

Evaluation of Health and Infection of Kabab Kubiden in Babol and Amir Colah – 1388

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Background & Objectives: Food borne diseases are important problems in developing countries . Cholera, Campylobacter , *E . Coli*, Salmonella, Shigella, Thyphoid, Parathyphoid, Brucella, Aemebia, Polio, etc. are examples of microorganisms which cause food borne diseases. In most of countries there is not reliable statistics about food borne diseases . Microorganisms or their toxins which are eaten cause diseases. Some organisms have spores that resistant to heat (such as *Bacillus cereus*) therefore food must be heated more. This survey was performed to evaluate health and infection of kabab kubideh in kababies of Babol and Amirkola.

Methods: This study was descriptive – analytic which performed cross- sectional in the year 1387 A.80 units of kababies in Babol and Amirkola were evaluated by questionnaires and sampling of kabab kubideh. The samples of kabab kubideh were tested about total count of bacteria, count of coliform, *E.coli*, Staph, mold and salmonella. Data analysis was performed by SPSS and final report was prepared.

Results: Laboratory tests showed that 56 samples (70%) were usable and 64 samples (30%) were unusable. In 14 samples (58 . 3%) total count of bacteria was high , 10 samples (41/6%) mold , 9 samples (64/28%) were infected to staph and one sample (4.2%) was infected to coliform. No sample was infected to *E. coli* and salmonella.

Conclusion: There was a few studies such this survey in Iran , therefore we can't compare the results of this survey with them. May be other variables affect the infection of kabab kubideh. In other hand , may be the heat of kabab kubideh destroys the most of infection in samples.

Keywords: Kabab; Babol; Amirkola