

SUMMARY

Nontyphoidal Salmonella have surpassed enteric fever causing serotypes as most predominant pathogens in genus Salmonella in most parts of the world. They are one of the leading causes of bacterial food poisoning in developing as well as developed parts of the world. With the increase in international commerce and travelling, making the world a global village, spread of rare Salmonella serotypes from one locality to other parts of the world was not unusual.

In Sri Lanka within the last 25 years life style and eating habits faced a dramatic change. Also poultry industry saw a high growth. All these contributed to increase in the incidence of food poisoning outbreaks. Food microbiology is increasing in importance due to these factors and this preliminary study was carried out to check the two most popular meat dishes i.e. chicken curry and roasted chicken for the presence of Salmonella. Twenty five gram portions were homogenized and enriched in 1% buffered peptone. Selective enrichment was carried out in 3 enrichment broths Tetrathionate, Selenite and Rappaport Vassiliadis broth. Primary isolation was carried out using Xylose lysine desoxycholate agar and mannitol lysine crystal violet and brilliant green agar. One roasted chicken sample and one chicken curry sample were positive for Salmonella. Isolates were identified as Salmonella species based on the biochemical profile obtained with API 20E and confirmed by serotyping. They were found to be Group E₂ and D.

Though the sample was small the presence of Salmonella in cooked food is an alarming public health threat. This calls for preventive measures and strengthening of food microbiology services.