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Bacterial Contamination of Kitchen Sponges and Cutting Surfaces and Disinfection Procedures

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Abstract : Background: The most common of bacterium in kitchen sponges and cutting surfaces which can play a task within the cross-contamination of foods, fomites and hands by foodborne pathogens. Aims and Objectives: This study investigated the incidence of bacterium in kitchen Sponge, and cutting surfaces. Material and methods: a complete of twenty four kitchen Sponges were collected from home kitchens and therefore the numbers of mesotrophic microorganism, coliform microorganism, E. coli, Salmonella, genus {pseudomonas|bacteria genus} and staphylococci in every kitchen Sponges were determined. Microbiological tests of all sponges for total mesophilic aerobic microorganism, S. aureus, Pseudomonas, Salmonella spp., and E. coli were performed on days 3, 7, and 14 by sampling. The sponges involved in daily use in kitchens countenosely with the dishwasher detergent a minimum of doubly daily Results: Results from the overall mesophilic aerobic microorganism, indicate a major increase within the variety of log CFU/ml. the amount of E. coli was reduced, Salmonella spp. was stabled, S. aureus was enhanced from the sponges throughout fourteen days. Genus Pseudomonas was enhanced and was the dominant micro flora within the sponges throughout fourteen days.

Keywords : Kitchen Sponges, Microbiological Contamination, Disinfection; cutting surface; , Cross-Contamination
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