Cooked poultry meat and products as a potential source of some food poisoning bacteria

Abd-El-Malek, A. M.

Abstract:

This study was conducted in Assiut, Egypt, to investigate the prevalence rate of Listeria spp., Staph. aureus, Salmonella spp. and Campylobacter spp. in ready to eat (RTE) chicken meat and products. A total of 135 RTE chicken samples comprised of 50 chicken frankfurters, 35 chicken shawerma, 25 chicken breast and 25 chicken thigh which were collected randomly from different restaurants. The achieved results declared that Staph. aureus was the most predominant one; isolated from 22 (16.3%) from examined samples followed by L. monocytogenes was detected in 9 (6.7%) in cooked chicken samples. Salmonella was isolated from 6 (4.4%). The most prominent Salmonella serovars were S. Enteritides while, Campylobacter spp. was isolated from 3 (2.2%) of the samples. C. jejuni was the only strain isolated. Conclusion: RTE cooked chicken meat and products can be contaminated with a wide variety of pathogenic food poisoning microorganisms as Staph. aureus, L. monocytogenes, S. Enteritidis, S. Typhimurium and C. jejuni during processing, so it could be considered as an important public health risk. These results signify the importance of sustained surveillance of foodborne pathogens in cooked chicken meat to minimize the risk of contamination and protecting consumers against outbreaks of food poisoning.

Keywords:

RTE cooked chicken meat, L. monocytogenes, Staph. aureus, Salmonella spp., Campylobacter spp.

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