

## **KUALITAS BAKTERIOLOGIS JAJANAN PASAR YANG DIJUAL DI PASAR SAYUR MAGETAN**

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### **ABSTRAK**

Jajanan pasar merupakan jajanan tradisional khas Indonesia yang sering kita jumpai di pasar tradisional. Berdasarkan studi pendahuluan ditemukan angka kuman pada jajanan pasar yang di jual di Pasar Sayur Magetan sebesar  $2 \times 10^4$  koloni/gram sedangkan baku mutunya  $1 \times 10^4$  koloni/gram, sehingga perlu dilaksanakan penelitian lebih lanjut dengan tujuan penelitian untuk mengetahui kualitas bakteriologis jajanan pasar terbuka di Pasar Sayur Magetan.

Jenis penelitian deskriptif dengan desain *cross sectional*. Populasi penelitian ini yaitu 18 pedagang jajanan pasar dan sampelnya adalah jajanan pasar terbuka (8 roti bolu, 2 roti goreng dan 2 onde-onde) yang adanya di 12 pedagang di Pasar Sayur Magetan. Metode yang digunakan yaitu random sampling. Analisis deskriptif dibandingkan dengan Peraturan BPOM Nomor 16 Tahun 2016.

Hasil penelitian ini menunjukkan kualitas bakteriologis (angka kuman) 12 jajanan yang diperiksa didapatkan hasil 4 jajanan yang melebihi baku mutu yaitu dari 2 roti bolu, 1 roti goreng dan 1 onde-onde. Tingginya angka kuman bisa disebabkan oleh jajanan yang dibiarkan terbuka dalam waktu lama.

Dapat disimpulkan kualitas bakteriologis jajanan pasar yang dijual di Pasar Sayur Magetan dari 8 roti bolu yang diperiksa terdapat 2 yang tidak memenuhi syarat, untuk 2 roti goreng yang diperiksa terdapat 1 yang tidak memenuhi syarat, dan dari 2 onde-onde yang diperiksa terdapat 1 yang tidak memenuhi syarat. Maka dari itu perlu dilakukan penelitian lebih lanjut mengenai faktor penyebab tingginya angka kuman pada jajanan pasar yang dijual di Pasar Sayur Magetan.

Kata Kunci : jajanan pasar terbuka, angka kuman, roti bolu, roti goreng, onde-onde

## **BACTERIOLOGICAL QUALITY OF MARKET SNACKS SOLD AT MAGETAN VEGETABLE MARKET**

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### **ABSTRACT**

Market snacks are traditional Indonesian snacks that we often find in traditional markets. Based on preliminary studies, it was found that the number of germs in market snacks sold at the Magetan Vegetable Market was  $2 \times 10^4$  colonies/gram while the quality standard was  $1 \times 10^4$  colonies/gram, so further research needs to be carried out with the aim of research to determine the bacteriological quality of open market snacks in the Magetan Vegetable Market.

Type of descriptive research with *cross sectional* design. The population of this study was 18 market hawker traders and the sample was open market snacks (8 bread bread, 2 fried bread and 2 onde-onde) in 12 traders in Magetan Vegetable Market. The method used is random sampling. Descriptive analysis compared to BPOM Regulation Number 16 of 2016.

The results of this study showed the bacteriological quality (germ number) of 12 snacks examined obtained results of 4 snacks that exceeded the quality standards, namely from 2 sponge breads, 1 fried bread and 1 onde-onde. The high number of germs can be caused by snacks that are left open for a long time.

It can be concluded that the bacteriological quality of market snacks sold at the Magetan Vegetable Market from the 8 sponge breads examined there are 2 that do not meet the requirements, for the 2 fried breads examined there is 1 that does not meet the requirements, and from the 2 onde-onde examined there is 1 that does not meet the requirements. Therefore, further research needs to be done on the factors causing the high number of germs in market snacks sold at the Magetan Vegetable Market.

Keywords: open market snacks, germ numbers, sponge bread, fried bread, onde-  
onde