

## **Acknowledgments**

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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 ( $12 \times 10^3$  cfu/ml) to ( $1, 2 \times 10^3$  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, ( $12 \times 10^3$  cfu/ml). While the highest level of TVC after evisceration was from brisket at the slaughterhouse, ( $5.4 \times 10^3$  cfu/ml). After washing the highest level of TVC was from neck at the slaughterhouse, ( $3, 1 \times 10^3$  cfu/ml). Eleven species of bacteria were isolated and the highest average prevalence was *Pseudomonas spp.* 18.69% and the lower average was *Salmonella spp.* 1.62%.

## ملخص الاطروحة

هذه الدراسة اجريت لتحديد التلوث البكتيري في لحوم الابل المذبوحه في مسلخ مدينة تمبول من شهر أكتوبرالي ديسمبر 2014م. تم اخذ 150 عينة للتزريع و للعد الحي للبكتريا من 10 رأس من الابل المذبوحة عشوائيا.

اختبرت بعض النقاط الحرجة في خط ذبيح الابل اشتملت علي السكاكين وايدي العاملين واجزاء من الذبيحة مثل الصدر والكفل والعنق والكتف. وتمت الاختبارات المعملية للعينات للتعرف علي وكان عدد البكتريا ( CFU/ML ) الي  $10^3 \times 1,2$  (CFU/ML) البكتريا المعزولة .  $10^3 \times 12$ .  
الحيه في المسلخ يتراوح ما بين

وذلك نتيجة لتلامس المعدات الملوثة وأيدي العاملين للذبيحة وجدنا ان أكثر عدد للبكتريا السلخ كان في منطقة العنق (CFU/ML) الحية بعد عملية  $10^3 \times 12$ .

كما ان أكثر عدد للبكتريا الحية بعد عملية تفريغ الاحشاء كان في منطقة  $(5, 4 \times 10^3 \text{CFU/ML})$ .  
الصدر

وأكثر عدد من البكتريا الحية بعد عملية الغسيل كان في منطقة  $(3, 1 \times 10^3 \text{CFU/ML})$ .  
العنق

احدى عشر نوع من البكتريا تم التعرف عليها. اكثر نسبة كانت من بكتريا سودوموناس %18,69  
%وبكتريا السالمونيلا بنسبة 1,62.

