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Microbial quality assessment of select fresh produce sold at the Central Market in Doha, Qatar

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Central Market (CM) is the major fresh produce market in Doha-Qatar, where most of the imported fruits and vegetables coming from overseas are sold or distributed to food establishments, such as supermarkets, restaurants, and food companies. The target market is an open unconditioned place surrounded by other markets, such as fish and meat markets, and located near the industrial area. This study was conducted to assess the microbial quality of fresh produce sold at the CM. Several produce samples which are normally consumed raw were collected for 12 months and analyzed using general and selective media. The results showed that the produce samples tested in this study were heavily loaded with various microorganisms from different origins. Although none of the isolated and identified strains are pathogenic, dominant strains, such as *Bacillus spp.*, *Enterococcus spp.*, and *Pseudomonas spp.* were identified, which may negatively impact the produce quality and the public health.



Figure 1: Food safety at the Central Market

Biography

Mohanad Mushtaha has graduated from Qatar University, College of Art and Science, Department of Biological and Environmental Sciences in 2016. Since 2016, he is working as a Research Assistant (RA) in a project concentrated on Food Safety in Qatar, under the supervision of Professor Ipek Goktepe..

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