

HUBUNGAN HIGIENE DAN SANITASI DENGAN KONTAMINASI BAKTERI *Salmonella* sp. TERHADAP RESISTENSI ANTIBIOTIK PADA DAGING SAPI

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INTISARI

Penelitian ini bertujuan untuk mengetahui hubungan higiene dan sanitasi dengan kontaminasi bakteri *Salmonella* sp, mengetahui adanya cemaran bakteri *Salmonella* sp serta resistensinya terhadap antibiotik kloramfenikol dan amoksisilin pada daging sapi yang berasal dari 3 Pasar Modern (A1,B1,C1) dan 3 Pasar Tradisional (A2,B2,C2) di Daerah Istimewa Yogyakarta. Metode yang dilakukan pada penelitian ini adalah uji mikroba total, uji kontaminasi bakteri *Salmonella* sp, Uji Biokomia dan pengujian resistensi isolat *Salmonella* sp terhadap antibiotik kloramfenikol dan amoksisilin. Hasil penelitian menunjukkan bahwa tidak terdapat hubungan antara higiene dan sanitasi dengan kontaminasi bakteri pada daging sapi pada pasar modern dan tradisional dengan ($p > 0,05$) dari hasil uji korelasi *Lambda*. 3 sampel daging sapi dari pasar modern positif (100%) *Salmonella* sp dan 3 sampel dari pasar tradisional terdapat 2 sampel positif (66,67%) dan 1 sampel negatif (33,33%) *Salmonella* sp dengan rerata jumlah total cemaran mikroba yang berasal dari pasar tradisional lebih tinggi dan tidak berbeda signifikan berdasarkan hasil analisis *one way* ANOVA. Seluruh sampel daging sapi yang berasal dari pasar modern dan pasar tradisional resisten terhadap antibiotik kloramfenikol dan amoksisilin. Jumlah rerata diameter zona hambat isolat *Salmonella* sp yang berasal dari Pasar Modern dan Tradisional tidak berbeda signifikan terhadap antibiotik kloramfenikol dan berbeda signifikan pada antibiotik Amoksisilin dari hasil analisis *one way* ANOVA dan uji T-test.

Kata Kunci : Daging Sapi, Higiene, Resistensi, *Salmonella* sp, Antibiotik.

**RELATIONSHIP OF HYGIENE AND SANITATION
WITH BACTERIAL CONTAMINATION *Salmonella* sp.
TO ANTIBIOTIC RESISTANCE IN BEEF**

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ABSTRACT

This study aims to determine the relationship of hygiene and sanitation with *Salmonella* sp bacterial contamination, knowing the presence of *Salmonella* sp bacterial contamination and its resistance to chloramphenicol and amoxicillin antibiotics in beef derived from 3 Modern Markets (A1, B1, C1) and 3 Traditional Markets (A2, B2, C2) in Special Region of Yogyakarta. The methods carried out in this study are total microbial tests, *Salmonella* sp bacterial contamination tests, Biocomia tests and *Salmonella* sp isolate resistance tests against chloramphenicol and amoxicillin antibiotics. The results showed that there was no relationship between hygiene and sanitation with bacterial contamination of beef in modern and traditional markets with ($p > 0.05$) from the results of the *Lambda* correlation test. 3 beef samples from the modern market were positive (100%) *Salmonella* sp and 3 samples from the traditional market there were 2 positive samples (66.67%) and 1 negative sample (33.33%) *Salmonella* sp with an average total amount of microbial contamination coming from the traditional market was higher and did not differ significantly based on the results of the *one-way* ANOVA analysis. All beef samples from modern markets and traditional markets are resistant to the antibiotics chloramphenicol and amoxicillin. The average number of inhibitory zone diameters of *Salmonella* sp isolates originating from modern and traditional markets did not differ significantly against chloramphenicol antibiotics and differed significantly in Amoxicillin antibiotics from the results of *ANOVA one-way* analysis and T-test.

Keywords : Beef, Higiene, Resistance, *Salmonella* sp, Antibiotik.