

Food safety management system is a program or activity that is not integral to the industrial world, the world of business which includes quality assurance and security products in the market. Therefore, it is necessary to have a food safety management system appropriate to a processing business unit, one of which is through the implementation of Good Manufacturing Practices (GMP). Good Manufacturing Practices (GMP) is a standard that must be used within a business unit of food of plant origin as a pre-requisite (basic requirements) related to the food safety system. The purpose of this research is to know aspects of the implementation of GMP in the UD. Sarina and to determine corrective actions that must be performed UD. Sarina to achieve GMP conditions in accordance with FDA guidelines. There are 2 methods of data collection methods: direct observation and interviews. Methods of data analysis that is using the scoring method can determine the extent to which aspects of the implementation of GMP in doing at UD. Sarina. Based on these results it can be concluded that the condition of the application of GMP (good manufacturing practice) in UD amplang cracker processing unit. Sarina is still not good. This is evidenced from the assessment of four main elements, namely water supply, pest control, employee health and hygiene, as well as process control. The fourth key element is not all of them get good grades, each gets enough value (C), sufficient (C), sufficient (C), and both (B), so it needs a lot of improvement that needs to be fixed by UD. Sarina especially value still get K (approximately).