

ASSESSMENT OF BACTERIAL CONTAMINANTS IN ROASTED AFRICAN SAUSAGES AND RAW SALAD IN EMBU TOWN AND KANGARU MARKET

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ABSTRACT

African sausages are local popular delicacies in Kenya. Demand for these sausages has resulted in this delicacy's vendors being on the increase. However, the health risk posed to unsuspecting consumers of African sausages sold in informal, unhygienic makeshift road-side kiosks in major cities of Kenya is largely unknown. A purposive study was designed to isolate and quantitate bacteria from raw vegetable salad and roasted African sausages sold at Embu town and nearby Kangaru market. A total of 4 samples (2 vegetable salads and two roasted African sausages) were conveniently collected from two vendors (one in Kangaru and the other in Embu town) and studied in the Research Laboratory of the University of Embu. Four genera of bacteria, namely, *Escherichia coli*, *Staphylococcus aureus*, *Salmonella species*, and *Shigella species*, were isolated from these samples in large numbers. The results affirmed the presence of bacterial pathogens in roasted African sausages and raw salad, which are potentially zoonotic to humans, sold at these two sites. Therefore, there is a need to establish these pathogens sources due to the high microbial load defined in the current study and the need for regulatory bodies to ensure that microbiological standards are prioritized by farmers and vendors in the distribution and processing of salads.

Key words: bacteria, contaminants, African sausages, zoonotic, microbial, salads