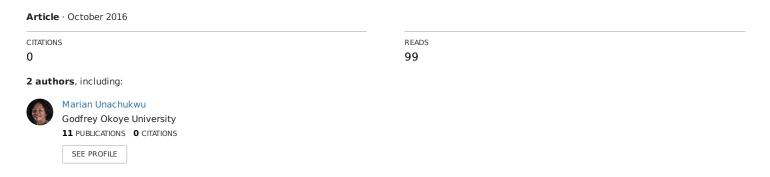
## Bacteriological Analysis of Beef, Table surface and Wash Water from Abakpa and Mammy Market, Enugu State, Nigeria



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## **ABSTRACT**

This study was designed to examine the quality of beef offered for daily retail sale in two markets, (Abakpa and Mammy). After slaughtering in the main slaughter houses of these markets in Enugu, Nigeria, The two markets were visited between March and April 2013 to collect sample and information on the hygienic conditions of the cattle meat slaughtered. A total of 60 samples each of beef, table surface and wash water specimen were collected. Microbiology analysis was carried out immediately under aseptic conditions. The total Coliform counts ranging from  $18\times10^1$  and  $16\times10^1$  cfu /ml for meat,  $10.2\times10^2$  and  $13.2\times10^3$  cfu/ml for contact surface,  $2.4\times10^1$  and  $2.2\times10^1$  cfu/ml for wash water were recorded for Abapka and Mammy Markets respectively. Six isolates of Gram negative and positive bacteria were consistently isolated during this study. They are *Escherishia Coli, Pseudomonas Aeruginosa, Staphylococcus sp., Staphylococcus aerus, Klebsiella sp and Citrobacter sp.* The presence of these indicator organisms as well as other possible pathogens found in the study is of human health concern.

Keywords: Bacteria, contamination, beef, Coliforms, Abattoir.

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