

**RINGKASAN**

**PUTRI RIZKIANA SARI. Kualitas Kontrol Penerapan *Good Manufacturing Practice* pada Pengolahan *Ebi Fry* di PT. Central Pertiwi Bahari Rungkut Indonesia. Dosen Pembimbing Dr. Ir. Kismiyati, M. Si**

Indonesia tercatat sebagai negara penghasil udang terbesar ketiga di dunia (Departemen Kelautan dan Perikanan, 2009). *Ebi fry* termasuk produk olahan udang yang riskan terhadap cemaran mikrobiologis. Sehingga sistem jaminan mutu dan penerapan sistem *Good Manufacturing Practices* (GMP) perlu dilakukan pada proses pengolahan *ebi fry* (Gustina, dkk., 2015). Tujuan dari Praktek Kerja Lapang ini adalah untuk mengetahui penerapan serta mengetahui masalah yang dihadapi dalam penerapan *Good Manufacturing Practice* (GMP).

Pelaksanaan Praktek Kerja Lapang (PKL) dilakukan pada 3 Januari 2018-3 Februari 2018 di PT. Central Pertiwi Bahari yang beralamatkan di Jalan Rungkut Industri III No. 81 dan 83, Kota Surabaya, Provinsi Jawa Timur. Kegiatan Praktek Kerja Lapang ini menggunakan metode observatif dengan pengambilan data primer dan data sekunder. Pengambilan data dilakukan dengan cara wawancara, partisipasi aktif, dan observasi, dan studi pustaka.

Penerapan (GMP) pada PT. Central Pertiwi Bahari sangat memperhatikan pengamatan lingkungan dan sarana pengolahan, bangunan dan fasilitas, peralatan pengolahan, fasilitas dan kegiatan sanitasi, sistem pengendalian hama, kesehatan dan hygiene karyawan, pengendalian proses, manajemen pengawasan, dokumentasi dan pencatatan. Hambatan yang dihadapi PT. Central Pertiwi Bahari dalam penerapan *Good Manufacturing Practices* (GMP) adalah pengendalian hama, manajemen pengawasan, dan hygiene karyawan dengan penyelesaian hambatan dengan cara inspeksi. PT. Central Pertiwi Bahari dinilai telah menerapkan (GMP) dengan baik dan sesuai dengan standar Badan Pengawas Obat dan Makanan (BPOM) tahun 2012.

**SUMMARY**

**PUTRI RIZKIANA SARI. Quality Control Implementation of Good Manufacturing Practice on Ebi Fry Processing at PT. Central Pertiwi Bahari Rungkut Indonesia. The Advisor is Dr. Ir. Kismiyati, M.Si.**

Indonesia is listed as the third largest shrimp producing country in the world (Ministry of Marine Affairs and Fisheries, 2009). Ebi fry includes shrimp processed products that are risky to microbiological contaminants. So that the quality assurance system and the implementation of Good Manufacturing Practices (GMP) system needs to be done on ebi fry processing (Gustina, et al., 2015). The purpose of this Field Work Practice is to know the application and to know the problems faced in the implementation of Good Manufacturing Practice (GMP).

Implementation of Field Work Practices (PKL) conducted on January 3, 2018-February 3, 2018 at PT. Central Pertiwi Bahari addressed at Jalan Rungkut Industri III No. 81 and 83, Surabaya City, East Java Province. This Field Work Practice uses observative method with primary data and secondary data. Data collection is done by interview, active participation, and observation, and literature study.

The implementation of Good Manufacturing Practices (GMP) at PT. Central Pertiwi Bahari is concerned with environmental monitoring and processing facilities, buildings and facilities, processing equipment, sanitation facilities and activities, pest control systems, employee health and hygiene, process control, oversight management, documentation and records. Barriers faced by PT. Central Pertiwi Bahari in the application of Good Manufacturing Practices (GMP) is pest control, supervisory management, and employee hygiene with the completion of obstacles by inspection. PT. Central Pertiwi Bahari is considered to have applied Good Manufacturing Practices (GMP) well and in accordance with the standards of the Food and Drug Supervisory Agency (BPOM) in 2012.