

CONTROL OF BACTERIAL CONTAMINATION IN THE RESTAURANTS OF GJILANI REGION DURING 2008-2010

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Abstract

Introduction: Diet and nutrition are very important factors in the promotion and maintenance of good health throughout the life span. **Objective:** Bacteriological control of facilities where food is prepared and served as a prerequisite for food safety and healthy diet, aiming at reducing the risk of food-borne illnesses. **Material and methodology:** Work methodology is based on retrospective evaluation of results of the data of the microbiology laboratory as well as data records during inspections carried out by Republican Sanitary Inspection for the period 2008-2010. **Results:** 63 restaurants are inspected and 554 swab samples were taken for microbiological control in the Gjilani region during 2008-2010 period. 310 samples or 55.95 % showed contamination with bacteria. 155 (57.83%) out of 268 swab samples taken revealed bacterial contamination in 2010; in 2009, 80 (51.61%) out of 155 swab samples were positive for bacteria, in 2008 there were 131 swabs - 56 positive (42.75%). The biggest number of swab samples that revealed contamination was registered in 2010, meaning that the tendency of bacteriological contamination is on the rise. 278 or 50.18% of the swab samples were taken from the dishes, 97 or 17.51% swab samples were taken from the stuff, 96 or 17.32% from the working surfaces and 83 or 14.98% from the kitchen premises. The most frequently isolated bacteria were *Citrobacter freundii*, *Enterobacter*, *E. coli* etc, which indicate fecal contamination. Unacceptable conditions are found in 31 restaurants (49.2%) in Gjilan, 11 (17.4%) in Kamenica, 10 (15.8%) in Vitia. **Conclusion:** The data reveals that there is a wide-spread contamination and thus an increased caution is required because the number of alimentary infections and intoxications is increasing. Therefore, there is a need for continuing education programs for the restaurants' staff aiming at raising awareness on the importance of food safety as a prerequisite for the protection of the health of the public.