

## EDUCATION AND IDENTIFICATION OF FULFILLMENT OF BASIC PRODUCTION REQUIREMENTS BASED ON GOOG MANUFACTURING PRACTICES (CPPOB) TOWARDS SMALL BUSINESS PINDANG FISH GROUP IN LOMBANG VILLAGE, INDRAMAYU REGENCY

Siti Chairiyah BATUBARA<sup>1\*</sup>, Listyo Setyo PRATIGNYO<sup>2</sup>, Sri Prapti Fajar NURSANTI<sup>3</sup>, Kholil KHOLIL<sup>4</sup>,  
and Nafiah ARIYANI<sup>5</sup>

<sup>1</sup>*Food Technology Department Program, Faculty of Food and Health Technology, University Sahid*

<sup>2,5</sup>*Management Department, Faculty of Economics and Business, Sahid University*

<sup>3</sup>*Communication Department, Faculty of Communication Sciences, Sahid University*

<sup>4</sup>*Environmental Engineering Department, Engineering Faculty, Sahid University*

\**siti.chairiyah.batubara@gmail.com*

### ABSTRACT

Fishery products are commodities that are easily damaged, so intervention is needed in the processing process. One of the factors that determines the sustainability of this industry is producing products of good quality and safe for consumption. Any processed food that is produced for trade in packaging retail before circulated must fulfil condition CPPOB to obtain a distribution permit. This activity aimed to provide understanding for pindang fish small business fish pindang group in Lombang Village, Indramayu Regency about CPPOB order that products produced can be distributed legally with a distribution permit in accordance with the provisions. Method counseling or socialization is carried out through straight away amount 20 persons with several stages including activity preparation, counseling, as well as discussions and questions and answers. The knowledge that has been obtained then becomes a guide for small business pindang fish group in identifying the suitability of several pindang fish production houses aspect condition CPPOB which includes location, buildings, sanitation facilities, machines/equipment, materials, final products, employees, packaging, storage, maintenance and sanitation programs, transportation, documentation and recording, and implementation of guidelines. The results of this activity show that there is still a mismatch between the basic production requirements and the CPPOB implementation requirements.

**Keyword:** cppo, pindang fish, lombang village

### INTRODUCTION

Lombang Village in Juntinyoat District is one of the potential fish producing areas in Indramayu. This village is a village whose territory is directly adjacent to the sea and the activities of its residents are sea-oriented. The existence of this promising potential in the fisheries sector is certainly a hope for the population in utilizing the existing potential so that it is hoped that the economic sector will also improve. Therefore, various fish processing businesses are growing in Lombang Village.

Lombang Village residents have utilized their fishery products in various types of processed fish products. Processed fish products in the form of smoked fish and pindang are processed fish products that are generally produced by Lombang village residents. The type of fish that people commonly use as raw material for their products is flying fish. In order to utilize the potential of fisheries to improve the community's economic sector, efforts need to be made to increase the capacity and capability of fisheries entrepreneurs in running their businesses. This is because entrepreneurs in Lombang Village still do not have the ability to carry out the production process or manage their business. The production process for processed fish products is still carried out traditionally, does not have production space, processing and quality standards and still mixes household and business finances. As for legality, in general, the processed fish products produced still do not have a distribution permit.

Pindang fish production in Lombang Village, Indramayu Regency, has an important role in the local economy and meeting the nutritional needs of the community. However, to ensure that the products produced are of high quality and safe for consumption, the implementation of good production practices is essential. One framework that can be applied is Good Manufacturing Practices (CPPOB), which is a set of guidelines designed to guarantee that food products are produced in a safe manner and meet quality standards.

Education is a crucial aspect in improving the understanding and skills of business actors in implementing CPPOB. With adequate knowledge of good practices in production, pindang fish business groups can identify and meet basic

needs in their production process. This includes an understanding of sanitation, quality control, and risk management related to the fish processing process.

The social and economic conditions of the people of Lombang Village show that the fisheries sector, especially the pindang fish business, can be a significant source of income if managed properly. However, there are still challenges in terms of knowledge and application of CPPOB among business actors. Through proper education and training, it is hoped that business actors can understand the importance of quality standards and sanitary practices in the production process.

Processed fish products are one of the processed products in the highrisk category. Therefore, the product produced must be a safe and quality product for consumption. Regarding this, the production process must be carried out by following good processed food production methods. However, fish processing entrepreneurs in Lombang Village still do not understand the importance of this in making their products competitive on the market. Practicing safe and quality product production methods will also make it easier to obtain product distribution permits. This is because, apart from having to have a competitive product, the product produced must also have a distribution permit so that it can convince consumers that the product produced is guaranteed and the product can be marketed widely.

