

Acknowledgements

It is a pleasure to express my respect, sincere thanks and gratitude to my supervisor Dr. Humodi Ahmed Saeed, Dean College of Medical Laboratory Science, for his supervision and encouragement during the practical work and writing of this thesis.

Great appreciation to the medical laboratory administration, Ministry of Health, Khartoum State for help and support.

Special gratitude to my family for their understanding and encouragement during the period of the work.

All thanks to my friend Ahmed Seleman and Colleagues for their kind help and to all those who contributed in any way in this study.

Finally, thanks to Mr. Eltahir for his help in typing this thesis.

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 بكتيريا السالمونية والشـ قـيلاـ والطفيليات المعاوية في أمعاء العاملين في مجال الأطعمة والمشروبات في نطاق منـ قـةـ أـمـدـرـمـاـنـ الكـبـرـىـ بـالـإـضـافـةـ إـلـىـ بـكـتـيرـياـ المـكـوـرـاتـ العـقـودـيـةـ الـذـهـبـيـةـ فـيـ دـاـخـلـ أـنـوـفـ العـاـمـلـيـنـ فـيـ الـمـجـالـاتـ سـالـفـةـ الذـكـرـ.

تم تـ قـسـيـمـ العـاـمـلـيـنـ فـيـ مـجـالـ الأـطـعـمـةـ وـالـمـشـرـوـبـاتـ فـيـ منـ قـةـ أـمـدـرـمـاـنـ إـلـىـ سـتـ مـجـمـوـعـاتـ :ـ المـجـمـوـعـةـ الـأـوـلـىـ تـضـمـ العـاـمـلـيـنـ فـيـ الـمـطـاعـمـ ،ـ المـجـمـوـعـةـ الـثـانـيـةـ تـضـمـ العـاـمـلـيـنـ فـيـ الـمـخـابـزـ ،ـ المـجـمـوـعـةـ الـثـالـثـةـ تـضـمـ العـاـمـلـيـنـ فـيـ الـبـقـالـاتـ ،ـ المـجـمـوـعـةـ الـرـابـعـةـ تـضـمـ العـاـمـلـيـنـ فـيـ تـوـزـيـعـ الـأـلـبـانـ الـمـتـجـولـينـ ،ـ المـجـمـوـعـةـ الـخـامـسـةـ تـضـمـ العـاـمـلـيـنـ الـجـزـارـاتـ وـالـمـجـمـوـعـةـ السـادـسـةـ تـضـمـ بـائـعـيـ الـخـضـرـ وـالـفـاكـهـةـ.

تم جـمـعـ 518ـ عـيـنةـ فـسـحةـ وـمـسـحةـ مـنـ دـاـخـلـ أـنـفـ كـلـ عـاـمـلـ مـنـ الـمـجـمـوـعـ الـكـلـيـ لـلـعـيـنـاتـ وـجـدـ أـنـ 78ـ عـاـمـلـ (30.1%)ـ حـاـمـلـيـنـ لـلـبـكـتـيرـياـ الـمـسـبـبـةـ لـلـتـسـمـمـ الـغـذـائـيـ الـمـذـقـوـلـةـ عـنـ طـرـيـقـ الـأـطـعـمـةـ وـالـمـشـرـوـبـاتـ.

أـظـهـرـتـ الـدـرـاسـةـ أـنـ 56ـ عـاـمـلـ (21.6%)ـ يـحـمـلـونـ بـكـتـيرـياـ المـكـوـرـاتـ العـقـودـيـةـ الـذـهـبـيـةـ فـيـ دـاـخـلـ أـنـوـفـهـمـ ،ـ وـثـلـاثـةـ عـاـمـلـيـنـ (1.2%)ـ يـحـمـلـونـ بـكـتـيرـياـ السـالـمـوـنـيـةـ وـعـاـمـلـ وـاحـدـ (0.4%)ـ حـاـمـلـ لـبـكـتـيرـياـ الشـيـقـلاـ ،ـ وـعـاـمـلـيـنـ (0.8%)ـ حـاـمـلـيـنـ لـطـفـيلـ الـاـنـتـامـيـاـ هـيـسـتـوـلـيـتـكـاـ ،ـ وـسـتـ عـشـرـةـ عـاـمـلـاًـ (6.25%)ـ يـحـمـلـونـ لـلـقـارـدـيـاـ.

أـظـهـرـتـ الـدـرـاسـةـ أـنـ أـكـثـرـ الـمـجـمـوـعـاتـ الـتـيـ تـحـمـلـ الـبـكـتـيرـياـ وـالـطـفـيلـيـاتـ الـمـذـقـوـلـةـ عـنـ طـرـيـقـ الـأـطـعـمـةـ وـالـمـشـرـوـبـاتـ هـمـ الـعـاـمـلـيـنـ فـيـ الـبـقـالـاتـ (41%)

تلتها العاملين في المطاعم (24.4%)، ومن ثم المخابز (24.4%) والجزارين (5.1%) ووزعي الألبان (2.6%) وبائي الخضر والفاكهة (2.6%).
بالنسبة للمكونات العذقة الذهبية في أذوف العاملين في مجال الأطعمة والمشروبات وجد أن أكثر المجموعات التي تحملها هم العاملين في البقالات (44.6%) تلتها العاملين في المطاعم (25%) ثم العاملين في المخابز (17.9%) والجزارين (5.4%) ووزعي الألبان (3.6%) وأيضاً بائي الخضر والفاكهة (3.6%).

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