

الآية

بسم الله الرحمن الرحيم

قال تعالى :

(سُرِّيَّهَاتِنَا فِي الْآفَاقِ وَفِي أَنْفُسِهِمْ حَتَّى تَبَيَّنَ
لَهُمْ أَنَّهُ الْحَقُّ أَوَّلِمُ كَفِبِرِّكَ أَنَّهُ عَلَى كُلِّ شَيْءٍ

شَهِيدٌ)

صدق الله العظيم
سورة فصلت
الاية 53

Dedication

I dedicate this research to person whose prayer helps me
my lovely mother (Fathia Mohamed dongala)

To person whose encourage me to the way of success my
father

My brother and sisters for their support

My friends and my colleagues the people whom I love
and respect

Everyone from him I learned And every one who
put his trust on me

Acknowledgment

First of all I would like to thank Allah for providing us the strength and ambition to fulfill this study.

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Lastly we would like to thank all volunteers who sustain the pain.

And all persons who care about health and wellbeing.

Abstract

Food handlers play a major role in the transmission of food borne diseases which represents a global health burden. Carriage of *Staphylococcus aureus*, in general, and enterotoxigenic strains, in particular, is an important risk factor for the contamination of food. This study was undertaken to determine the prevalence and risk factors of *Staphylococcus aureus* in nasal and hands of food handlers among food handlers working in 3 different food processing restaurants. Nasal and hand (right and left) swabs were collected from each food handlers. The swabs were inoculated on mannitol salt agar plates and incubated aerobically overnight. Identification of *S. aureus* isolates was done by Gram stain and biochemical tests.

Out of 60 swabs investigated, 25(41.7%) were *S. aureus*. Of them 11(18.3%) were nasal isolates, while the rest 14(23.3 %) were isolated from hands.

When *S. aureus* was tested against some antibiotics, it was sensitive to erythromycin(100%), gentamicin (100%), and vancomycin (100%). But resistant to methicillin (80%).

The obtained results should be of public health concern and highlights the need for primary health care and hygiene among food handlers.

ملخص الدراسة

مناولي الطعام لهم دور رئيسي في انتقال الامراض المنقوله عن طريق الاغذيه والتي تمثل عبئاً صحي، نقل البكتريات العنقوديه وعلي وجه الخصوص المنتجه للسم المعوي عامل خطر ومهم لتلوث التغذية، الهدف من هذه الدراسه هو تحديد مدي انتشار والعوامل الخطره للبكتريا العنقوديه الذهبية في انف وايدي العاملين علي الطعام واللذين يعملون في ثلاثه مطاعم مختلفه، تم جمع مسحات الانف واليدين (اليمني واليسري) من كل عامل علي الطعام، هذه المسحات زرعت علي اجار المانتول الملحي وحضنت هوائيا لاكثر من ليله وقد تم تحديد المستعمرات الذهبية بواسطه صبغه غرام والاختبارات البيوكيميائيه، من اصل 60 مسحه اختبرت 25 (41.7%) كانت البكتريا العنقوديه الذهبية، منهم 11 (18.3%) عزلت من الانف و 14 (23.3%) عزلت من الايدي، تم اختبار بكتريا المكورات العنقوديه ضد بعض المضادات الحيويه المعزوله، وكانت حساسه للاريترومايسين (100%) والجنتاميسين (100%) والفانكوميسين (100%) ولكن مقاومه للميثيسيلين (80%).

ينبغي ان تكون النتائج التي تم الحصول عليها من الصحه العامه وتسليط الضوء علي الحاجه للرعايه الصحيه والصحه العامه بين مناولي الطعام.

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