

## THE PRESENCE OF SALMONELLA SPP. IN FRESH MEAT OF BROILERS IN TIRANA SLAUGHTERHOUSE

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### Abstract

Salmonellosis and campylobacteriosis are among the most frequently reported foodborne diseases worldwide. While numerous potential vehicles of transmission exist, commercial chicken meat has been identified as one of the most important food vehicles for these organisms. Although specific data on the burden of foodborne disease associated with *Salmonella* and *Campylobacter* in poultry is limited, the role of poultry is considered to be significant in this respect; however, the risk in different countries varies according to control measures and practices implemented along the chain from primary production to final preparation of the meat for consumption. This study consists of a survey to assess the level of compliance with good hygiene practices (GHP) in poultry slaughterhouses in the Tirana region and an assessment of the microbiological quality of poultry carcasses for the consumption. The study was conducted during the period: February 2015-July2015. Overall were analyzed 15 samples that were sampled from broiler carcasses. The detection of *Salmonella spp* in poultry carcasses is based on ISO 6579: 2002 method. From 15 analyzed samples, were obtained the following results: from the carcasses were isolated 1 positive samples with *Salmonella spp*. From the total of samples analyze, 6.6% resulted with *Salmonella spp*. The presence of *Salmonella spp* in broilers meat has his main source from the birds themselves, which carry it in their organs and spread it after the process of evisceration. However, the equipment, and the staff are contaminating factors of meat. Particular importance should be paid to the cleaning of carcasses, disinfection of water, and equipments used during the slaughtering process. Statistical analyzes showed a significant impact of the hygienic conditions of the slaughter process on the hygienic quality of poultry carcasses. The application of good hygiene practices (GHP) and the implementation of HACCP in poultry slaughterhouses has become an absolute necessity.

**Keywords:** *Salmonella spp*, slaughterhouse, broiler carcasses