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Abstract

This study was conducted to determine bacterial contamination of camel carcasses at Tambool slaughterhouse, from October to December 2014. A total of 150 swab samples were collected for total viable counts (TVCs) of bacteria from 10 camel carcasses were randomly selected and sampled from different sites (shoulder, rump, neck and brisket region at the point of skinning, evisceration and washing and the hand of workers at the moment of skinning, evisceration and washing also the knife of workers at skinning and evisceration by using sterile swabs). The TVC ranged from \((12\times10^3 \text{ cfu/ml})\) to \((1, 2\times10^3 \text{cfu/ml})\) at slaughterhouse. Due to multiple contacts of carcasses with contaminated slaughtering utensils and hands of worker, the highest level of TVC after skinning was from the neck site at the slaughterhouse, \((12\times10^3 \text{ cfu/ml})\). While the highest level of TVC after evisceration was from brisket at the slaughterhouse, \((5.4\times10^3 \text{ cfu/ml})\). After washing the highest level of TVC was from neck at the slaughterhouse, \((3, 1\times10^3 \text{ cfu/ml})\). Eleven species of bacteria were isolated and the highest average prevalence was \textit{Pseudomonas spp}. 18.69% and the lower average was \textit{Salmonella spp}\ 1.62%. 
ملخص الظروحة

هذه الدراسة أُجريت لتحديد التلوث البكتيري في لحوم الأبل المذبوحة في مسلخ مدينة تمبول من شهر أكتوبر ديسمبر 2014م. تم اخذ 150 عينة للتزربع و للعد الحي للبكتريا من 10 رأس من الأبل المذبوحة عشوائيا.

اختبرت بعض النقاط الحرة في خط ذبائح الأبل اشتملت على السكاتاوات و ايدي العاملين و اجزاء من الذبائح مثل الصدر والكفل والعنق والكتف. ونتم الاختبارات العملية للعينات للتعرف على البكتيا العزلة (12×10³ CFU/ML) و كان عدد البكتيا (1,2×10³ CFU/ML) في العينات العديدة للنوع المذبوحة. و كان عدد البكتيا الحية بعد عملية الصلخ (12×10³ CFU/ML).

و ذلك نتيجة لتناس السكاكين وأيدي العاملين والذبائح وجدنا أن أكثر عدد للبكتريا كان في منطقة العنق (5, 4×10³ CFU/ML).

و كانوا أكثر عدد للبكتيا الحية بعد عملية تنفيذ الحشاء كان في منطقة العنق (3, 1×10³ CFU/ML).

و كانوا أكثر عدد من البكتيا الحية بعد عملية الغسيل كان في منطقة العنق (10³ CFU/ML).

أحدى عشر نوع من البكتريا تم التعرف عليها. أكثر نسبة كانت من بكتريا سودوموناس 18,69%، وبكتيا السالونيا بنسبة 1,62%.