

HYGIENE AND QUALITY OF AKAK TELUR AND
TERUNG RASUNG OF SELECTED LOCAL FOOD PREMISES

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MICROBIOLOGICAL QUALITY IN *AKAK TELUR* AND *TEPUNG PASUNG* OF SELECTED LOCAL FOOD PREMISES

By
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ABSTRACT

The aim of this study was to assess the microbiological quality in *Akak telur* and *Tepung pasung* of food premises available in surrounding area of Kuala Terengganu. A total of 54 samples were purchased from three selected food premises and the following microbiological tests of Total Plate Count (TPC), *Staphylococcus aureus* count, Yeasts and moulds Count, psychrotrophic count, coliform count and the presence of presumptive *E.coli* were determined. Mean of TPC values of *Tepung pasung* samples were higher than *Akak telur* samples. Premise 3 showed higher mean of TPC compared to the other two premises (Premise 1 and 2). *Akak telur* (78%) had the higher percentage of *S. aureus* than *Tepung pasung* (67%). There was a significant difference ($P<0.05$) between the microbiological analyses conducted except for *S. aureus* count in all three premises. There was a significant difference ($P<0.05$) between the microbiological analyses conducted except for Total Plate Count, psychrotrophic count, and coliform count between *Akak telur* and *Telur pasung*. The present study concluded that the microbial qualities in *Akak telur* and *Tepung pasung* analyzed in this study were acceptable by the Ready-to-Eat Australian /New Zealand Standard that was used by the Ministry of Health, Malaysia.

ABSTRAK

Kajian ini adalah bertujuan untuk mengenalpasti kualiti mikrobiologi yang terdapat pada Akak telur dan Tepung pasung daripada premis makanan di kawasan sekitar Kuala Terengganu. Sebanyak 54 sampel telah dibeli daripada tiga premis makanan yang terpilih dan ujian mikrobiologi berikut iaitu pengiraan plat total, kehadiran *Staphylococcus aureus*, pengiraan kulat dan yis, pengiraan *psikrotrofik*, pengiraan koliform dan kehadiran jangkitan *E. coli* telah dikenalpasti. Nilai purata kiraan plat total bagi Tepung pasung adalah lebih tinggi berbanding Akak telur. Premis 3 menunjukkan purata kiraan plat total yang lebih tinggi berbanding dua premis yang lain (Premis 1 dan Premis 2). Akak telur mempunyai jumlah peratusan *Staphylococcus aureus* yang lebih tinggi (78%) berbanding Tepung pasung (67%). Terdapat perbezaan yang signifikan ($P < 0.05$) di antara analisis mikrobiologi yang dijalankan dengan ketiga-tiga premis yang dikaji kecuali untuk pengiraan *S. aureus*. Terdapat perbezaan yang signifikan ($P < 0.05$) di antara analisis mikrobiologi yang dijalankan pada Akak telur dan Tepung pasung kecuali untuk pengiraan Plat Total, pengiraan *psikrotrofik* dan pengiraan koliform. Kajian ini memberi kesimpulan bahawa kualiti mikrobiologi Akak telur dan Tepung pasung masih berada pada tahap yang boleh diterima berdasarkan Standard Makanan Tersedia Dimakan oleh Australia/New Zealand yang digunakan oleh Kementerian Kesihatan Malaysia.