

ABSTRAK

Nama : Feni Oktasari
Program studi : SI Farmasi
Judul : Uji Cemaran Bakteri Pada Makanan Jajanan Lontong isi Sayur Yang Di Jual Di Sekitar Bekasi Menggunakan Angka Lempeng Total (ALT)

Produk pangan jajanan yang beredar saat ini masih banyak yang belum memenuhi persyaratan cemaran pangan yang aman untuk dikonsumsi. Lontong isi merupakan pangan tradisional yang terbuat dari beras non ketan dengan atau tanpa isi, isi yang digunakan biasanya berupa oncom, orek tempe, sayur, maupun daging. Tujuan penelitian ini adalah untuk mengetahui total cemaran mikroba pada lontong isi sayur dengan metode Angka Lempeng Total (ALT), total cemaran bakteri menggunakan media *Plate Count Agar* (PCA), dan total cemaran bakteri *Staphylococcus aureus* menggunakan media *Mannitol Salt Agar* (MSA). Berdasarkan jumlah total cemaran mikroba semua sampel tidak memenuhi persyaratan Pedoman Kriteria Cemaran Pada Pangan Siap Saji dan Pangan Industri Rumah Tangga BPOM RI, tahun 2012 tentang persyaratan lontong isi sayur 1×10^5 koloni/g total koloni mikroba. Lontong isi sayur yang di jual pinggir jalan $5,8 \times 10^5$ koloni/g, sampel lontong isi sayur yang di jual di pasar TBUD (tidak bisa untuk dihitung) dan sampel lontong isi sayur yang di jual di ruko $2,3 \times 10^5$ koloni/g. Hasil uji *Staphylococcus aureus* sampel lontong isi sayur yang di jual pinggir jalan $\leq 10^2$ koloni/g masih memenuhi persyaratan Pedoman Kriteria Cemaran Pada Pangan Siap Saji dan Pangan Industri Rumah Tangga BPOM RI, tahun 2012 tentang persyaratan lontong isi sayur 1×10^2 koloni/g. Sampel lontong isi sayur yang di jual di pasar $1,4 \times 10^3$ koloni/g. Sampel lontong isi sayur yang di jual di ruko 4×10^2 koloni/g.

Kata kunci: Angka Lempeng Total (ALT), *Staphylococcus aureus*, lontong isi sayur, media *Plate Count Agar* (PCA), media *Mannitol Salt Agar* (MSA).

ABSTRACT

Name : Feni Oktasari
Study program : SI Pharmacy
Title : Bacterial Contamination Test on rice cake Snack Food
Contents that are Sold on the around Bekasi Using Total
Plate Numbers (ALT)

There are still many hawker food products currently circulating that do not meet the requirements for food contamination that are safe for consumption. Content rice cake is a traditional food made from non sticky rice with or without contents, the contents used are usually in the form of oncom, orek tempeh, vegetables, and meat. The purpose of this study was to determine the total microbial contamination in vegetable content of rice cake using the Total Plate Number (ALT) method, total bacterial contamination using *Plate Count Agar* (PCA) media, and total contamination of *Staphylococcus aureus* bacteria using *Mannitol Salt Agar* (MSA) method. Based on the total number of microbial contaminants, all samples did not meet the requirements of the Guidelines for the Contamination Criteria on Fast Food and Home Food Industry BPOM RI, in 2012 on the requirements for lontong vegetable contents 1×10^5 colonies / g total microbial colonies. Vegetable content rice cake sold at the roadside 5.8×10^5 colonies / g, sample vegetable content rice cake sold at TBUD market (cannot be counted) and vegetable content rice cake sample sold at the shop 2.3×10^5 colonies / g. *Staphylococcus aureus* test results of vegetable content of rice cake sold at the roadside $\leq 10^2$ colonies / g still meet the requirements of the Guidelines for Contamination Criteria in Fast Food and Household Food Industries of the BPOM RI, in 2012 concerning the requirements for vegetable content of rice cake 1×10^2 colonies/g. Samples of vegetable content of rice cake sold on the market 1.4×10^3 colonies/g. Samples of vegetable content of rice cake sold in the shop 4×10^2 colonies/g.

Keywords: Total Plate Count (ALT), *Staphylococcus aureus*, vegetable content rice cake, *Plate Count Agar* (PCA) media, *Mannitol Salt Agar* (MSA) media.