

ABSTRAK

PENGARUH TATA KELOLA PADA PROSES PRODUKSI SUSU SEGAR TERHADAP KEBERADAAN *Staphylococcus sp.*

Tinta ‘Alma Asy Syafi’

18/427367/KH/09741

Kualitas mikrobiologik susu segar di Unit Pendidikan dan Pelatihan Kesehatan Hewan (UP2KH) berdasarkan penelitian sebelumnya masih perlu ditingkatkan. Banyak hal yang masih belum memenuhi standar dari kualitas susu secara produk maupun prosesnya. Keadaan ini kemungkinan disebabkan adanya bakteri pada susu dan lingkungannya, juga penyimpangan dalam proses produksi. Penyebab penurunan kualitas mikrobiologik susu dapat dideteksi dan diperbaiki melalui penerapan tindakan perbaikan dengan konsep HACCP. Tujuan studi dalam penelitian ini adalah mengetahui adanya *Staphylococcus sp.* yang terdapat pada rantai proses produksi susu segar serta mengevaluasi tindakan perbaikan yang diterapkan.

Sampel susu (5) dan swab lingkungan (11) diambil dari peternakan sapi perah UP2KH. Sampel susu meliputi susu ambung, susu milk can, susu freezer, susu sapi 1, dan susu sapi 2. Sampel swab lingkungan meliputi minyak, saringan, air, ember plastik, lantai, milk can, tangan setelah pemerah, gelas ukur besar, tangan sebelum pemerah, feses, dan gelas ukur. Sampel susu kemudian diuji mastitis dengan CMT dan semua sampel diuji pada media *Mannitol Salt Agar* (MSA) untuk mengetahui adanya pertumbuhan bakteri *Staphylococcus sp.* Setelah itu penerapan tindakan perbaikan ditetapkan berdasarkan konsep HACCP untuk menghilangkan atau mengurangi pertumbuhan *Staphylococcus sp.* Tindakan perbaikan kemudian dievaluasi efektivitasnya dengan cara melakukan kembali uji mastitis dan isolasi *Staphylococcus sp.*

Hasil penelitian menunjukkan adanya pertumbuhan bakteri *Staphylococcus sp.* pada semua 16 sampel yang merupakan titik kontrol yang diamati. Penerapan tindakan perbaikan meliputi pencucian alat dengan sabun lalu dijemur, peningkatan kebersihan pada pemerah dengan mencuci tangan menggunakan antiseptik atau sabun, dan meningkatkan sanitasi lingkungan. Berdasarkan evaluasi tindakan perbaikan dapat disimpulkan bahwa tindakan yang dilakukan cukup efektif dalam menghilangkan atau mengurangi pertumbuhan *Staphylococcus sp.*

Kata kunci: HACCP, *Staphylococcus sp.*, susu segar, UP2KH.

ABSTRACT

THE EFFECT OF GOVERNANCE ON FRESH MILK PRODUCTION PROCESS ON THE EXISTENCE OF *Staphylococcus* sp.

Tinta ‘Alma Asy Syafi’

18/427367/KH/09741

*The microbiological quality of fresh milk in the Animal Health Education and Training Unit (UP2KH) based on previous research still needs to be improved. Many things still do not meet the standards of milk quality in terms of products and processes. This situation is probably due to the presence of bacteria in milk and its environment, as well as irregularities in the production process. Causes of decreased milk microbiological quality can be detected and corrected through the application of corrective actions using the HACCP concept. The purpose of the study in this study was to determine the presence of *Staphylococcus* sp. contained in the fresh milk production process chain and evaluate the corrective actions implemented.*

*Milk samples (5) and environmental swabs (11) were taken from the UP2KH dairy farm. Milk samples included udder milk, milk cans, freezer milk, cow's milk 1, and cow's milk 2. Environmental swab samples included oil, filter, water, plastic bucket, floor, milk can, hands after milking, large measuring cup, hands before blush, feces, and measuring cup. The milk samples were then tested for mastitis with CMT and all samples were tested on Mannitol Salt Agar (MSA) media to determine the growth of *Staphylococcus* sp. After that, the implementation of corrective actions was determined based on the HACCP concept to eliminate or reduce the growth of *Staphylococcus* sp. The corrective action was then evaluated for its effectiveness by re-testing the mastitis and isolation of *Staphylococcus* sp.*

*The results showed the growth of *Staphylococcus* sp. on all 16 samples which were the observed control points. The implementation of corrective actions includes washing the tools with soap and then drying them in the sun, improving the cleanliness of the milker by washing hands with antiseptic or soap, and improving environmental sanitation. Based on the evaluation of corrective actions, it can be concluded that the actions taken are quite effective in eliminating or reducing the growth of *Staphylococcus* sp.*

Keywords: Fresh milk, HACCP, *Staphylococcus* sp., UP2KH.