

Abstract

The aim of the study was to investigate the contamination of poultry meat in automatic slaughterhouse with *Salmonella* spp. and *Escherichia coli*.

Sixty swab samples were collected from carcasses of broiler chickens. The study covered six stages of poultry meat processing and these were hands of employees, defeathering, evisceration, after washing, after chilling, and packing. Isolation and identification of *Salmonella* spp. and *Escherichia coli* were done at each of the six stages. The highest contamination level as measured by Total Viable Counts was due to *Salmonella* spp. 11.11% at defeathering, *Escherichia coli* at the same stage was 7.42%. While the lowest contamination level was at after chilling, there were significant differences at P-Value ($P \leq 0.05$) as far as the contamination is concerned at the six stages. *Salmonella* spp. and *Escherichia coli* were predominant in slaughterhouse processing, this will affect safety and quality of poultry meat. Right application of HACCP will greatly reduce the bacterial contamination.

