

ABSTRACT

Incidence of *Salmonella* in Three Brands of Chilled, Whole Broiler Carcasses from Selected Supermarkets in Trinidad.

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Salmonella incidence in three (3) popular brands of chilled, whole broiler carcasses, from 15 supermarkets throughout Trinidad was investigated. Fifteen sets of broiler carcasses were sampled in batches of 10 carcasses per supermarket, over an 8-week period. A total of 150 carcasses, 50 per brand, was sampled and cultured for *Salmonella*, using standard and recommended procedures.

Salmonella was isolated from all 3 brands. A high prevalence of *Salmonella* was found in Brands A (88%) and B (84%), whilst the lowest incidence of *Salmonella* was found in Brand C (64%). There was no significant difference ($p > 0.05$; $p = 0.605$) among the percentage of *Salmonella*-positive carcasses for all brands. Of the 150 carcasses sampled, *Salmonella* incidence was 78.67%. The only *Salmonella* serotype isolated was *Salmonella choleraesuis* ssp. *arizonae*.

Overall, the high incidence of *Salmonella*, as well as the high incidence of *Salmonella* in the three different brands of chilled broiler carcasses sold in the supermarkets, suggest the possible risk of salmonellosis to the consumer through the consumption of uncooked and undercooked poultry meat.

Keywords: Mohammed Karen Zenora; *Salmonella*; incidence; chilled broilers.