

## Contamination Analysis of *Escherichia coli* on Broiler Chicken Meat in Traditional Markets of Medan City

J.Siregar, S. Umar, N.D.Hanafi\*

Animal Production Program Study, Faculty of Agriculture, Universitas Sumatra Utara, Padang Bulan, Medan 20155, Indonesia

\*corresponding author : nevydiana@yahoo.co.id

**Abstract.** *Escherichia coli* (*E. coli*) is a gram negative bacteria that can reduce the quality of meat and cause diarrhea if the amount is too much. This study aims to investigate the presence of *E. coli* contamination in chicken meat sell in traditional markets in Medan. This research was conducted using the perposive sampling method and collect samples from 30% of each nine traditional markets with a total of 32 samples. The traditional markets in Medan, namely Petisah, Central, Sei kambing, Kampung Lalang, Kwala Bekala, Helvetia, Kampung Baru, Kemiri and Padang Bulan. Reserch were conducted by using the CFU / ml method with chromocult media. Samples were analyzed in the laboratory of the Regional Veterinary Disease Investigation Center Region 1 Medan. The results showed 32 samples of chicken meat had exceeded the maximum limit of microbial contamination. The highest total microbial average was in the Kampung Lalang market 3.49 Log CFU / g, and the lowest was in the Kemiri market of 2.79 Log CFU / g. Based on the results of the research, it was found that the meat in the traditional markets of Medan was all contaminated with *E. coli* and had passed the maximum limit of bacterial contamination.

**Keywords:** bacteria, chicken meat, contamination, *e.coli*, traditional markets

### 1. Introduction

Food from livestock is needed by humans as a source of protein. Animal protein is very important because it contains amino acids that are close to the amino acid structure needed by humans so that they will be easier to digest and more efficient in their use. However, food of animal origin will human health if it is unsafe, for example, it has high population of microbes. Therefore, food safety from livestock is an absolute requirement that must be met.

Meat is easily damaged by microbes. Damage to meat is characterized by a change in odor and mucus, which usually occurs when the number of microbes becomes millions or hundreds of millions of cells or more per 1 cm of surface area of the meat. The surface of freshly slaughtered meat usually contains

from about 10<sup>2</sup> to 10<sup>4</sup> specific bacteria, and is mainly composed of mesophilic bacteria originating from the digestive tract and the outer surface of the animal. [1].

Microorganisms that destroy meat can come from infection with live livestock and contamination of meat after slaughter. Dirty and dusty environments and cages and drinking water sources contaminated with feces have high *E. coli* content. *E. coli* is a gram-negative rod bacteria. The cells can be single, paired, and the short chain is usually not encapsulated. *E. coli* is a normal inhabitant of the intestine, but often causes infection if there is too much of it. *E. coli* becomes pathogenic when the number of these bacteria in the digestive tract increases or is outside the intestine. *E. coli* produces enterotoxins causing cases of diarrhea [2]. If meat contaminated with *E. coli* bacteria is still consumed, it will cause disease, especially gastrointestinal tract disease, fever, diarrhea, typhoid and others.

## **2. Materials and Methods**

### **2.1. Materials**

The research was carried out in traditional markets and continued with analyzed at the Laboratory for Disease Investigation, Regional Veterinary Center I Jl. Jend. Gatot Subroto-Medan. This research was conducted from November to January 2021.

Materials in this study were meat broiler chickens taken at 08:00 am from traditional market with total of 32 samples. The media for testing were solution *Buffred Pepton Water (BPW)*, media *Chromocult*, alcohol and aquadest, cotton and tissue.

### **2.2. Methods**

This research was conducted by taking samples of a heterogeneous and even population from each traditional market with catagorist big size market, medium and small. 30% of all traders in each of the traditional markets were taken.

