The Microbiological Risk Represented by the Presence of *Salmonella* Spp. in the Chiken Meat Obtain in a Slaughterhouse

Sorin PLATON¹, DAN Sorin Daniel², Marian MIHAIU², Alexandra LĂPUŞAN², Romolica MIHAIU³, Carmen TAULESCU²

¹The Sanitary Veterinary and Food Safety Direction Cluj, 1 Marasti Square, Romania, e-mail: cafeneaua.politica@gmail.com  
²University of Agricultural Sciences and Veterinary Medicine, Faculty of Veterinary Medicine, 3 Mănăștur street, 400372, Cluj-Napoca, Romania  
³Babes – Bolyai University, Faculty of Economics and Business Administration, Cluj-Napoca, Romania

**SUMMARY**

Because the prevalence of *Salmonella* spp. bacteria still show relatively large values (4-9%), the problem of salmonella infections at birds has transformed in the last decades from a predominant economic problem to one related to public health, being in the eye of the most national and international specialized forums (Calnek, 1997).

In order to assess *Salmonella* spp. presence in the meat and organs of broiler chickens, 118 samples were taken during the period of February – December 2010, according to the current rules (SR EN 6579/2003), as it follows: 38 samples from carcasses, 20 samples from the neck tissue area, 48 samples from organs, respectively 12 samples from the cut parts (legs, wings, chest). Following the samples analysis there were no *Salmonella* spp. identified in the samples collected during the period taken into study, although after the risk analysis there were deficiencies noticed along the technological course regarding the hygiene conditions. (fig. 1).

![Fig. 1. The presence of *Salmonella enteritidis* at the chickens’ carcasses, skin and organs](image-url)
Based on these results it can be stated that, during the period mentioned, after the implementation of the HACCP system, all the measures for preventing the slaughtering of ill birds and/or germ carriers and contaminators of Salmonella, were taken.

REFERENCES