

FOOD SAFETY & REGULATORY MEASURES

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Determination of hygiene conditions and antimicrobial efficacy of disinfectant used in a catering company in Adana, Turkey

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This study aimed to examine whether a company that provides a catering service used proper hygiene practices against food-borne microorganisms threatening public health and to investigate the efficiency of the detergent used in the company on some microorganisms isolated from the various places of the company. For this purpose, samples were taken from different surfaces and the staff of the company as well as the air various places of the company. Although *Salmonella* spp vs. *Listeria* spp bacteria was not present in the samples of the company but *Klebsiella pneumoniae*, *Escherichia coli* and *Micrococcus spp.* were isolated. The antimicrobial activity of the detergent has been examined on these bacteria. In conclusion, it was observed that proper hygiene practices were inadequate against microorganisms in the investigated company, and the detergent used by the company did not have the same amount of antimicrobial influence on the bacteria isolated from the company.

Biography

Cagri Celik is a PhD student in Department of Food Engineering at Cukurova University, Adana, Turkey. Currently, he is studying on issues such as Food Hygiene and Food Pathogens. Recently, his article "Review of some gastroenteritis viruses causing outbreaks" is published in *GIDA The Journal of Food*. He participated in the studies about use of phages against pathogenic bacteria in Germany at Anhalt University and determination of general hygiene in Kebab Restaurants in Adana, Turkey. He is an employee at Municipality of Cukurova, Adana, Turkey.

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