

**Incidence of some pathogenic bacteria in selected meat products from retail outlets in Alexandria Province**

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The presence of pathogenic bacteria in meat products will render the meat unsafe to the consumer as they are encountered in causing food poisoning and also they reflect the hygienic standard of the vendors' shop. In the current study, a total of 100 random samples of meat products including; pasterma, sausage, luncheon and beef burger (25 samples of each) were collected from different super markets at Alexandria Province for isolation of some pathogenic bacteria including *E. coli*, *Salmonella*, *Shigella* and *Y. enterocolitica*. The obtained results revealed that *E. coli* was isolated with an incidence of 32, 60, 24 and 36% in the examined samples, respectively. In addition, serotyping of the obtained isolates of Enteropathogenic *E. coli* clarified the detection of serotypes; O<sub>111</sub>: K<sub>58</sub>, O<sub>124</sub>: K<sub>72</sub>, O<sub>26</sub>: K<sub>60</sub>, O<sub>128</sub>: K<sub>67</sub>, O<sub>86</sub>: K<sub>61</sub> and O<sub>157</sub>: H<sub>7</sub> at various rates. Also, it was found that the incidence of *Salmonella* in the examined samples was 8, 8, 4 and 8%, respectively and the serotyping of the obtained isolates cleared the detection of *S. Enteritidis*, *S. Typhi* and *S. Paratyphi*. Finally, *Y. enterocolitica* was isolated with an incidence of 16, 20, 8 and 24%, respectively. The hygienic significance as well as public health hazards of each isolated microorganism, as well as the recommended measures to lower these microorganisms in meat products and improve the quality of meat products were discussed.

**Key words:** Incidence, Pathogenic bacteria, Meat products