

**UJI KANDUNGAN *Escherichia coli* DAN *PERSONAL HYGIENE*
PEDAGANG JAJANAN SIOMAY DI KALURAHAN TLOGOADI
SLEMAN 2026**

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INTISARI

Latar Belakang: Jajanan siomay merupakan salah satu makanan siap saji yang banyak dikonsumsi masyarakat dan berisiko mengalami kontaminasi mikrobiologis apabila proses pengolahan, penyimpanan, dan penyajiannya tidak memenuhi persyaratan higiene sanitasi. Keberadaan bakteri *Escherichia coli* pada makanan dapat digunakan sebagai indikator adanya pencemaran *fekal* dan rendahnya tingkat kebersihan dalam penanganan pangan. *Personal hygiene* pedagang merupakan salah satu faktor yang dapat memengaruhi keamanan pangan jajanan.

Tujuan: Mengetahui tingkat cemaran bakteri *Escherichia coli* pada jajanan siomay serta menggambarkan penerapan *personal hygiene* pedagang jajanan siomay di Kalurahan Tlogoadi, Sleman Tahun 2026.

Metode: Penelitian ini merupakan penelitian deskriptif dengan pendekatan observasional. Sampel penelitian terdiri dari 15 pedagang siomay dan 15 sampel siomay yang dipilih menggunakan teknik purposive sampling. Pemeriksaan *Escherichia coli* dilakukan di Balai Laboratorium Kesehatan dan Kalibrasi DIY menggunakan metode SNI ISO 16649-2:2001 dengan media TBX. Data *personal hygiene* diperoleh melalui observasi menggunakan lembar *checklist* berdasarkan Permenkes Nomor 2 Tahun 2023 dan dianalisis secara deskriptif.

Hasil: Dari 15 sampel siomay yang diperiksa, terdapat 2 sampel (13,3%) terkontaminasi *Escherichia coli* dan 13 sampel (86,7%) tidak terdeteksi mengandung *Escherichia coli*. Sebanyak 10 pedagang (66,7%) memiliki *personal hygiene* memenuhi syarat dan 5 pedagang (33,3%) tidak memenuhi syarat. Seluruh sampel yang terkontaminasi berasal dari pedagang dengan kategori *personal hygiene* tidak memenuhi syarat.

Kesimpulan: Masih ditemukan cemaran *Escherichia coli* pada jajanan siomay yang dijual di Kalurahan Tlogoadi. Sebagian besar pedagang telah menerapkan *personal hygiene* yang memenuhi syarat, namun peningkatan higiene sanitasi pangan tetap diperlukan untuk meminimalkan risiko kontaminasi dan meningkatkan keamanan pangan.

Kata Kunci: *Escherichia coli*, siomay, *personal hygiene*, keamanan pangan, pedagang jajanan

TESTING FOR *Escherichia coli* CONTENT AND PERSONAL HYGIENE OF SIOMAY SNACK VENDORS IN TLOGOADI VILLAGE SLEMAN 2026

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ABSTRACT

Background: *Siomay snacks are a type of ready-to-eat food widely consumed by the public and are at risk of microbiological contamination if their processing, storage, and serving do not meet hygiene and sanitation requirements. The presence of *Escherichia coli* bacteria in food can serve as an indicator of fecal contamination and poor hygiene in food handling. Vendors' personal hygiene is one factor that can affect the food safety of these snacks.*

Objective: *To determine the level of *Escherichia coli* contamination in siomay snacks and to describe the implementation of personal hygiene among siomay vendors in Tlogoadi Village, Sleman, in 2026.*

Methods: *This study is a descriptive study using an observational approach. The study sample consisted of 15 siomay vendors and 15 siomay samples selected using purposive sampling. *Escherichia coli* testing was conducted at the BLKK DIY using the SNI ISO 16649-2:2001 method with TBX medium. Personal hygiene data were obtained through observation using a checklist based on Ministry of Health Regulation No. 2 of 2023 and analyzed descriptively.*

Results: *Of the 15 siomay samples tested, 2 samples (13.3%) were contaminated with *Escherichia coli*, and 13 samples (86.7%) were not detected to contain *Escherichia coli*. A total of 10 vendors (66.7%) met personal hygiene standards, while 5 vendors (33.3%) did not. All contaminated samples originated from vendors in the “does not meet standards” category.*

Conclusion: **Escherichia coli* contamination was still found in siomay snacks sold in Tlogoadi Village. Most vendors have implemented acceptable personal hygiene practices; however, improvements in food sanitation hygiene are still necessary to minimize the risk of contamination and enhance food safety.*

Keywords: **Escherichia coli*, siomay, personal hygiene, food safety, snack vendors*