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**DETECTION OF CAMPYLOBACTER JEJUNI IN RETAIL CHICKEN MEAT FROM SELECTED MANILA CITY PUBLIC MARKETS**

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**Background** Campylobacter spp. is one of the emerging food-borne bacterial pathogens alongside Escheria coli, Salmonella, Shigella species and the parasite Trichinella. In particular, Campylobacter jejuni is the most common cause of bacterial-mediated diarrheal disease worldwide.

**Objectives** This study aimed to isolate and determine the presence of Campylobacter jejuni in retail chicken meat sold at Manila city public markets.

**Methods** A total of 39 chicken meat samples were collected consisting of 19 breast and thigh. Using traditional culture and phenotypic method, the organisms isolated were identified.

**Result** Based on traditional culture and phenotypic methods, it was found out that 25.6% (10 of 39) samples were Campylobacter-positive (95% CI: 14.57–41.08). Out of which, 30% (3) were Campylobacter jejuni positive (95% CI: 10.78–60.32) and 70% (7) were positive for Campylobacter spp. other than C. jejuni (95% CI: 39.68–89.22). Moreover, of the 10 Campylobacter-positive chicken meat samples, 70% (7) were chicken thigh samples (95% CI: 39.68–89.22), whereas 30% (3) were chicken breast (95% CI: 10.78–60.32). Specifically, of the samples positive for other Campylobacter spp., six were from chicken thigh and one from chicken breast. On the other hand, among the three C. jejuni isolates, two were from chicken breast and one from chicken thigh.

**Conclusion** This finding therefore suggests that retail chicken meats collected from the selected public markets are contaminated with Campylobacter spp. particularly C. jejuni and its isolation and identification through culture and classical phenotypic identification gives strong sense of positivity of results.