The problem on food health is the high amount of bacterial contamination of food served by food industries. *Escherichia coli* and *Coliform* has been used as sanitary indicator of a food processing industries, although these pathogenic bacteria were part of the normal flora in the intestines of cattle, however we should be aware of the possibility of an outbreak in the community due to *Escherichia coli* contamination of beef products. Beef have been identified as vehicles of food borne disease caused by *Escherichia coli*.. The detection of food borne disease, including those capable of infecting such as *Escherichia coli* have also been conducted. *Escherichia coli* can cause bloody diarrhea to more serious clinical condition such as hemorrhagic colitis and hemolytic uremic syndrome. The survey design used for this research is the descriptive design. Samples taken from Pegirian abattoir, Surabaya. Tests were performed using the Most Probable Number (MPN). The average contaminant levels was 405 MPN/g. Results showed that all meat (100%) coming from 10 samples at abattoir were contaminated with *Escherichia coli*. In the abattoir carcasses can become contaminated when the hide is being removed and when the animal is being eviscerated. Contaminated equipment and poor sanitation were supported factors the high level the number of *Escherichia coli*.

**Key words:** Beef, *Escherichia coli*, Most Probable Number