

The mapping of microbiological quality of nasi rames (mixed rice dish)

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Abstrak

ABSTRAK

A study on microbiological quality of Nasi Rames was carried out ifrom December 1996 to January 1997. One hundred and two samples of Nasi Rames were collected and 102 food handler were interviewed.

The microbiological contamination was assessed by using the method of enumeration of Indicator organisms (Aerobic Plate Count, Coliforms, and Escherichia coli) in PetrifilmTM at SEAMEO TROPMED Laboratory, Jakarta.

High microbial counts were found in food samples. More than 21 % of food samples contained APC higher than 106 CFUIg food. Coliform counts higher than 102 CFUIg was found in 75.5% of Nasi Rames and 42.2% of the samples were contaminated with E. coll.

The study did not find geographical pattern of microbiological contamination in studied area or any significant differences between districts as well as environment. Statistical analysis showed there was significant difference in microbial counts between vendor 1 and vendor 2.

Further statistical analysis on risk factors contribute to microbial contamination showed that water source was associated with high counts of APC ($p=0.016$) and that the manner of waste disposal was associated with E. coli contamination ($p=0.025$).

The study has suggested that the basic facilities were essential in the street vending operation. Considering that street food cater for numerous people, there are urgent needs to improve the microbiological quality of street foods. Actions should be taken to provide basic facilities and introduce the knowledge on food hygiene to street food vendors as well as the consumer.