



بسم الله الرحمن الرحيم

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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**  
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(B.V.Sc Alexandria University, 2010)

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

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## **Abstract**







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**Title of Thesis:** CCPs Assessment of Some Cooked Chicken Products in a Hospital Catering.

**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 catering 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 log<sub>10</sub> CFU/g). APC mean value of shish tawook is 6.5 log<sub>10</sub> CFU/g. APC for roasted chicken is 4.9 log<sub>10</sub> CFU/g). All previous results decreased after cooking. *E. coli* was detected and only before cooking. there for cooking is the major CCP detected during preparation of these chicken 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



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# Dedication

*To*  
*My family & Friends*



# *Acknowledgement*

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