

## CHAPTER V

### CONCLUSIONS

This chapter contains the conclusions of the research results and suggestions that can be used for further research.

#### 5.1 Conclusions

Based on the research that has been done, the document for the implementation of GMP and SSOP in the Sipujuk Farm Fish Processing Unit consists of 7 SOPs, 12 Work Instructions, and 17 Record Forms. The details of the document are as follows:

1. Standard Operating Procedure (SOP), consists of: (1) Employee Rules and Hygiene, (2) Sanitation of Environment, Machinery, and Equipment; (3) Production Process; (4) Packaging and Storage; (5) Controlling the Quality of Materials, Processes, and Products; (6) Control Against Change, (7) Product Recalls.
2. Work Instructions, consists of: (1) Employee Rules and Hygiene, (2) Maintenance and Cleaning of Buildings and Sanitation Facilities, (3) Pest Control, (4) Waste Handling, (5) Cross-Contamination Prevention, (6) Maintain Water Safety, (7) Machinery and Equipment Maintenance, (8) Electrical Installations Maintenance, (9) Fresh Catfish and Pangasius Cultivation Process, (10) Smoked Catfish and Pangasius Production Process, (11) Smoked Catfish and Pangasius Packaging, and (12) Storage of The Final Product.
3. Recording Form: consists of: (1) Employee Attendance List, (2) Employee Hygiene And Health Checks, (3) Monitoring Sheet for Building Hygiene Sheet and Sanitation Facilities, (4) Machine and Equipment Availability Form, (4) Sanitary Equipment Availability Form, (5) Pest Control, (6) Garbage Disposal Schedule, (7) Monitoring Machine Condition, (8)

Maintenance of Machine or Equipment, (9) Identity of Raw Materials and Products, (11) Contamination Event During the Production Processes, (12) Identity of Product After Packaging, (13) Identity of Product Storage, (14) Product Sample, (15) Product Returns and Rework, (16) Forms of Change, and (17) Complaint Form.

## 5.2 Suggestions

Suggestions that can be given for further research are:

1. The documents that have been designed, namely SOPs, Work Instructions, and Recording Forms, need to be reviewed, evaluate, and refined again to ensure that the documentation is in accordance with actual conditions.
2. This research can be continued by linking it with ISO 9001 Quality Management System and 22000 Food Safety System.

