

ABSTRAK

PROFIL RESISTENSI ANTIMIKROBA *Salmonella* spp ASAL DAGING DAN ISI USUS AYAM BROILER DARI PASAR TRADISIONAL DAN RUMAH POTONG AYAM DI KABUPATEN SLEMAN

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Daging dan usus ayam merupakan produk pangan hewani yang umum dikonsumsi manusia. Namun, kontaminasi silang selama proses pemotongan dan penjualan dapat meningkatkan risiko penyebaran bakteri patogen, salah satunya *Salmonella* spp. Keberadaan *Salmonella* spp. pada produk pangan adalah permasalahan penting karena bersifat zoonosis. Penelitian ini bertujuan untuk mengidentifikasi bakteri *Salmonella* spp. di daging dan isi usus ayam broiler di Kabupaten Sleman, serta menguji sensitivitasnya terhadap beberapa jenis antibiotik. Sebanyak 13 sampel diambil secara purposif, terdiri dari 8 sampel daging ayam dari Pasar Demangan dan Kranggan, serta 5 sampel usus ayam dari RPA Berbah. Proses isolasi dilakukan melalui tahap pra-pengayaan BPW, pengayaan selektif RVS, dan penanaman pada media XLD. Suspek koloni diidentifikasi lebih lanjut melalui pengecatan Gram dan dikonfirmasi secara molekuler menggunakan PCR dengan target gen *stn*. Hasil PCR mengidentifikasi isolat *Salmonella* spp. dari satu sampel isi usus ayam di RPA dan satu sampel daging ayam di pasar tradisional. Isolat dari usus ayam menunjukkan potensi kontaminasi dari isi jerohan saat proses pemotongan. Tidak ditemukannya isolat pada daging hasil produksi RPA mengindikasikan proses pemotongan yang relatif higienis. Sementara itu, isolat dari daging ayam di pasar menunjukkan risiko penularan penyakit tular makanan kepada konsumen. Isolat *Salmonella* spp. kemudian diuji sensitivitasnya terhadap antibiotik menggunakan metode Kirby-Bauer dengan cakram antibiotik chloramphenicol, streptomycin, sulfamethoxazole-trimethoprim, dan oxytetracycline. Hasil uji menunjukkan resistensi terhadap antibiotik yang umum digunakan untuk pengobatan di peternakan pada *Salmonella* spp. asal daging mengindikasikan kemungkinan masih terjadinya praktik penggunaan antibiotik yang kurang tepat dan tidak bijak di lapangan. Di sisi lain, sensitivitas isolat terhadap chloramphenicol mengindikasikan bahwa industri peternakan di Sleman telah mematuhi regulasi yang melarang penggunaan antibiotik tersebut pada hewan konsumsi. Pengawasan terhadap rantai distribusi daging ayam serta penerapan prinsip penggunaan antibiotik yang bijak pada sektor peternakan untuk mengurangi risiko penyebaran *Salmonella* spp. resisten tetap harus dijaga.

Kata kunci: *Salmonella*, daging ayam, usus ayam, PCR, resistensi antibiotik

ABSTRACT

ANTIMICROBIAL RESISTANCE PROFILE OF *Salmonella* spp ISOLATED FROM BROILER CHICKEN MEAT AND INTESTINAL CONTENTS FROM TRADITIONAL MARKETS AND POULTRY SLAUGHTERHOUSES IN SLEMAN REGENCY

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Chicken meat and intestines are one of the animal-based products commonly consumed by humans. However, cross-contamination during the slaughtering and selling process can increase the risk pathogenic bacterial transmission, including *Salmonella* spp. The presence of *Salmonella* spp. in poultry products is an important concern in food safety due to its zoonotic potential. This study aimed to identify *Salmonella* spp. isolates from broiler chicken meat and intestinal contents in Sleman Regency, and to evaluate their antibiotic sensitivity. Samples were purposively collected, consisting of 8 meat samples from Demangan and Kranggan Markets and 5 intestinal content samples from the Berbah Poultry Slaughterhouse. The isolation process involved pre-enrichment using BPW, selective enrichment with RVS, and streaking on XLD agar as a selective differential medium. Suspected colonies were further identified through Gram staining and molecularly confirmed using PCR targeting the *stn* gene. PCR results identified *Salmonella* spp. isolates from one intestinal sample from the slaughterhouse and one meat sample from the traditional market. The isolate from the intestinal content indicated potential contamination originating from internal organs during the slaughtering process. The absence of *Salmonella* spp. in meat from the RPA suggests a relatively hygienic slaughtering process. In contrast, the detection of *Salmonella* spp. in meat from traditional markets indicates a risk of foodborne disease transmission to consumers. The isolates were then tested for antibiotic sensitivity using the Kirby-Bauer method with antibiotic disks of chloramphenicol, streptomycin, sulfamethoxazole-trimethoprim, and oxytetracycline. Resistance found in the meat isolate to commonly used antibiotics in poultry farming suggests the possibility of inappropriate or imprudent antibiotic practices in the field. On the other hand, sensitivity to chloramphenicol indicates compliance with regulations prohibiting its use in food-producing animals in the Sleman poultry industry. Monitoring of chicken meat distribution chains and the implementation of prudent antibiotic use in the livestock sector must be maintained to reduce the risk of spreading antibiotic resistant *Salmonella* spp.

Keywords: *Salmonella*, chicken meat, chicken intestines, PCR, antibiotic resistance