## **2.3. Research Implementation**

### **Making Method Media Solution**

#### **1. Media *Buffered Peptone Water (BPW)***

BPW weighed as much as 25 grams and put into the Erlenmeyer flask and dissolved (homogenized) with 1000 ml of sterile distilled water, then heated to boiling on a hot plate then sterilized using an autoclave at a temperature of 121°C for 15 minutes.

#### **2. Making Media *Chromocult Agar (CA)***

34.5 grams of Chromocult, put it in Erlenmeyer and dissolve (homogenize) with 1000 ml of aquadest. Then heated on a hot plate until boiling then sterilized by autoclave at a temperature of 121°C for 15 minutes.

## **2.4. Test Method**

Testing the total analysis of *E. coli* contamination was carried out by weighing 25 gram of the sample aseptically and placing it in a sterile plastic bag and adding 225 ml of BPW solution then stomacher for 2 minutes. Next, pour 9 ml of BPW solution into a sterile test tube and then add 1 ml of 10<sup>1</sup> dilution suspension with a sterile pipette into a 9 ml BPW solution to get 10<sup>2</sup> dilution. Do 10<sup>3</sup> dilutions in the same way.

Then 1 ml of the suspension from each dilution is put into a sterile petri dish. Then pour the Chromocult media that has been cooled to a temperature of 45<sup>0</sup> C into each petri dish containing the suspension and move it carefully to spread the microbial cells evenly. After the agar was frozen, the plates were incubated upside down at 35<sup>0</sup>C for 24 hours. After incubation, the number of colonies that grew on Chromocult agar was calculated. Colony characteristics obtained from breeding on these media are purple or blue violet colonies. The purple color is formed due to the binding of *E. coli* bacteria with  $\beta$ -galactosidase and  $\beta$ -glucuronidase enzymes.

## 2.5. Data Analysis

The data that has been obtained from a test were processed then analyzed with a descriptive approach according to SNI 2897: 2008. Descriptive analysis was used to reveal facts, circumstances, conditions at the time of the research.

## 3. Results And Discussion

### 3.1 Total Amount of Contamination *E. coli*

The results of research on *E. coli* contamination in chicken meat is presented on “Table 1”.

**Table 1.** Results of *E. Coli* contamination in chicken meat at big size traditional markets

Markets	code	Samples						Total	Average
		P1	P2	P3	P4	P5	P6		
Petisah	A1	3.47	3.47	3.47	3.73	3.41	3.30	20.85	3.47
Pusat Pasar	A2	3.39	3.47	3.56	3.47	3.47	-	17.36	3.47
Sei Kambing	A3	2.32	2.43	3.47	3.47	3.44	-	15.13	3.02

“Table 1” shows that microbial contamination of *E.coli* was lowest in the Sei kambing 3.02 CFU/g, Pusat pasar 3.47 CFU/g and the highest is in the Petisah 3.47 CFU/g.

The results of the research on contamination *E. coli* in chicken meat at the research location in the markets with a medium size market can be seen from “Table 2”.

**Table 2.** Test results *E.coli* on medium size traditional market.

Markets	Code	Samples				Total	Average
		P1	P2	P3	P4		
Helvetia	B1	3.23	3.25	3.47		9.95	3.31
Kampunglalang	B2	3.49	3.51	3.68	3.30	13.98	3.49
Kwala Bkala	B3	3.39	3.47	3.47		10.33	3.44

“Table 2” shows that the medium were found in the Helvetia market (B1) with of 3.31 Log CFU / g and the highest is in the Kampung Lalang market (B2) which was 3.49 Log CFU / g.

**Table 3.** Test results *E. coli* at smallest size traditional market

Markets	Code	Samples		Total	Average
		P1	P2		
Kemiri	C1	2.11	3.47	5.58	2.79
Padang Bulan	C2	3.32	2.44	5.76	2.88
Kampng Baru	C3	3.47	3.30	6.77	3.38

“Table 3” shows the average contamination of *E.coli*. The highest was found in the Kampung baru market (C3) with an average value of 3.38 Log CFU / g.

