# Antimicrobial resistance of *Salmonella enterica* in pork and vegetable servings at pork joints in Kampala, Uganda



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Photos by Martin Heilmann and Kristina Roesel, ILRI/Freie Universität Berlin

### Rationale & purpose

According to WHO, in 2010, nontyphoidal *Salmonella* were the most important foodborne hazard in terms of overall burden and deaths, especially in Africa.

We examined the occurrence of *Salmonella (S.) enterica* at pork joints in Kampala as well as phenotypic antimicrobial resistance (AMR) patterns and plasmid profiles of the obtained isolates.

### Methods

As part of a prevalence survey (Heilmann et al., 2015), *S. enterica* was obtained from 693 samples at 77 randomly selected pork joints in three divisions of Kampala. At each pork joint, nine different substrates were examined: raw pork, roasted pork, raw vegetables, water, flies, working utensils, butchers' hands. 1. Isolation of *S. enterica* according to ISO 6579:2002

- Disc diffusion test with 22 antimicrobials using Luria-Bertani agar
- PCR-based replicon typing recognizing 18 plasmid-coded incompatibility groups: A/C, B/O, F, FIA, FIB, FIC, HI1, HI2, I1-1<sup>v</sup>, K, L/M, N, P, Q, T, W, X, and Y.

## Findings and conclusions

59 isolates of *S. enterica* were obtained from 41 of the 77 pork joints (53.2%). Raw pork and flies' midguts were most frequently contaminated.

Raw pork	Flies' midguts	Water
24 (31.2%)	17 (22.1%)	7 (9.1%)
Tomatoes	Cabbage	Onions
6 (7.8%)	4 (5.2%)	2 (2.6%)
<b>Roasted pork</b>	Working utensils	Butchers' hands
1 (1.3%)	0	0
	Raw pork   24 (31.2%)   Tomatoes   6 (7.8%)   Roasted pork   1 (1.3%)	Raw pork Flies' midguts   24 (31.2%) 17 (22.1%)   Tomatoes Cabbage   6 (7.8%) 4 (5.2%)   Roasted pork Working utensils   1 (1.3%) 0

#### Resistance of 59 S. enterica isolates to 22 selected antimicrobials

> 85% resistant	Susceptible (%)	Intermediate (%)	Resistant (%)
Tetracycline			
Sulfmethoxazole-trimethoprim			
Piperacillin-tazobactam			
Piperacillin			
Ofloxacin			
Meropeme			
Levofloxacin			
Imipenem			
Gentamicin			
Ciprofloxacin			
Chloramphenicol			
Cephalothin			
Cefuroxime			
Ceftazidime			
Cefoxitin			
Cefotixime			
Cefepime			
Cefalozin			
Ampicillin-sulbactam			
Ampicillin			
Amoxicillin-clavulanic acid			
Amikacin			

High levels of phenotypic resistance and high levels of multi-drug resistance were observed.

Six incompatibility groups were detected: FIA, FIB, FIC, P, W, and Y. The average number was low (2.4) suggesting that resistance is encoded in *S. enterica* chromosomes or plasmids not tested.

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