Bacterial contamination of meals Presented in some restaurants in Thammar city in Yemen Republic and role of the workers as source of their contamination

Abstract
This study was carried out on food meals presented in some restaurants in Thammar city in Yemen Republic (during April and May-2004) to determine bacteria contamination with special reference to Staphylococcus aureus, Pseudomonas aeruginosa, and Escherichia coli. The percentage of the carrier in the workers (food handlers) was also studied to determine the source of this contamination. The results showed high level of contamination of cooked and uncooked food samples with Aerobic bacteria and with Staphylococcus aureus, Pseudomonas aeruginosa, and Escherichia coli. The highest counts were found in minced meat and vegetable–salad. Also food handlers samples contained Staphylococcus aureus, Pseudomonas aeruginosa, & Escherichia coli bacteria in different percentage. Noses of workers being more contaminated with Staphylococcus aureus while the hands of workers being more contaminated with Escherichia coli and Pseudomonas aeruginosa.