### 3.2 Factors Affecting Bacterial Contamination *E. Coli*

#### Cutting process and cutting tools

The high rate of *E. coli* contamination is influenced by the process of slaughtering chickens and poor handling after cutting, such as scattered chicken feathers and stagnant washing water due to piles of garbage. In accordance with the statement [3] which states that the main source of microbes found in carcass or meat is the process of slaughtering the animal itself, other sources of pollution are the outer surface of the body (skin, hair, and nails). The respiratory tract and the gastrointestinal tract.

In this study, the procedures for slaughtering chicken in traditional markets are in accordance with the halal standards issued by LPPOM MUI (2011), there are no different slaughtering procedures, all are the same in traditional markets, before being slaughtered the chickens are rested so that the chickens are not stressed so that in the expenditure process.

When slaughtering is facing the Qibla, all workers are slaughtering by cutting the esophagus, trachea, jugular vein and corotid artery (gastrointestinal tract and blood vessels) after which the chickens are waited for until they are completely dead. The blood is then removed from the body of the chicken. In this process, the chicken is not hung upside down, the chickens that have been slaughtered are placed in plastic bags or baskets so that the chickens do not jump out and wait for 2-3 minutes until the chickens do not. move again. The process of removing blood is not perfect because the chickens are not hanged so that the blood does not come out completely and can have the potential as a growth medium for microorganisms so that the meat is quickly damaged, because the chicken is not hanged by blood and the chicken excreta that comes out at the time of slaughtering contaminates the feathers and skin of the chicken.

Bacterial contamination can also come from the tools used in the cutting process. Lack of sanitation on the cutting tool will cause a lot of bacteria to appear. According to [4] the factors that cause the high number of *E. coli* in chicken meat samples are the lack of cleanliness of the tools used at the time of cutting the meat which will increase bacterial contamination in the meat and the placement of beef sold in the market at room temperature will accelerate growth. *E. coli* as a mesophilic microorganism will grow optimally at a temperature of 20-40°C.

The source of water used for the process of slaughtering livestock is very likely to be contaminated, because the slaughtering process, especially skinning and removing the offal is the most vulnerable point to contamination from the outside of the skin and contents of the digestive tract [5]. Washing conditions also need to be considered by using clean water and free from chlorine, so that bacteria cannot enter during the cutting process.

### **3.3 The conditions around the place of cutting**

The environmental conditions in the market with the largest size were still far from the clean category, while in the market with medium and small size the environmental conditions are good enough. There is no scattered garbage, the floor conditions in large and medium markets tend to be muddy while in small markets the floor conditions are adequate dry, and the level of traders awareness of hygiene in small markets is better, it affects the difference in the amount of bacterial contamination in the chicken meat.

The existence of *E. coli* is influenced by poor sanitation hygiene, irregular sales places, poor hygiene of sales stalls, and lots of standing water and garbage scattered to be the main source of microbes. In large and medium markets, it can be seen that the condition of the meat being sold is stacked and irregular. The meat that is placed on the sales table close to the offal can contaminate the carcass quickly [6]. *E. coli* lives normally in the intestinal tracts of warm-blooded animals and can contaminate food in a number of ways, including contamination by hand, during evisceration, indirect contamination through water pollution, and during product packaging.

Other contamination occurs through the cleanliness of the sellers hands, dirty or contaminated hands can transfer bacteria, hand washing is still a light activity that is still often forgotten, in small markets where hand washing is available at the market entrance so that consumers can clean their hands before touching meat. According to [7] hand washing is quite effective in preventing contamination of food

ingredients, for example chicken carcass, this is related to the personal hygiene of people who process food ingredients.

