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ISOLATION AND IDENTIFICATION OF SOME PATHOGENS IN SOME POULTRY ENTERPRISES RUNNING IN PROVINCE OF ADANA, TURKEY

I. Var^{*}, S. Sağlam, B. Heshmati

Cukurova University, Faculty of Agriculture, Dep of Food Engineering, Adana, Turkey

Chicken meat, which has an important place among foods of animal origin, is a medium for introducing foodborne infections and toxins into the human body because of its composition and environmental conditions. In this study, some pathogens found in scalding tank water and cleaning water containing whole chicken carcasses and body parts (thigh, breast, wing, liver) that were obtained from poultry enterprises operating in the province of Adana, Turkey were investigated . Samples (n = 42) were analyzed aerobic colony count (ACC), coliform (*E. coli*), Salmonella spp., and Listeria spp. We used the culture method for enumerating the ACC, the most probable number (MPN) technique for the total coliform and E. coli and ISO 6579 and FDA to detect the prevalence of Salmonella spp. and Listeria spp., respectively. In this research, even though the contamination levels of all of the samples showed differences according to the enterprises, levels were detected as 4×10^3 - 85 x 10^{20} and 7.4 -> 1100 MPN/g for ACC and total coliform bacteria and E. coli count, respectively. The E. coli present was observed to be *E. coli* Type I and *E. coli* O₁₅₇H₇. We found Salmonella spp. in three of the samples studied which were taken from one enterprise. Listeria spp. isolated from 27 samples studied which were taken from three enterprises. Listeria spp. were categorized as the following: seven strains of *L. monocytogenes*, eight strains of *L. innocua*, eight strains of *L. welshimeri*, two strains of *L. seeligeri*, and two strains of L. ivanovii. Overall, this study has found that production has not yet reached the desired level of hygienic quality for the enterprises running in province of the Cukurova region which were investigated.

Keywords: pathogens, poultry enterprises, scalding tank water, cleaning water, chicken meat

Corresponding author: ivar@cu.edu.tr 334