One way to increase product competitiveness is to implement Good Processed Food Production Methods (CPPOB). Implementation of CPPOB or good production methods is an indicator that sanitation in production operations has been carried out well.

According to Decree Head Body Supervisor Drug and Food of the Republic of Indonesia Number HK.02.02.1.2.01.22.63 Year 2022 Concerning Guidelines for Inspection of Processed Food Production Facilities, Processed Food Production Methods Which Good is guidelines that explains method produce food for safety, quality and worthy for consumed (1). The implementation of CPPOB is necessary to prevent contamination of processed food from biological, chemical/physical contaminants that can interfere, harm, and endanger human health. (2). Apart from preventing contamination, implementing CPPOB in the processed food industry is also important for controlling production through the selection of raw materials, use of auxiliary materials, use of food additives. (BTP), processing, packaging, and storage/transportation. Obligation apply CPPOB does not differentiate business scale from micro, small, medium or large as a food safety requirement. Micro, small and medium enterprises (MSMEs) are Wrong One type scale business small role that plays a role in improvement and growth economy society (3). MSMEs that implement CPPOB consistently can obtain profitable benefits in the global market, such as increasing consumer trust in MSMEs, increasing the image of MSMEs among consumers, and the opportunity for MSMEs to enter the global market by providing safe food products will be greater.

Processing of fishery products plays an important role in post-harvest activities, considering that fishery products are perishable commodities. Therefore, fast and precise handling is needed to maintain quality until the product reaches consumers. The fish processing process and technique that is well known in the community, both traditional and modern, is pandangan. In principle, screening is done to stop or inhibit the growth of microorganisms and enzyme activity in the fish's body which can cause damage (4).

Based on Government Regulation Number 86 of 2019 concerning Food Safety Article 34 paragraph (1), it is stated that every original processed food produced domestically or imported for trade in mandatory retail packaging own permission circulate before circulated. Processed foods that are required to have a distribution permit are products that are stored in temperature low Good cold or frozen with a storage period of more than 7 (seven) days (5). Conditions for distribution authorization basically For protect society from the risk of food products that are not safe, useful and of good quality or nutritious so that they do not harm consumers (6). According to PerBPOM Number 27 of 2017 concerning Registration of Processed Food, one of the requirements for obtaining a distribution permit is that the producing party must fulfill the CPPOB requirements for the type of food being registered (7).

MSMEs that produce processed food can fulfill the 18 CPPOB aspects listed in Industrial Regulation Number 75/M-IND/PER/7/2010 concerning Guidelines for Good Processed Food Production Methods. CPPOB requirements that should be fulfilled by processed food MSMEs include location, buildings, sanitation facilities, machinery and equipment, materials, process supervision, final products, laboratories, employees, packaging, product labels and descriptions, storage, maintenance and sanitation programs, transportation, documentation and recording, training, product recalls, and implementation of guidelines (8). As for assessing the application of CPPOB in the food industry use regulations from the Decision Head Body Supervisor Drug and Food No.HK.02.02.1.2.01.22.63 of 2022 about Guidelines for Inspection of Production Facilities Food Processed. Evaluation Fulfillment of CPPOB requirements in the food industry is carried out by inspection officers from BPOM.

The form of realization in helping MSMEs to produce safe food is by doing activity counseling MSMEs or food processing industries to be able to implement CPPOB so that their products can be distributed or marketed legally. This counseling also helps business actors to fulfill the documents required for BPOM distribution permit registration. This counseling aims to provide understanding for MSMEs PT Seeds Grow and Develop regarding CPPOB so that the products produced can be distributed legally with a distribution permit in accordance with the provisions.

