

2nd International Congress on **Bacteriology & Infectious Diseases**

November 17-19, 2014 DoubleTree by Hilton Hotel Chicago-North Shore, USA

Bacteriological examination of some ready-to-eat foods in Faisalabad with special reference to *Listeria monocytogenese*

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Rapid population, urbanization and changing life style are the major factors to use ready-to-eat (RTE) foods and numerous inhabitants meet their daily nutritional needs with this. This situation may be a risk for consumers due to microbial contamination in RTE foods. The microbiological quality as well as quantity of ready-to-eat food products sold in different streets and canteens in the city of Faisalabad was judged. A total of one hundred and twenty RTE food samples, including *dahi baray*, *gol gappay*, fruit chat and patties were collected from different canteens and streets in Faisalabad city between March and August, 2010. The most prevalent bacterial such as *Escherichia coli*, *Staphylococcus aureus* and *Listeria monocytogenese* were isolated and counted. The viable bacterial counts were 7.4×10^4 cfu/ml, 3×10^4 cfu/ml, 2.5×10^4 cfu/ml and 4×10^4 cfu/ml for Dahi baray, gol gappay, fruit chat and patties, respectively. Precautionary measures and sanitary conditions were improved for the outbreak of food-borne diseases by the consumption of these RTE foods.

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