

## CHAPTER VI

### CONCLUSION

This chapter contains conclusions based on the results and analysis obtained from this research, as well as suggestions that can be given for future research.

#### 6.1 Conclusion

The conclusion that can be drawn from this research are:

1. The result obtained for the implementation of GMP are Toteles Food & Bake House is at level III GMP which 13 of 37 elements are incompatible so it requires internal inspection every 2 weeks.
2. The result obtained for the implementation of SSOP at Toteles Food & Bake House are 71.25% where there are 2 aspects of SSOP which are below 50% that need to be improved in their implementation, namely aspects of water safety and sanitation facility.
3. The Pineapple Roll production process identified the potential for chemical, biological, and physical hazards. This identification is divided into every material, equipment, and process until it becomes a final product and stored.
4. The design of HACCP plan is able to guarantee food safety for Pineapple Roll product. This plan is carried out on 6 CCPs identified from the production of this product, which consist of 1 equipment and 4 processes with different types of hazards from hazard identification. Equipment classified as CCP is a kitchen napkin which is used as a roller. Processes classified as CCP include baking cake dough (chemical and biological CCPs), spreading pineapple jam on sponge cake, rolling sponge cake with pineapple jam, and displaying the final product (Pineapple Roll). Monitoring procedures are also meant to document or record each of these CCPs.

5. The design of HACCP plan can be applied to every product at Toteles Food & Bake House to ensure the food safety of each product and increase consumer confidence in the product.

## 6.2 Suggestion

Suggestions given for future research based on this research are:

1. Toteles Food and Bake House is expected to make improvements in accordance with the identification of the application of GMP and SSOP before implementing the HACCP design.
2. Improvements to GMP that can be carried out by Toteles Food & Bake House include:
  - a. Replace the production waste bin to a closed one and according to the volume of waste generated.
  - b. Complete information and nutrition labels/nutrition about the product on the packaging.
  - c. Attend training on food safety organized by the local government.
  - d. Establish rules and procedures for cleaning toilet facility.
  - e. Provide special sanitation facilities for worker.
  - f. Set the rules for the completeness of workers' uniforms, eating, drinking, and resting.
3. Improvements to SSOP that can be carried out by Toteles Food & Bake House include:
  - a. Check the ph of the water with easy-to-use litmus paper.
  - b. Record or document the results of every basic check of water, both mineral water and PDAM water.
  - c. Facilitate the foot bath at the entrance of the company's production.
  - d. Facilitate insect netting to prevent pest through open windows.
4. Hazard identification in each Pineapple Roll production process based on literature such as SNI is expected to be able to carry out more in-depth

testing such as existing standards so that the hazard in each process is more detailed and CCP identification is more precise.

5. The design of HACCP plan on Pineapple Roll is expected to be implemented by Toteles Food and Bake House to demonstrate its effectiveness. The implementation of this design is also expected to be carried out together with experts in this field and licensed so that the company can have a HACCP certificate.

