

**CONTAMINATION OF *Staphylococcus aureus* ON BROILER CHICKEN MEAT (*Gallus domesticus*) THAT SALES IN TRADISIONAL MARKET IN KECMATAN KENJERAN SURABAYA**

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**ABSTRACT**

Broiler Chicken Meat is very popular in Indonesia. The consumption of broiler chicken meat in 2015 reached 4,797/kg/capita/year. Poultry meat is perfect as a medium for microbial growth, because the nutritional content is quite complete, causing broiler chicken meat easily contaminated by microorganisms. Meat from poultry is often found to be contaminated by potential pathogenic microorganisms such as *Salmonella*, *Campylobacter*, *S. aureus*, *E. coli*, and *Listeria* (Bhaisare et al., 2014), because poultry tend to be in a dirty environment. *S. aureus* is a bacteria that causes food poisoning that can lead to gastroenteritis due to consume foods containing one or more of the enterotoxins it produces. This research aimed to determine contamination of *Staphylococcus aureus* on broiler chicken meat that sales in tradisional market Kecamatan kenjera Surabaya. Part of broiler chicken meat that used for this research is *M. pectoralis*. The result show that 21 sampel (100%) that collected from tradisional market in Kecamatan Kenjeran is contaminated *Staphylococcus aureus*

**Keyword :** Broiler, Chicken Meat, *Staphylococcus aureus*