

**EVALUASI PENERAPAN SISTEM JAMINAN MUTU (GMP dan SSOP)
PRODUK KERIPIK SINGKONG (Studi Kasus Pada UMKM Tria Lala Desa
Berat Wetan, Kecamatan Gedeg, Kabupaten Mojokerto)**

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ABSTRAK

UMKM Tria Lala merupakan sebuah usaha rumahan yang bergerak pada sektor pangan dengan outputan produknya berupa keripik singkong. Namun, hingga kini UMKM tersebut belum mengimplementasikan sistem jaminan mutu Good Manufacturing Practices (GMP) dan Standar Operasional Prosedur Sanitasi (SSOP) yang baik dan benar. Pemerintah mewajibkan IRTP untuk meningkatkan daya saing dan kepercayaan konsumen terhadap produk pangan yang dihasilkan oleh UMKM serta menumbuhkan kesadaran dan motivasi produsen maupun karyawan tentang pentingnya pengolahan pangan yang higienis dan tanggung jawab terhadap keselamatan konsumen. Tujuan dari penelitian ini yakni untuk mengamati serta mengevaluasi jaminan mutu yang diterapkan pada UMKM Tria Lala. Data diambil melalui wawancara serta pengamatan secara langsung. Berdasarkan hasil implementasi terkait penerapan modul GMP dan SSOP selama satu bulan di UMKM Tria Lala, aspek GMP diperoleh hasil temuan minor 1, major 3, serius 7, kritis 4. Setelah dilakukan penerapan modul terdapat penurunan hasil untuk kriteria serius sejumlah 3 dan kritis sejumlah 2, disimpulkan IRTP tetap tergolong level IV, karena jumlah penyimpangan serius dan kritis melebihi angka satu. Hasil setelah penerapan modul SSOP terjadi perbaikan di beberapa aspek diantaranya pada kondisi dan kebersihan permukaan peralatan yang kontak dengan bahan pangan, aspek pencegahan kontaminasi silang, aspek menjaga fasilitas pencuci tangan sanitasi dan toilet, penyimpanan, dan penggunaan bahan toksin yang benar.

Kata Kunci: Good Manufacturing Practices, Keripik Singkong, Sanitation Standar Operational Procedure, Usaha Mikro Kecil Menengah

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EVALUATION OF THE IMPLEMENTATION OF QUALITY ASSURANCE SYSTEM (GMP and SSOP) FOR CASTING CHIPS PRODUCTS (Case Study of Tria Lala UMKM in Berat Wetan Village, Gedeg District, Mojokerto Regency)

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ABSTRACT

UMKM Tria Lala is a home-based business operating in the food sector, with its product output being cassava chips. However, up to this point, the UMKM has not implemented a proper Good Manufacturing Practices (GMP) and Standard Operating Procedure for Sanitation (SSOP) quality assurance system. The government mandates the implementation of IRTP to enhance the competitiveness and consumer confidence in the food products produced by UMKMs, as well as to raise awareness and motivation among producers and employees regarding the importance of hygienic food processing and responsibility for consumer safety. The purpose of this research is to observe and evaluate the quality assurance applied at UMKM Tria Lala. Data is collected through interviews and direct observations. Based on the results of the implementation related to the application of the GMP and SSOP modules for one month at UMKM Tria Lala, the GMP aspect yielded findings of 1 minor, 3 major, 7 serious, and 4 critical deviations. After the module implementation, there was a decrease in results for the criteria of 3 serious and 2 critical, leading to the conclusion that IRTP remains classified as level IV, as the number of serious and critical deviations exceeded the threshold of one. The results after the implementation of the SSOP module showed improvements in several aspects, including the condition and cleanliness of equipment in contact with food ingredients, cross-contamination prevention, maintaining handwashing and toilet sanitation facilities, storage, and proper use of toxic substances.

Keywords: Cassava Chips, Good Manufacturing Practices, Micro Small and Medium Enterprises, Sanitation Standard Operational Procedure