

ABSTRAK

Es kelapa muda atau biasa disebut es degan merupakan minuman yang banyak dijual di pinggir jalan. Es kelapa muda paling diminati masyarakat karena banyaknya nutrisi yang terkandung didalamnya, seperti karbohidrat, protein, dan sedikit lemak. Namun, banyaknya penjual es kelapa muda di wilayah Surabaya kurang memperhatikan kebersihan alat dan lingkungan disekitarnya. Pengolahan dan penyajian yang belum sepenuhnya baik dapat memunculkan adanya bakteri dalam es kelapa sehingga tidak layak untuk dikonsumsi. Pengambilan sampel dilakukan pada bulan Oktober 2017 dan penelitian dilakukan di laboratorium mikrobiologi Rumah Sakit Universitas Airlangga Surabaya. Penelitian menggunakan uji biokimia untuk mengetahui jenis bakteri yang ada pada 10 sampel air kelapa. Dari 10 sampel yang diambil secara acak didapatkan bahwa sampel yang diperiksa terdapat 100% kontaminasi bakteri non-patogen *Klebsiella*.

Kata kunci : Kelapa muda, *Klebsiella*, keamanan makanan, sanitasi dan *hygiene* pangan, bakteri

ABSTRACT

Coconut ice or commonly called Es Degan is a beverage sold in the street by street sellers. Coconut ice is popular among the community because of the many nutrients contained therein. However, many sellers of coconut ice in the region of Surabaya are less on paying attention to hygiene either the tools or their surrounding. Processing and the serving that has not been completely decent can lead to the presence of bacteria in coconut ice. So that it is not feasible for consumption. Ten sample was taken in October 2017 and research was conducted in microbiology laboratory, Universitas Airlangga Hospital. Samples were then proceeded further to determine the type of bacteria presents in 10 samples of coconut water using biochemical test. From 10 samples taken randomly, all of them were contaminated by non-pathogenous bacteria Klebsiella (100%).

Keyword : young coconut, Klebsiella. Food safety, sanitation and food hygiene, bacteriy