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**ABSTRACT**

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***DESCRIPTION OF THE IMPLEMENTATION OF TRADER'S SANITATION  
HYGIENE AND THE PRESENCE OF Salmonella sp. IN BOWLED CHICKEN  
MEAT AT CIKURUBUK MARKET TASIKMALAYA CITY***

*Chicken meat is easily contaminated by various microorganisms in the environment, which can cause health problems for consumers. One of the contaminant microorganisms found in chicken meat is the pathogenic bacteria Salmonella sp. The aim of this research is to determine the description of traders' sanitation hygiene and the presence of Salmonella sp. on broiler chicken meat at the Cikurubuk Market, Tasikmalaya City. The research method used is descriptive observational with a cross sectional approach. The population in this study were all 21 traders of broiler meat at Cikurubuk Market. The sampling technique uses total sampling. Data collection techniques are by making observations. The research results show that the implementation of hygiene and sanitation by broiler chicken meat traders at Cikurubuk Market still does not meet the criteria in the Republic of Indonesia Minister of Health Regulation No. 17 of 2020. Laboratory results show that 7 samples of chicken meat were found positive/25g containing Salmonella sp bacteria. According to the Republic of Indonesia Minister of Health Regulation Number 2 of 2023, the requirements for the content of Salmonella sp bacteria. on chicken meat is negative/25g.*

**Key Words:** *Hygiene, Sanitation, Chicken Meat*