### **3.4 The condition of the seller mat and the cutting time**

Judging from the place where chicken meat is placed in traditional markets it can also affect the level of bacterial contamination in the meat. The high level of pollution is influenced by the place of sale that uses a base that is difficult to clean so that it is easily contaminated from the sales mat. Stalls for good sales should use a porcelain table that has a slope so that the table is easy to clean and water is easy to flow, so that the meat is not contaminated by other bacteria on the meat [8].

Based on the results of research, the high amount of bacterial contamination is influenced by the time of slaughtering, in large markets slaughtering chickens usually conducted very early in the morning so than in small markets. Bacteria that have contaminated meat in the market can grow, develop and carry out cell division while the meat is displayed. The influence of the time factor can be related to the number of bacteria. The time interval it takes for cells to divide is known as generation time. Bacterial single cells produce by binary fission and their number increases geometrically. If the initial bacterial contamination is below the maximum microbial contamination limit, after being displayed for some time the number will increase so that it passes the maximum contamination limit [9].

Another factor that also affects *E.coli* contamination in chicken meat can be due to the poor condition of the rearing house in the rearing cage where the cage is rarely cleaned of chicken manure and the condition of the cage close to the disposal of the chicken manure. Feces scattered and the base of the cage that are rarely replaced cause bacteria in the feces to stick to the feathers and skin of the chicken, therefore it is necessary to change the cage lining regularly and on a scheduled basis to make it cleaner and reduce the level of bacterial contamination.

## **4. Conclusion**

The analyzed of *E. coli* on chicken meat in traditional markets in Medan city which were carried out in nine markets all exceeded the thres hold set by SNI  $1 \times 10^1$  CFU / g. *E.coli* contamination in chicken meat were mostly found in big markets, namely Petisah (3.47), Pusat pasar (3.47) and Kampung Lalang market (3.49).

## REFERENCES

- [1] Badan Standar Nasional. SNI 01-3924-2009 tentang mutu Karkas dan Daging Ayam Pedaging. Departemen Pertanian, Jakarta. 2009.
- [2] Jawetz, Ernest. J.L. Melnick dan E.A.Adelbeng. Mikrobiologi untuk Profesi Kesehatan. Edisi 16, Edisi 16, EGC, Penerbit Buku Kedokteran, Jakarta. 1996.
- [3] Fernandes. Microbiology Handbook Meat Product. Surrey Leatherhead Food International 2009.
- [4] Soeparno. Ilmu dan Teknologi Daging. Cetakan ke-5. Gajah Mada University Press.Yogyakarta. 2005.
- [5] Buckle KA, R.A.Edward, G.H. Flead Ilmu Pangan.(diterjemahkan oleh purnomo). Jakarta : Universitas Indonesia Press. 1987.
- [6] Forsythe. Microbiology of Safe Food. London : Blackweell Science. 2000.
- [7] Purnawijayanti. Penelitian Penanganan Pada Daging. Universitas Negeri Malang, Malang 2001
- [8] Direktorat Kesehatan Masyarakat Veteriner. Pedoman Teknis Program Penataan Kios Daging Unggas Di Pasar Tradisional. Direktorat Jendral Peternakan Dapertemen Pertanian. Jakarta.2020.
- [9] Hardjopranjoto. Ilmu Kemajiran pada Ternak. Airlangga University Press, Hal 103-114 1995.
- [10] Tatipikalawan, J. M. Studi Penetapan Harga ayam Kisar pada Tingkat Peternak di Pulau Kisar Kabupaten Maluku Tenggara Barat. Tesis PS. Ilmu Peternakan UGM Yogyakarta. 2006.
- [11] Ditjenak Direktorat Jenderal Peternakan. Statistik peternakan. Ditjenak Kementrian Pertanian Republik Indonesia Jakarta: DITJENAK. 2012.
- [12] Juwita, U., Y Haryani, C Jose. Jumlah Bakteri Coliformdan Deteksiescherichiacolipada Daging Ayam Di Pekanbaru. JOM FMIPA Volume 1 No. 2 Juni. 2014.