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Investigation of *Staphylococcus aureus* enterotoxin in the meals of some hotels in Antalya, Turkey

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This study includes hot meal samples from six hotels (10 samples for each). The food samples were identified by planting into Braid Parker Agar including pre-prepared egg-yolk tellurite emulsion. Isolated *S. aureus* bacteria were analyzed for enterotoxin via the commercial kit of Reversed Passive Latex Agglutination. 21 out of 60 meal samples were found *S. aureus* contaminated in 1.0×10^3-4.7×10^4 kob/g. Enterotoxin was found positive in 6 samples out of 12 in which the *S. aureus* number was detected more than 1.0×10^3. In the samples of the first hotel, one SEB was found positive. In the samples of the second hotel, one SEC was found positive. In the samples of the third hotel, one SEC was found positive. In the samples of the forth hotel, no enterotoxin was found positive. In the samples of the sixth hotel, one SEA and one SED were found positive. In inspected 21 *S. aureus* bacteria, enterotoxin A (SEA) was found positive in one of the samples (10%), enterotoxin B (SEB) was found positive in two samples (5%), enterotoxin C (SEC) was found positive in two food samples (5%), enterotoxin D (SED) was also found positive in one food samples (6.7%). In hotels having all inclusive system, hot meals require extra attention for food safety. Heat-processing is not effective in terms of food intoxication. To protect consumer health in a better way, it is vital to pay extra attention to general sanitation rules and to handling food safety like HACCP and to staff hygiene.

Biography

Rasih Felek has completed his MD from Hacettepe University School of Medicine and Postdoctoral studies from Ataturk University School of Medicine. He has published more than 14 papers in reputed journals.

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