

Antibiotic Susceptibility of *E. coli* Isolated from Beef Sold at a Wet Market

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ABSTRACT

This study was aimed to determine the antibiotic susceptibility of *E. coli* bacteria isolated from beef sold at a wet market. Sixteen beef samples were bought from a wet market used in this study.

The isolation of samples were used enrichment Brilliant Green Bile Broth incubated at 37⁰C for 24-48 hour, followed with plating on Eosin Methylen Blue Agar incubated at 37⁰C for 24 hour. The suspect colony showed a metallic green colour was than inoculated in 1% Peptone Water Broth incubated at 37⁰C for 24 hour for indol test.

Six sample (37,5%) were confirmed as *E. coli* that also have characteristic of rod shape, gram negative. The antibiotic susceptibility of *E. coli* isolates were 100% sensitive to Oxytetracycline, but it were totally resistant to Ampicillin, Cloxacillin, Erytromycin and Penicillin.

Key words: *E. coli*, beef shank, susceptibility test.