

DETECTION AND ISOLATION OF *Salmonella* sp. ON BEEF AT TRADITIONAL MARKETS IN KABUPATEN SITUBONDO

Farah Fanissa

ABSTRACT

This study aims to detect the presence of *Salmonella* sp, on beef sold at traditional markets in Kabupaten Situbondo. By using the superficial part of *M. gastrocnemius*, 31 sample pieces was taken randomly from 14 traditional markets in 3 different regions in Kabupaten Situbondo for then to be tested referred to SNI 2897:2008 and ISO 6897:2002. Through the pre-enrichment process, each sample was rinsed by using Pepton Water medium and continued with enrichment in TetraThionate Broth Base medium (TTB). The colonies in TTB were then isolated using SS (*Salmonella Shigella*) agar. Growth of colorless bacterial colonies by showing the presence or absence of black spots for then carry out the re-culture process to obtain pure isolates of *Salmonella* sp.. After the isolation processes is done, a typical bacterial colonies were then identified and confirmed by using TSIA, Urea agar, SIM and MR-VP. Through a series of testing processes, showed that there is one sample (3.22%) positively contaminated with *Salmonella* sp. from 31 pieces of the total samples that used for.

Keywords : *Salmonella* sp., beef, traditional market