RESEARCHES CONCERNING CONTAMINATION WITH STAPHYLOCOCCI DURING RAW MILK PROCESSING

Rotar Mihaela-Anca, Cristina Semeniuc, D. Chiş, C. Laslo

Agricultural University and Veterinary Medicine Cluj-Napoca, Department of Food Science and Technology, e-mail: a_m_rotar@yahoo.com

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SUMMARY

Food toxi-infection are defined like acute diseases which appear sporadic or epidemic after consumption of food contaminated with different types of bacteria and their toxins, characterized through gastroenteritis symptomatic.

Staphylococci are pathogen bacteria and conditioned pathogen bacteria with a pronounced tropism for cutaneous tissue causing therefore infections at this level. Also they can invade other tissues and organs and can provoke septicaemias and food toxi-infections.

Staphylococci food toxi-infection that refers this paper was track down during an epidemiologic investigation accomplished by Sălaj Sanitary-Veterinary and Food Safety Department (DSVSA) to a milk processing centre.

Epidemiologic investigation carried out by DSVSA inspectors together with samples analyses made into microbiology laboratory by the same institution brought out that an employee was responsible of staphylococci infection. This person transmitted the staphylococci through palm teguments. Also the responsibility belongs to the supervisor that had not verified periodical medical analyses and had not observed the lack of theme.

Identification methods of staphylococci involved in this food toxi-infection were those standardised. Conform to SR ISO 6888/1/2/2002 AC/2005 were used enrichment, isolation and confirmation mediums.

This case of food poisoning demonstrates one more time that irresponsibility and lack of a rigorously control of staff involved in production can leads to mass illness.

We can conclude that in the chain of food processing the responsibility of producer is to follow all the steps so that the final product to be safety for the consumers.

BIBLIOGRAPHY