

Abstract (600-word limits):

Statement of problem: Food is microbiologically unsafe owing to the presence of pathogenic micro-organism which may invade human body, example include (Salmonella, Escherichia coli, and those that produces toxins ingested with a food such as Staphylococcus aureus, Bacillus aureus. The present study investigated three different imported frozen fish (Trichuris, Sardinella modernness, Comber combos) collected from three major markets, Bukusu, Terminus and New – Satellite markets to detect bacterial, and fungi contaminants and microbial load. A total of 270 smoked fish samples were bought from 3 different markets respectively. The data obtained were analysed using Analysis of Variance. The isolates were characterized using Blood Agar (BA), Eosin Methylene Blue Agar (EMBA), MacConkey agar (MA), and Salmonella/Shigella agar (SSA) media plates after incubation at 370C for 24hrs and growth from plates were subjected to gram staining. The isolates identified were Staphylococcus aureus, Salmonella, Bacillus cereus, Escherichia coli, and Corynebacterium diphtheria. A total of 50% bacterial prevalence rate was observed in the 3 locations. Fungal load in respect to location shows that 100% were observed at the New – Satellite market shows there is significance difference of fungal contamination at ($P<0.005$). The highest bacterial load was in Trichuris from Terminus with mean of $32.78+1.94$ which shows there is a difference ($P<0.05$), while the lowest bacterial load with the mean of $13.46+2.90$ on Salmonella mundaneness.

Biography (200-word limit):

Cadmus has his expertise and passion in food (fish) security and safety. He has carried out numerous research work on fish safety. He was a former National Vice President, Fisheries Society of Nigeria (FISON). A former National Secretary of (FISON). Cadmus is a key player and convener for the formation of World Aquaculture Africa Chapter meeting with Fisheries Society of Nigeria. He is currently the regional director, African Chapter World Aquaculture Society WAS AC.

References:

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