

**ISOLATION AND IDENTIFICATION OF ENTEROBACTERIACEAE FROM
STREET-SOLD FOODS IN INDANG, CAVITE**

**Undergraduate Thesis
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ABSTRACT

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The study was conducted to isolate and identify *Enterobacteriaceae* present in cooked and uncooked chicken and pork intestines sold in Indang, Cavite. Forty-eight samples of cooked and uncooked chicken and pork intestines were collected from eight stores located at the various barangays in Indang, Cavite to assess the street food preparation and handling and to evaluate the safety of chicken and pork intestines sold in the said town.

Results showed that the levels of preparation and handling of the vendors because it has different level of preparation and handling of the vendors and most of them were unsanitary.

A total of 213 isolates was obtained, 46 of which were from cooked chicken intestines; 72 from uncooked chicken intestines; 43 from cooked pork intestines; and 51 from uncooked pork intestines. These isolates belonged to six genera under the family *Enterobacteriaceae*. Five were identified as *Escherichia coli*; 64 were identified as *Enterobacter sp*; 70 as *Salmonella sp*; and 74 as *Klebsiella sp*.

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