

SUMMARY

Detection Of Pathogen Microorganisms From Samples Of Different Units (Restaurant, Cafeteria, Etc.) Servicing In The Center Of Surt Province

In this study, various equipments in different units (restaurant, cafeteria) servicing in the center of Siirt province were detected about environmental hygiene. For this aim, 15 restaurants were chosen as pilot point and 135 samples were taken from the equipments used in these units. As a result of microbiologic analyses, microorganisms were detected as the ratio of 10% in aprons, 95% in bowls, 90% in pans, 85% in cooking pans, 95% in floors, 95% in fridge handles, 90% in faucets, 95% in tool handles, 90% in soap containers.

As a result of this study, it was seen that the detected restaurant had poor general hygienic condition. In addition, some microorganisms were isolated important for food poisonings and this is a potential risk for public health. For this situation, proceeding of control programmes will be useful.

Keywords: Bacteria, Isolation, Identification, Hygiene, Restaurant