi.org/10.21107/AGROINTEK.V7I2.2053>
- Winarno, F. G. (2004). *Keamanan Pangan Jilid 1*. M-Brio Press. http://libpertanian.polbangtan-bogor.ac.id/?p=show_detail&id=1162
- Wirrdiana Yuniasih, A., Studi Agribisnis Hortikultura, P., Pertanian, J., & Pembangunan Pertanian Yogyakarta Magelang, P. (2025). Analisis Penerapan Sanitation Standard Operating Procedure (SSOP) dalam Produksi Permen Jelly Lidah Buaya. *Jurnal Ilmu-Ilmu Pertanian*, 32(2), 96–106. <https://doi.org/10.55259/JIIP.V32I2.302>
- Zhang, Z., Chen, L., He, M., Wang, C., Xia, G., Yu, G., Zhang, T., Shi, H., & Wang, Y. (2026). Advances in the nutritional value, functional factors, and health benefits of tuna and its derived products. *Food Science and Human Wellness*, 16. <https://doi.org/10.26599/FSHW.2026.9250940>