

Test the Presence of *Salmonella* sp in Broiler Meat Which Selling in Kepatihan Market Jember District

Hari Setyabudi

Study Program of Poultry Business Management
Majoring of Animal Husbandry

ABSTRACT

*This study aims to determine the level of contamination of *Salmonella* sp on broiler meat sold in markets Kepatihan, Matahari and Carefour in Jember District. This research was conducted using survey method with broiler meat samples test and data extracting about hygiene characteristics of place and equipment used broiler meat trader. Samples were taken randomly as many as 24 samples of chicken meat from 8 traders in 3 times taking in Kepatihan market, 1 time at Matahari and Carefour. Then the meat samples tested the existence of *Salmonella* sp using growth method, isolation and identification based on Indonesian National Standard (SNI) Number 2897 Year 2009. The number of samples of broiler meat as much as 24 samples from 8 broiler meat traders who repeated as much as 3 times. This study shows that all samples of broiler meat with 3 captures from Jember Regency Kepatihan market positively contain *Salmonella* sp bacteria, while samples taken from Matahari and Carefour are negative from *Salmonella* sp bacteria.*

Keywords: *Salmonella* sp, broiler meat, Kepatihan market.