

# **SURVEY OF BACTERIAL INFECTED LEVELS IN POULTRY MEAT IN SLAUGHTERHOUSE AT TRA VINH CITY**

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## **Summary**

The fresh chicken meat quality were assessed on 80 samples, of which 24 raw meat samples were taken from a slaughterhouse and 56 slaughterhouse 's environmental samples. The assessment of meat quality was based on the National Technical specifications for fresh meat (TCVN 7046: 2009) and included six microbiological criteria, namely total aerobic bacteria, *Coliforms*, *Escherichia coli*, *Staphylococcus aureus*, *Clostridium perfringens* and *Salmonella* spp. The results showed that fresh chicken meat samples were contaminated with bacteria at rates of 100% of total aerobic bacteria, 100% of *Coliforms*, 100% of *Escherichia coli*, 100% of *Staphylococcus aureus*, 0% of *Clostridium perfringens* and 16.7% of *Salmonella* spp. Furthermore, survey results showed that the bacteria contamination levels of the slaughterhouse's environmental samples were very high. This study revealed that chicken raw meats are often contaminated with food-borne pathogens. Raw chicken meats are potential vehicles for transmitting food-borne diseases, and our findings stress the need for increased implementation of hazard analysis of critical control point in slaughterhouse.

**Keywords:** *Bacterial contamination, chicken meat, poultry slaughterhouse, Salmonella spp., Tra Vinh.*