

**Evaluasi Penerapan *Good Manufacturing Practices* (GMP) pada Dapur
Program Makan Bergizi Gratis (MBG) di SPPG X**
*(Evaluation of the Implementation of Good Manufacturing Practices (GMP) in
the Kitchen of Free Nutritious Meal Kitchen (MBG) at SPPG X)*
Dr. Titik Budiati, S.TP., M.T., M.Sc., as chief counselor

Faiqotul Munawaroh
Program Studi Teknologi Rekayasa Pangan
Jurusan Teknologi Pertanian
Study Program of Food Engineering Technology
Majoring of Agricultural Technology

ABSTRACT

The Free Nutritious Meal Program (MBG) requires the implementation of Good Manufacturing Practices (GMP) to ensure food safety at all stages of production and distribution in the Nutrition Fulfillment Service Unit (SPPG). This study aims to evaluate the level of GMP compliance at SPPG X, identify and classify non-compliances, analyze root causes, and develop recommendations for improvement. The study used a descriptive-evaluative design through structured observation over six days on 12 batches, semi-structured interviews with six informants, and document review. The checklist instrument was adapted from 18 CPPOB aspects and assessed using scores of 2, 1, 0, and N/A. The data analysis results show a match rate of 85.19%, which is 276 out of 324. Non-compliances consisted of 14 minor, 20 major, 4 serious, and 0 critical. The 5M+1E fishbone analysis shows root causes in the man, machine, material, method, management, and environment factors. CAPA improvement recommendations are prioritized for dirty chip baskets, hygiene behavior, measuring tool calibration, and documentation and recall. The study concluded that the level of GMP compliance at SPPG X is 85.19%, with improvement priorities on documentation, training, personal hygiene, sanitation facilities, and product recall SOPs.

Keywords: CPPOB, GMP, Food Safety, Free Nutritious Meals, SPPG