

ABSTRAK

EVALUASI PENERAPAN *GOOD MANUFACTURING PRACTICES* DI UMKM LATEB JAYA

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Pelaku usaha pangan diwajibkan untuk menerapkan program jaminan keamanan pangan dasar yang dihasilkan melalui upaya penerapan *Good Manufacturing Practices* (GMP) guna menghasilkan produk yang aman dan bermutu. UMKM Lateb Jaya merupakan salah satu usaha mikro yang bergerak di bidang pengolahan pangan dengan produk keripik pisang dan keripik singkong. Penelitian ini bertujuan untuk mengidentifikasi ketidaksesuaian penerapan GMP, menentukan faktor penyebab ketidaksesuaian, serta memberikan rekomendasi perbaikan di UMKM Lateb Jaya. Penelitian dilakukan dengan metode analisis deskriptif kualitatif menggunakan *Gap Analysis* untuk mengidentifikasi ketidaksesuaian penerapan GMP, Ketidaksesuaian yang termasuk kategori serius dan kritis dianalisis lebih lanjut menggunakan diagram *fishbone* untuk menemukan akar permasalahan dan merumuskan rekomendasi perbaikan. Hasil penelitian menunjukkan bahwa dari 126 parameter terdapat 79,37% sesuai, 3,18% minor, 15,07% serius, dan 2,38% kritis. Berdasarkan hasil tersebut, disusun 33 rekomendasi perbaikan yang difokuskan pada peningkatan aspek sanitasi, fasilitas, peralatan, dokumentasi dan *higiene* karyawan. Rekomendasi perbaikan tersebut diharapkan mampu meningkatkan keamanan pangan, meminimalkan potensi kontaminasi produk serta menjaga konsistensi mutu produk keripik pisang dan keripik singkong yang dihasilkan oleh UMKM Lateb Jaya.

Kata kunci: Keamanan pangan, GMP, *gap analysis*, *fishbone diagram*

ABSTRACT

EVALUATION OF GOOD MANUFACTURING PRACTICES IMPLEMENTATION IN LATEB JAYA MICRO-ENTERPRISE

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Food business operators are required to implement a basic food safety assurance program through the application of Good Manufacturing Practices (GMP) to produce safe and high-quality products. Lateb Jaya is a micro-enterprise engaged in food processing, producing banana chips and cassava chips. This study aimed to identify non-conformities in GMP implementation, determine the factors causing these non-conformities, and provide improvement recommendations for the Lateb Jaya micro-enterprise. The study employed a qualitative descriptive analysis method using Gap Analysis to identify non-conformities in GMP implementation. Non-conformities classified as serious and critical were further analyzed using a fishbone diagram to identify root causes and formulate improvement recommendations. The results showed that out of 126 parameters, 79.37% were compliant, 3.18% were minor non-conformities, 15.07% were serious non-conformities, and 2.38% were critical non-conformities. Based on these findings, 33 improvement recommendations were formulated, focusing on improving sanitation, facilities, equipment, documentation, and employee hygiene. These recommendations are expected to enhance food safety, minimize potential product contamination, and maintain consistent quality of banana chips and cassava chips produced by the Lateb Jaya micro-enterprise.

Keywords: Food safety, GMP, gap analysis, fishbone diagram