

**Abstract:**

In this study, the rate of ice cream contamination with *Staphylococcus aureus* were investigated. In Zabol, we took 90 ice cream samples from 18 shops in 5 rounds and transferred them to the Qualitative Control Laboratory of the Faculty of Veterinary Medicine in a sterile container in a blue lead container next to the ice. They were put on Beard Parker and Mannitol Salt Agar and Coagulase Test in different dilutions with tube. Method: Black glossy colonies were observed. The experiments were done and by a questionnaire, the effective parameters on Quality and routes of contamination of ice cream to *Staphylococcus aureus* were collected. These parameters include: Health condition of the shop, worker's health condition, etc. the results of ice cream experiments were calculated in terms of effective parameters. We used statistical software version 23 for statistical analysis of data. According to the results of this research, the amount of germs of the Zabol ice creams were not standard and they were affected by *Staphylococcus aureus*. This can be because not paying attention to the personal health and using contaminated raw materials. Controlling the input raw materials, controlling the worker health condition who transmit the raw materials especially the milk and people in contact with the product is so important. This can be controlled by observing the basic rules of individual and equipment health.

Keywords: ice cream, Quality of ice cream, *Staphylococcus aureus*, Zabol.



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**prevalence of *staphylococcus aureus*  
contamination in the traditional ice cream  
produced in the city of Zabol**

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