

**INVESTIGATION ON THE PRESENCE AND ANTIBIOTIC
SUSCEPTIBILITY OF *LISTERIA MONOCYTOGENES*
ISOLATED FROM MEAT AND MEAT PRODUCTS**

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In this study red meat and red meat products consumed in Konya were collected under aseptic conditions during March 2012 to December 2012. Total of 200 samples were taken from butcher shops and supermarkets and analyzed with cultural and PCR methods for the presence of *Listeria* spp. and *Listeria monocytogenes*. Susceptibility of the isolates to 18 antibiotics were determined by disk diffusion method. 19 out of 200 samples (9.5%) were found to be contaminated with *Listeria* spp. The isolates were identified as *L. innocua*, *L. seeligeri*, *L. welshimeri*, *L.monocytogenes*, *L. ivanovii*; 55.79%, 22.10%, 11.58%, 6.32%, 4.21% respectively. *L. monocytogenes* were isolated from meat pieces (2), minced meat (3) and hamburger (1). In the study susceptibility of the isolates to 18 antibiotics were determined. All of the *L. monocytogenes* isolates were susceptible to three antibiotics (Amoxicillin/Clavulonic acid, Sulphamethoxazole/Trimethoprim ve Vankomycin) and resistance to one antibiotic (Clindamicin). As a result, it was evaluated that minced meat and meat pieces was the highest rate (83.3%, 5/6) of contamination with *L. monocytogenes*. Determination of non-pathogenic *Listeria* spp. is found to be important because it is the indicator for *L. monocytogenes*. Therefore, the results presented in this study indicate the potential risk of *L. monocytogenes* contamination of raw meat and meat products.

Keywords: Antibiotic susceptibility, *L. monocytogenes*, PCR, Public health

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