

ABSTRAK

Daging sapi banyak diperjualbelikan di pasar tradisional dalam keadaan terbuka tanpa memperhatikan hygiene dan sanitasi yang menimbulkan cemaran pada daging. Daging sapi mudah tercemar oleh bakteri *Salmonella sp.*, *Escherichia coli*, dan *Staphylococcus aureus*. Tujuan penelitian ini yaitu mengetahui adanya cemaran bakteri pada daging sapi di Pasar Tradisional Gresik. Cemaran bakteri pada daging sapi ditentukan melalui uji Angka Lempeng Total (ALT) dan identifikasi bakteri *Salmonella sp.*, *Escherichia coli*, dan *Staphylococcus aureus*. Hal tersebut didukung dengan observasi penyebab cemaran yaitu hygiene personal, hygiene peralatan, dan sanitasi lingkungan. Metode penelitian ini adalah observasional bersifat deskriptif dengan pendekatan kuantitatif dan kualitatif dengan teknik *purposive sampling*. Sampel dalam penelitian ini berjumlah 11 sampel bagian has dalam (tenderloin) daging sapi. Penelitian dilakukan pada bulan April 2023 di Laboratorium Bakteriologi Jurusan Teknologi Laboratorium Medis Poltekkes Kemenkes Surabaya. Hasil penelitian yaitu dari uji Angka Lempeng Total (ALT) diketahui 6 sampel (54,5%) tidak memenuhi syarat dan identifikasi bakteri diketahui 2 sampel (18,2%) positif tercemar bakteri *Salmonella sp.*, 4 sampel (36,4%) positif tercemar bakteri *Escherichia coli*, dan 3 sampel (27,3%) positif tercemar bakteri *Staphylococcus aureus*. Kesimpulan penelitian ini yaitu terdapat cemaran bakteri pada daging sapi di Pasar Tradisional Gresik.

Kata Kunci: Daging Sapi; ALT; *Salmonella sp.*; *Escherichia coli*; *Staphylococcus aureus*

ABSTRACT

Beef is widely traded in open traditional markets without regard to hygiene and sanitation which causes contamination of the beef. Beef is easily contaminated by *Salmonella sp.*, *Escherichia coli*, and *Staphylococcus aureus* bacteria. The purpose of this research was to determine the presence of bacterial contamination in beef at the Gresik Traditional Market. Bacterial contamination in beef was determined through the Total Plate Count (ALT) test and identification of *Salmonella sp.*, *Escherichia coli*, and *Staphylococcus aureus* bacteria. This is supported by observations of the causes of contamination, namely personal hygiene, equipment hygiene, and environmental sanitation. This research method is observational descriptive with quantitative and qualitative approaches with *purposive sampling* technique. The sample in this research were 11 samples of beef tenderloin. The research was conducted in April 2023 at the Bacteriology Laboratory, Department of Medical Laboratory Technology, Health Polytechnic Ministry of Health Surabaya. The results of the research were that from the Total Plate Count (ALT) test it was found that 6 samples (54.5%) did not meet the requirements and the identification of bacteria found that 2 samples (18.2%) were positive for *Salmonella sp.* bacteria, 4 samples (36.4%) were positive for *Escherichia coli* bacteria, and 3 samples (27.3%) were positive for *Staphylococcus aureus* bacteria. The conclusion of this research is that there is bacterial contamination in beef at the Gresik Traditional Market.

Keywords: Beef; ALT; *Salmonella sp.*; *Escherichia coli*; *Staphylococcus aureus*