

ABSTRAK

ANALISIS FAKTOR RISIKO CEMARAN MIKROBA DAGING AYAM YANG DIJUAL DI PASAR TRADISIONAL DAERAH ISTIMEWA YOGYAKARTA

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Daging ayam adalah sumber protein utama masyarakat Indonesia. Konsumsi daging ayam masyarakat Indonesia lebih besar daripada daging lainnya. Kebutuhan yang besar perlu diikuti dengan kualitas daging ayam yang aman dan sehat. Pasar tradisional adalah salah satu andalan masyarakat untuk memperoleh daging ayam. Namun, beberapa pasar belum memperhatikan hygiene dan sanitasi. Penelitian ini bertujuan untuk mengetahui jumlah cemaran bakteri pada daging ayam di pasar tradisional Daerah Istimewa Yogyakarta serta mengetahui faktor faktor risiko yang dapat mempengaruhi nilai Angka Lempeng Total (ALT) dalam daging ayam yang dijual di pasar tradisional Daerah Istimewa Yogyakarta. Penelitian ini menggunakan 70 sampel daging ayam. Sampel diambil dari pasar tradisional yang tersebar di lima kabupaten/kota di Daerah Istimewa Yogyakarta. Sampel yang telah diperoleh kemudian dibawa ke Laboratorium Kesehatan Masyarakat Veteriner FKH UGM untuk dilakukan pengujian ALT. Selain pengujian ALT, penelitian ini menggunakan wawancara dan observasi keadaan sekitar kios penjual. Hasil ALT dan observasi serta wawancara kemudian dianalisis menggunakan metode deskriptif komparatif. Hasil penelitian diperoleh rerata nilai uji ALT pasar tradisional sebesar $5,13 \times 10^7$ CFU/mL. Angka tersebut melebihi batas yang ditentukan oleh SNI yaitu 1×10^6 CFU/mL. Faktor-faktor risiko yang dapat mempengaruhi nilai ALT adalah asal produk, sumber produk, temperatur daging saat proses distribusi, kondisi pisau yang digunakan, penggunaan sumber air ketika mencuci, alas potong, hewan disekitar penjual, dan kondisi lantai.

Kata Kunci: Angka Lempeng Total, Daging Ayam, Faktor Risiko

ABSTRACT

ANALYSIS OF RISK FACTORS FOR MICROBIAL CONTAMINATION OF CHICKEN MEAT SOLD IN TRADITIONAL MARKETS IN YOGYAKARTA.

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Chicken is a major source of protein for Indonesians. The chicken meat consumption of Indonesian people is greater than other meats. The high demand needs to be followed by the quality of chicken meat that is safe and healthy. Traditional markets are one of the primary sources for people to obtain chicken meat. However, some markets have not considered hygiene and sanitation. This study aims to determine the amount of bacterial contamination in chicken meat in traditional markets in Yogyakarta Special Region and to determine the risk factors that can affect the Total Plate Count (TPC) value in chicken meat sold in traditional markets in Yogyakarta Special Region. This study used 64 chicken meat samples. Samples were taken from traditional markets spread across five districts/cities in Yogyakarta Special Region. The samples were then brought to the Veterinary Public Health Laboratory of the Faculty of Veterinary Medicine UGM for TPC testing. In addition to TPC testing, this study used conducted interviews and observations of the surroundings of the vendors' stalls. The TPC results, observations and interviews were then analyzed using the comparative descriptive method. The results of the study obtained an average TPC test value across traditional markets of $5,13 \times 10^7$ CFU/mL. This number exceeds the limit set by SNI, which is 1×10^6 CFU/mL. Risk factors that can affect the TPC value are the source of the product, meat temperature during the distribution process, the condition of the knife used, the use of water sources when washing, cutting board, insects around the seller, and floor conditions.

Keyword: Chicken Meat, Risk Factor, Total Plate Count