

**ANALISIS *TOTAL PLATE COUNT* DAN CEMARAN BAKTERI *Salmonella* sp. PADA DAGING AYAM DI BEBERAPA PASAR TRADISIONAL DAN SWALAYAN KOTA YOGYAKARTA**

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**INTISARI**

Daging ayam merupakan salah satu bahan pangan asal hewan yang banyak dikonsumsi oleh masyarakat di Indonesia karena memiliki nilai gizi tinggi. Bakteri *Salmonella* sp. dapat menyebabkan *food borne disease* yang menginfeksi manusia dan menimbulkan penyakit Salmonellosis. Kontaminasi bakteri *Salmonella* sp. pada daging ayam dapat disebabkan oleh pemeliharaan serta higiene dan sanitasi yang buruk pada saat pengolahan sehingga mengakibatkan kerusakan dan penurunan mutu daging ayam. Penyusunan Tugas Akhir ini bertujuan untuk menganalisis total mikroba dan mendeteksi cemarkan bakteri *Salmonella* sp. pada daging ayam broiler (*Gallus domesticus*) di Wilayah Yogyakarta. Metode pengambilan sampel yang digunakan adalah *purposive sampling* dengan total sebanyak 17 sampel daging ayam broiler yang didapatkan dari 6 pasar tradisional dengan masing-masing 2 sampel, dan 5 swalayan masing-masing 1 sampel. Analisis total cemarkan mikroba dilakukan dengan metode uji *Total Plate Count* (TPC) pada media *Plate Count Agar* (PCA), sedangkan uji cemarkan bakteri *Salmonella* sp. dilakukan melalui isolasi pada media *Salmonella Shigella Agar* (SSA) dan identifikasi pada media *Triple Sugar Iron Agar* (TSIA). Hasil pengujian menunjukkan bahwa sebanyak 8 sampel (66,67%) dari pasar tradisional dan 2 sampel (40%) dari pasar swalayan melebihi batas maksimum cemarkan mikroba (BMCM). Hasil uji cemarkan bakteri *Salmonella* sp. terdeteksi sebanyak 4 sampel (33,33%) dari pasar tradisional positif tercemar bakteri *Salmonella* sp. dan hasil negatif pada sampel dari pasar swalayan. Hasil analisis menunjukkan 10 sampel daging ayam tidak layak konsumsi berdasarkan uji TPC, dan 4 sampel daging ayam dari pasar tradisional tidak layak konsumsi berdasarkan uji cemarkan bakteri *Salmonella* sp. menurut SNI 3924:2009.

**Kata kunci:** cemarkan, daging ayam, pasar, *Salmonella* sp., Yogyakarta

**ANALYSIS OF *TOTAL PLATE COUNT* AND BACTERIAL  
CONTAMINATION OF *Salmonella* sp. ON CHICKEN MEAT IN SEVERAL  
TRADITIONAL MARKETS AND SUPERMARKETS IN YOGYAKARTA  
CITY**

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**ABSTRACT**

Chicken meat is widely consumed by people in Indonesia because it has high nutritional value. *Salmonella* sp. can cause food borne disease which infects humans and causes Salmonellosis. *Salmonella* sp. contamination in chicken meat can be caused by poor maintenance and hygiene during processing, resulting in damage and a decrease in the value of chicken meat. The aim of this study is to analyze total microbes and detect bacterial contamination of *Salmonella* sp. on broiler chicken meat (*Gallus domesticus*) in the Yogyakarta City. The sampling method used was purposive sampling with a total of 17 broiler chicken meat samples obtained from 6 traditional markets and 5 supermarkets with 2 and 1 sample respectively. Analysis of total microbial contamination was carried out using the Total Plate Count (TPC) method on Plate Count Agar (PCA) media, while the *Salmonella* sp. bacterial contamination was carried out through isolation on Salmonella Shigella Agar (SSA) media and identification on Triple Sugar Iron Agar (TSIA) media. The results showed that 8 samples (66.67%) from traditional markets and 2 samples (40%) from supermarkets exceeds the maximum microbial contamination limit (BMCM). *Salmonella* sp. contamination test results 4 samples (33.33%) from traditional markets were detected as positively contaminated with *Salmonella* sp. and negative results in samples from modern markets. The results showed that 11 chicken meat samples were unsafe for consumption based on the TPC test, and 4 samples from traditional market were unsafe for consumption based on the *Salmonella* sp. contamination test according to SNI 3924:2009.

**Keywords:** contamination, chicken meat, market, *Salmonella* sp., Yogyakarta