## METHOD

Activity counseling and identification This was carried out at the production house of the pindang fish small business fish pindang group group, Lombang Village, Indramayu Regency. This activity was carried out on Saturday – Sunday, 11-12 November 2023. The target of this activity is the Bang Pilo pindang fish craftsman group, numbering 20 people, consisting of 1 person in charge of production and 19 members. This extension activity uses the method of direct outreach or outreach to the pindang fish small business fish pindang group group "Bang Pilo". Counseling is a form of education to support behavior change in individuals, groups, communities or public so that know, want to, and able to solve the problems faced (9). This extension activity uses several materials and tools such as laptops, print outs of materials, as well as other supporting materials and tools. Implementation of activities is carried out with several stages:

- 1) Preparation of activities with coordination and consolidation with small business pindang fish group including the time of the activity, determining the location of the activity, the schedule of the event, and the target participants,
- 2) Counseling on predetermined topic,
- 3) Question and answer and evaluation with participants.
- 4) Assistance in identifying the suitability of production infrastructure

## RESULTS AND DISCUSSION

Description of Extension Activities and identification of production infrastructure in the 'Bang Pilo' Pindang Fish small business fish pindang group Group provides benefits in the form of changes in the behavior of the small business fish pindang group when carrying out the production process. Apart from that, the knowledge gained encourages them to understand the importance of food safety and the application or implementation of CPPOB in the pindang fish products produced. The results of extension activities include:

### Introduction Urgency Food Safety for Category Food Processed

The first presentation of the material is delivered This related with Food safety aims to provide understanding to small business fish pindang group about the importance of implementing food safety. Based on Law Number 18 of 2012 concerning Food, it is stated that food safety is the conditions and efforts needed to prevent food from possibility contamination biological, chemical and other objects that can disturb, harm or endanger health man as well as No on the contrary to religion, belief, and community culture so that it is safe for consumption (10). If employees have carried out food processing production in accordance with food safety requirements, the food products produced will be high quality, safe and suitable for consumption.

PT Biji Grow Berkembang produces processed food in the bakery product category. The resulting products are then stored in the freezer for done freezing. The principle of freezing food is to reduce the temperature of the product to below the freezing point so that it can inhibit the growth of microorganisms and slow down enzyme activity and chemical reactions. In addition, ice crystals formed as a result of freezing will reduce the availability of free water in food, which further inhibits food consumption growth microorganisms (4).

According to the Decree of the Head of BPOM RI Number HK.02.02.1.2.01.22.63 Year 2022 concerning Guidelines for Inspection of Processed Food Production Facilities, it is stated that processed food based on risk is categorized into high risk processed food, medium risk processed food and low risk processed food (1). Processed food intended for consumption by certain consumer groups or sufferer disease certain own risk level Which more tall compared to with processed food intended for consumers general. Likewise with Processed food that is processed using new technology and the complexity of the process technology has a higher risk compared to processed food that is produced traditionally or with simple technology.

According to the BPOM Fist Decree RI Number HK.02.02.1.2.01.22.63 Year 2022 concerning Guidelines for Inspection of Processed Food Production Facilities, the characteristics of processed food produced by MSMEs are

important in identifying food safety hazards that possibly related to processing food the. Number of handling stages during the processing process until consumed determine the level of risk of food business actors. Processed food produced using complex processes, more own possibility the big one for contaminated microbes. Food processing system produced requiring long-term cold storage for the distribution process poses additional risks to food safety. Knowledge of food safety principles is very important in controlling and reducing the risk of foodborne diseases. The most common foodborne illnesses are caused by the microorganisms ampylobacter, Salmonella, E. coli, and calicivirus. Symptoms resulting from cross-contamination between these microorganisms and food are acute gastroenteritis, diarrhea, abdominal pain, fever, nausea and vomiting (11).

Controlling the risk of disease default food on food can be done by producing clean food. Clean food is food that is not contaminated by objects that can harm health and does not show signs of spoilage by bacteria. Food contamination Which intended is the accidental presence of dangerous objects or organisms in food. Sources contamination on food including food raw materials, employee behavior, processes food processing, food packaging, pets, rodents, insects, trash, dirt, and soil.

### **Scope Guidelines Good Manufacturing Practicess**

Pindang fish is a processed product that is quite popular in Indonesia or the second most popular traditional processed product after salted fish. The advantage of pindang fish compared to salted fish is that pindang fish is a product that is ready to eat (ready to ea ), besides being practical because all types of fish of various sizes can be processed into pindang fish.

The main obstacle in marketing pindang fish is its relatively short shelf life, which has the potential to pose a food safety risk. The results of the gap assessment carried out on pindang processing SMEs showed that the company had not implemented the CPPOB principles properly.

Factors deemed not to meet the requirements are: 1) cleanliness; 2) use of work attributes; 3) factory layout and arrangement; and 4) pest control. The most important concern for implementing a food safety management system in fish farming SMEs is structuring the use of water for boiling, factory cleanliness, securing finished products, and the use of work attributes for food processors/workers. There are four critical points of food safety risk in fish farming, namely: (1) risk from raw materials, (2) risk from the material preparation process, (3) risk from the boiling process, and (4) risk from the draining and handling process. Hazards in fish raw materials, raw material preparation, cooking, draining and handling are a function of formaldehyde residues, histamine content, heavy metal content and microbial content. The food processing system applies Good Manufacturing Practices and Good Hygiene Practices as basic requirements (Pre requisites) to achieve food safety (12).

