

ABSTRAK

Sanitation Standard Operating Prosedures (SSOP) memegang peranan yang penting dalam industri pangan untuk menghasilkan produk yang memenuhi standar keamanan pangan. Standar tersebut dapat dipenuhi dengan menerapkan 8 aspek kunci *Sanitation Standard Operating Prosedures* (SSOP). Tujuan dari penelitian ini adalah untuk memperoleh hasil penerapan 8 aspek kunci *Sanitation Standard Operating Procedures* (SSOP) dan mengevaluasi penerapan *Sanitation Standard Operating Procedures* (SSOP) Di UD Sarina Kecamatan Kalianget Kabupaten Sumenep. Jenis penelitian ini bersifat deskriptif dengan lokasi penelitian di UD Sarina Kecamatan Kalianget Kabupaten Sumenep. Hasil penelitian diketahui bahwa penerapan 8 aspek kunci *Sanitation Standard Operating Procedures* (SSOP) di UD Sarina sudah terlaksana tapi terdapat 3 tahapan kunci yang belum terlaksana dengan baik yaitu pencegahan kontaminasi silang, pengawasan kondisi kesehatan personil dan menghilangkan hama dari unit pengolahan. Hal yang perlu ditingkatkan terkait dengan penerapan SSOP di UD Sarina yaitu masih perlu adanya manual prosedur untuk berbagai pelaksanaan sanitasi yang dilakukan oleh UD Sarina ini.

Kata kunci: Sanitation Standard Operating Prosedure, Kerupuk.

ABSTRAK

Sanitation Standard Operating Procedures (SSOP) play an important role in the food industry to produce the products that meet food safety standards. The standard can be met by applying 8 key aspects Sanitation Standard Operating Procedures (SSOP). The purpose of this study is to obtain the results of applying 8 key aspects of Sanitation Standard Operating Procedures (SSOP) and evaluate the implementation of the Sanitation Standard Operating Procedures (SSOP) in UD Sarina District Kalianget Sumenep. This descriptive type of research with research sites in UD Sarina District Kalianget Sumenep. The survey results revealed that the application of eight key aspects of Sanitation Standard Operating Procedures (SSOP) in UD Sarina has been done but there are three key phases that have not been performing well, namely the prevention of cross-contamination, health condition monitoring personnel and eliminate pests from the processing unit. Areas for improvement related to the implementation of SSOP in UD Sarina is still need for manual procedures for the implementation of various sanitation conducted by UD's Sarina.

Sanitation Standard Operating Procedures, Crips