ABSTRACT

Evaluation the Application of Slaughter Chicken Techniques that Observed from Food Safety and Halal Food in Slaughter Houses at Four Subdistricts of Bogor

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Many of slaughter houses in Bogor still not appropiate to regulation of Indonesian National of Standarditation (SNI 01-6160-1999) that can causes contamination to carcass that produce in those slaughter houses. The equipments, the techniques of slaughter and the handling practices still not comply to request of sanitation and hygiene. The objective of this study was to evaluate the application of slaughter chicken technique that observed from food safety and halal food in slaughter houses in four subdistricts of Bogor. The experiment was used t-test to compare two types of slaughtering houses (coached and not coached) in building expedience, bacteria contamination and halal slaughtering. The results showed that the building expedience was significantly different (P>0.05) between those two types of slaughtering houses. The halal slaughtering practice was not significantly different for those two types of slaughtering houses. TPC contamination for all slaughtering houses was underneath from standard BMCM of SNI, except for not coached slaughtering houses of Dramaga was over than 1x10^6 cfu/g. The coliform contamination for all slaughtering houses was over than 1x10^2 cfu/g, but the numeric for TPC and coliform of coached slaughtering houses more better than not coached slaughtering houses. This evaluation of slaughtering houses showed that all slaughtering houses did not yet implemented the good slaughtering practice and good sanitation and hygiene practice totally.

Key words: Slaugthering houses, TPC, Coliform, halal slaughtering