The "Bang Pilo" pindang fish small business fish pindang group group is one of the food processing industries that will apply for a PIRT distribution permit. According to Food and Drug Supervisory Agency Regulation Number 27 of 2017 concerning Processed Food Registration, a distribution permit is an approval of the results of the Processed Food Assessment issued by the head of the agency for the purpose of distribution. Food Processed (7). Type permission. The proposed distribution is a distribution permit for domestically produced processed food (MD). Processed food that will be registered for a distribution permit must meet safety, quality and nutritional criteria.

One of the requirements for processing industries food for get the distribution permit must meet the CPPOB requirements for the type of food product according to various factors risk type product Which will be registered. The results of identifying gaps in aspects of CPPOB requirements for "Bang Pilo" pindang fish production facilities and infrastructure can be seen in Table 1 below:

Table 1. Identify gaps in meeting CPPOB requirements

No	CPPOB Aspect	Gaps in meeting CPPOB requirements
1	Location	Means Production located area Which congested resident, The conditions around the production room are still open and the surrounding environment still contains bush areas
2	Building	System location areas production not yet designed in accordance condition. Besides that, structure room like window, palate, wall, floor, windows and ventilation do not meet the requirements
3	Facility sanitation	Means toilet not enough, means disposal water Still give rise to contamination, and means hygiene employee not yet equipped with soap and tissue as well as instructions on how to wash your hands
4	Machinery/equipment	Machinery/equipment always cleaned after used but has not been placed in a place that ensures its cleanliness is maintained
5	Material	Does not yet have material standards raw, material addition food, And material addition food and its formulation
6	Final product	Doesn't have a product standard yet end generated So there are differences in the quality of the final product in each production batch
7	Employee	The awareness of some employees still needs to be increased always use clothes Which in accordance with production place, no use jewellery moment production, always washing hands before production
8	Packer	Packaging Which used has fulfil requirements but still does not meet the provisions of food advertising labels
9	Storage	Material saved on temperature Which in accordance and don't touch floors, as well as the final product are stored at appropriate temperatures
10	Maintenance and sanitation programs	No facilities yet production like building, machine/equipment, pest control, handling waste has done program sanitation regularly and consistently
11	Transportation	Vehicle transportation product use vehicle clean one
12	Documentation and recording	Doesn't have documentation yet and recording in a way consistent
13	Implementation guidelines	Company management not yet document operationalization program CPPOB

The results of the activity showed that the lack of education and knowledge about CPPOB among pindang fish business actors was the main obstacle in the implementation of good practices. The lack of formal training and access to information on quality and sanitation standards makes many businesses unable to identify and meet their basic production needs.

Inadequate sanitation and irregular quality control systems risk degrading product quality. This can have an impact on consumer health as well as business reputation. Well-designed education and training will help business actors understand the importance of CPPOB in ensuring product quality and safety. The training, which includes theory and hands-on practice, is expected to improve their skills and knowledge.

In addition, the findings that business actors who implement CPPOB have experienced improved product quality and consumer satisfaction emphasize the importance of investment in education and training. This result is in line with previous research which shows that the implementation of good production standards can increase the competitiveness of products in the market.

In the future, collaboration between the government, educational institutions, and community organizations is needed to provide sustainable training programs for pindang fish business actors. By increasing the understanding and implementation of CPPOB, it is hoped that the pindang fish business in Lombang Village can develop, provide greater economic benefits, and contribute to improving the welfare of the community.

**CONCLUSION**

Consistent application of CPPOB is very necessary for the "Bang Pilo" group of pindang fish small business fish pindang group. Extension activities provide knowledge that encourages small business fish pindang group to carry out production processes according to CPPOB regulations. As well as being able to identify gaps between existing infrastructure and CPPOB requirements in terms of location, buildings, facility sanitation, machines/equipment, materials, final products, employees, packaging, storage, maintenance and program sanitation, transportation, documentation And recording, and implementation of guidelines. The identification results obtained serve as a guide for improving production facilities and infrastructure in accordance with CPPOB requirements. In this way, food business actors can guarantee the safety of their products to consumers by consistently complying with the implementation of CPPOB and later succeed in getting marketing authorization.

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