

***Staphylococcus aureus* CONTAMINATION RATE ON BEEF SLAUGHTER
RESULTS IN PEGIRIAN SURABAYA SLAUGHTERHOUSE**

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ABSTRACT

This study aim to calculate *Staphylococcus aureus* contamination rate on beef slaughter results in slaughterhouse animals of Pegirian Surabaya compared to microbial contamination standard of SNI (Standar Nasional Indonesia) establishment policy. 12 beef samples which had been obtained from slaughter results in slaughterhouse, then it was cultured in selective media MSA using spread method and then counted using selective Total Plate Count Method for *Staphylococcus aureus*. *Staphylococcus aureus* cultured in MSA that had specific colonies characteristic as white colored yellowish followed with MSA changed from red to yellow because this bacteria fermented mannitol to be acid. Gram staining, catalase test, coagulase test, MR-VP test were also done to support in differentiating *Staphylococcus aureus* from others bacteria. The test which was done, it showed positive results. The selective TPC calculation result for *Staphylococcus aureus* from 12 beef samples showed that the beef has been 100% being contaminated by *Staphylococcus aureus* and 100% from total sample tested had been contaminated by *Staphylococcus aureus* exceeded the limit of the microbial standard contamination that have been established by SNI standard.

Keyword : beef, *Staphylococcus aureus*.

