



Coliformes totales y Escherichia coli en superficies inertes en contacto con el consumo de los alimentos de los patios de comida del mercado "25 de junio" Gualaceo - Ecuador [

2023

text (article)

Analítica

Foodborne diseases (ETAs) are generated by the consumption of food that is not safe for humans, representing a real problem of mortality and morbidity for public health, taking into account that the most common pathogens are Salmonella, Campylobacter and enterohemorrhagic Escherichia coli, which affect millions of people every year. Objective: To determine the presence of E. coli and total coliforms (TC) on the inert surfaces (SI) in contact with the consumption of food from the food stalls of the "25 de Junio" Market in the canton of Gualaceo - Ecuador. Materials and methods: The focus of this study was descriptive, observational with a non-experimental crosssectional design to determine E. coli and total coliforms. The universe of this study was made up of 120 samples of inert surfaces obtained from different locations and materials in the study area. Results: The presence of E. coli and its colony-forming units (CFU) present a low incidence, with 31.7%; the presence of total Coliforms represents 69.2%, depending on the location and material of the analyzed study area. Conclusions: Of the 120 analyzed posts of the IS that have contact with food, it was determined that most of the inns that are in the external part of the study area presented high levels of contamination in UFC for E. coli and total coliforms

Foodborne diseases (ETAs) are generated by the consumption of food that is not safe for humans, representing a real problem of mortality and morbidity for public health, taking into account that the most common pathogens are Salmonella, Campylobacter and enterohemorrhagic Escherichia coli, which affect millions of people every year. Objective: To determine the presence of E. coli and total coliforms (TC) on the inert surfaces (SI) in contact with the consumption of food from the food stalls of the "25 de Junio" Market in the canton of Gualaceo - Ecuador. Materials and methods: The focus of this study was descriptive, observational with a non-experimental crosssectional design to determine E. coli and total coliforms. The universe of this study was made up of 120 samples of inert surfaces obtained from different locations and materials in the study area. Results: The presence of E. coli and its colony-forming units (CFU) present a low incidence, with 31.7%; the presence of total Coliforms represents 69.2%, depending on the location and material of the analyzed study

area. Conclusions: Of the 120 analyzed posts of the IS that have contact with food, it was determined that most of the inns that are in the external part of the study area presented high levels of contamination in UFC for E. coli and total coliforms

<https://rebiunoda.pro.baratznet.cloud:38443/OpacDiscovery/public/catalog/detail/b2FpOmNlbGVicmF0aW9uOmVzLmJhcmF0ei5yZW4vMzYwODk3NTc>

Título: Coliformes totales y Escherichia coli en superficies inertes en contacto con el consumo de los alimentos de los patios de comida del mercado "25 de junio" Gualaceo - Ecuador [electronic resource].]

Editorial: 2023

Tipo Audiovisual: E coli Coliformes totales Contaminación Microbiología Superficies Higiene alimentaria Microorganismos ETAs E coli Total coliforms Pollution Microbiology surfaces Food hygiene Microorganisms ETAs

Documento fuente: Polo del Conocimiento: Revista científico - profesional, ISSN 2550-682X, Vol. 8, N°. 9 (SEPTIEMBRE 2023), 2023, pags. 378-389

Nota general: application/pdf

Restricciones de acceso: Open access content. Open access content star

Condiciones de uso y reproducción: LICENCIA DE USO: Los documentos a texto completo incluidos en Dialnet son de acceso libre y propiedad de sus autores y/o editores. Por tanto, cualquier acto de reproducción, distribución, comunicación pública y/o transformación total o parcial requiere el consentimiento expreso y escrito de aquéllos. Cualquier enlace al texto completo de estos documentos deberá hacerse a través de la URL oficial de éstos en Dialnet. Más información: <https://dialnet.unirioja.es/info/derechosOAI> | INTELLECTUAL PROPERTY RIGHTS STATEMENT: Full text documents hosted by Dialnet are protected by copyright and/or related rights. This digital object is accessible without charge, but its use is subject to the licensing conditions set by its authors or editors. Unless expressly stated otherwise in the licensing conditions, you are free to linking, browsing, printing and making a copy for your own personal purposes. All other acts of reproduction and communication to the public are subject to the licensing conditions expressed by editors and authors and require consent from them. Any link to this document should be made using its official URL in Dialnet. More info: <https://dialnet.unirioja.es/info/derechosOAI>

Lengua: Spanish

Enlace a fuente de información: Polo del Conocimiento: Revista científico - profesional, ISSN 2550-682X, Vol. 8, N°. 9 (SEPTIEMBRE 2023), 2023, pags. 378-389

Baratz Innovación Documental

- Gran Vía, 59 28013 Madrid
- (+34) 91 456 03 60
- informa@baratz.es