

بسم الله الرحمن الرحيم

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بقسم التوثيق الإلكتروني بمركز الشبكات وتكنولوجيا المعلومات دون أدنى مسئولية عن محتوى هذه الرسالة.

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Cairo University Faculty of Veterinary Medicine Department of Food Hygiene and Control



CCPs Assessment of Some Cooked Chicken Product in a Hospital Catering

Thesis Presented by Ayat Issa Ahmed Issa

(B.V.Sc Alexandria University, 2010)

For the Degree of M.V.Sc. (Hygiene and Control of Meat and its products)

Under the Supervision of

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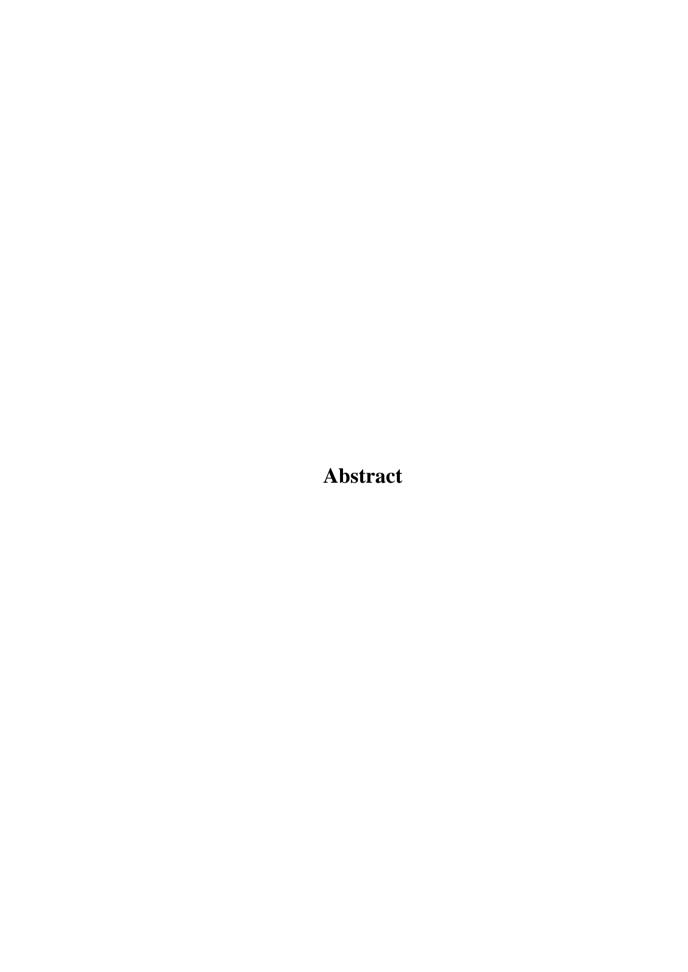
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Abstract

Chicken meat is an important source of animal proteins in meals serviced hospitals' catering due to its high nutritive value for immune-compromised patients. However, it could be contaminated with pathogens such as S. aureus, Salmonella and Escherichia coli. So, to secure a safe chicken meat meal for patients, special precautions must be taken. Therefore, the current study was implemented to evaluate the bacteriological status of chicken meals in hospital catring through collecting 168 samples (104 of chicken shawerma, 32 of shish tawook and 32 of roasted chicken) and 55 swabs from food contact surfaces and employee's hands. The chicken meat samples are examined for APC, total Staphylococcus count, total coliform count, fecal coliform count, as well as detection of S. aureus, E. coli and Salmonella spp. APC mean value for chicken shawerma is (6.3 log₁₀ CFU/g). APC mean value of shish tawook is 6.5 log₁₀ CFU/g. APC for roasted chicken is 4.9 log₁₀ CFU/g). All previous results decreased after cooking. E. coli was detected and only before cooking there for cooking is the majoir CCP detected during preparation of these chiken meals. S. aureus and Salmonella are not detected from the three products in all preparation steps.

Keywords: Chicken shawerma, shish tawook, roasted chicken, cooked poultry, *Staphylococcus* count, *E. coli*, coliform, HACCP, Hospital catering

Dedication

To

My family & Friends

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