

Acknowledgements

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Abstract

This study was designed to assess the prevalence of nasal carriers of some pathogenic bacteria and intestinal parasites among food handlers in Omdurman Province. The food handlers were divided into six groups according to their occupation: restaurant workers, bakers, store keepers, milk sellers, butchers and fruits/vegetables seller.

A total of 518 nasal swabs were cultured on Mannitol salt agar. From the significant growth 78(30.1%) carry pathogenic bacteria which cause food poisoning, 56 (21.6%) carry nasal *Staphylococcus aureus*, 3 (1.2%) carry *Salmonella spp.*, 1 (0.4%) carry *Shigella spp.*, 2(0.8%), carry *Entamoeba histolytica* and 10(6.25%) carry *Giardia lamblia*.

Most groups carry food borne pathogens is store keepers (41%), restaurant workers (24.4%), bakers (24.4%), butchers (5.1%), milk distributors (2.6%), and fruits/vegetables sellers (2.6%).

Store keepers group is the most group carry nasal *Staphylococcus aureus* (44.6%), followed by restaurant workers (25%), bakers (17.9%), butchers (5.4%), and milk distributors, fruit/vegetables sellers (3.6%) for each.

ملخص الأطروحة

صممت هذه الدراسة لتحديد ومعرفة وجود بكتريا السالمونية والش قىلا والطفلىيات المعوية فى أمعاء العاملين فى مجال الأطعمة والمشروبات فى نطاق منطقة أمدردمان الكبرى بالإضافة إلى بكتريا المكورات العذقودية الذهبية فى داخل أنوف العاملين فى المجالات سالفة الذكر.

تم تقسيم العاملين فى مجال الأطعمة والمشروبات فى منطقة أمدردمان إلى ست مجموعات : المجموعة الأولى تضم العاملين فى المطاعم ، المجموعة الثانية تضم العاملين فى المخابز ، المجموعة الثالثة تضم العاملين فى البقالات ، المجموعة الرابعة تضم العاملين فى توزيع الألبان المتجولين ، المجموعة الخامسة تضم العاملين فى الجزارات والمجموعة السادسة تضم بائعي الخضر والفاكهة.

تم جمع 518 عينة فسحة ومسحة من داخل أنف كل عامل من المجموع الكلى للعينات وجد أن 78 عامل (30.1%) حاملين للبكتريا المسببة للتسمم الغذائى المذقولة عن طريق الأطعمة والمشروبات. أظهرت الدراسة أن 56 عامل (21.6%) يحملون بكتريا المكورات العذقودية الذهبية فى داخل أنوفهم ، وثلاثة عاملين (1.2%) يحملون بكتريا السالمونية و عامل واحد (0.4%) حامل لبكتريا الشي قلا ، وعاملين (0.8%) حاملين لطفيل الانتاميبا هيسطوليتكا ، وست عشرة عاملاً (6.25%) يحملون للاقارديا. أظهرت الدراسة أن أكثر المجموعات التى تحمل البكتريا والطفلىيات المذقولة عن طريق الأطعمة والمشروبات هم العاملين فى البقالات (41%)

تليها العاملين في المطاعم (24.4%)، ومن ثم المخازن (24.4%) والجزارين (5.1%) وموزعي الألبان (2.6%) وبائعي الخضر والفاكهة (2.6%). بالنسبة للمكورات العنقودية الذهبية في أنوف العاملين في مجال الأطعمة والمشروبات وجد أن أكثر المجموعات التي تحملها هم العاملين في البقالات (44.6%) تليها العاملين في المطاعم (25%) ثم العاملين المخازن (17.9%) والجزارين (5.4%) وموزعي الألبان (3.6%) وأيضاً بائعي الخضر والفاكهة (3.6%).

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