

## Contamination of chicken gizzards by Salmonella sp.: Impact on consumer health in Abidjan, Côte d'Ivoire

Bonny Aya Carole<sup>1\*</sup>, Sanogo Moussa<sup>2</sup>, Karou Alfred Tago Germain<sup>1</sup>, Atobla Koua<sup>1</sup> Laboratory of Biotechnologies, UFR Biosciences, Félix Houphouet-Boigny University of Abidjan, 22 P.O. Box 582 Abidjan 22, Côte d'Ivoire.

2. LANADA Central V eterinary Laboratory of Bingerville, P.O. Box 206 Bingerville, Côte d'Ivoire. \*Corresponding author; E-mail: bonnyayacarole@yahoo.fr.

Keys words: Aviculture, Salmonella, Public health, Multiresistance to antibiotics.

## 1 ABSTRACT

Côte d'Ivoire is contributing to the globally flight in poultry farming, thus responding to the strong demand of the local populations, particularly the population of the District of Abidjan. Consumed by all in the Abidjan society, the chicken is obtained in slaughtered form (39.03 ± 23.34°) or live (29.38 ± 21.3°). However, they contain in their gizzards, strains of Salmonella sp. The microbiological analysis of 66 batches of raw gizzards taken from slaughter sites in 11 communes of the District of Abidjan (Côte d'Ivoire) shows a portage rate of 57 %. The risks to the consumer are increased by: (i) unhygienic methods of slaughtering and eviscerating chicken; (Ii) the presence of multidrug-resistant Salmonella serotypes (Agona, Derby, Hadar, Budapest, Riuru, Essen, Kentucky, Chester) to the antibiotics tested. The Ivorian authorities will have to put in place sanitary control and surveillance systems for antibiotics to raise awareness among operators in the aviculture sector.