Abstract

*Salmonella* is considered as an important pathogen for the poultry industry, causing a lot of economic damage to the fatal disease. Considering the importance of salmonella in food industries, research was done on its prevalence in poultry. The aim of this study is to determine the prevalence of this kind of bacteria in Zabol area. In this study, samples were taken from 100 industrial and traditional slaughtered poultry that were randomly assigned to different areas of Zabol within a month, and they were brought to the health food laboratory of the veterinary faculty. The specimens were evaluated by culturing in Lysine decarboxylase, Salmonella-Shigella agar, triple-sugar Iron agar, Urea broth, Mcconckey agar and Bismuth Sulfite. 50 samples were taken by industrial method of killing and 7 of them were contaminated with salmonella. 50 samples where taken by traditional method of killing 11 cases were also infected with salmonella. According to the dramatic developments in network and business, the earth has become a global village; and the prevalence of several epidemics of infections and salmonella poisoning in recent decades has threatened scientists with the possibility of global epidemics. Researchers are seeking to create methods for rapid and quick detection of Salmonella in food. Regarding the 18% prevalence of Salmonella in samples taken from Zabol, it is necessary to use an appropriate and planned control system to prevent further Salmonellosis in animals and humans. Additionally, compliance with sanitation, disinfection of the bed, the control of rodents and insects, the breeding of birds and the proper vaccination program for them can be helpful to control Salmonellosis. In general, the results of this study indicate that chickens traditionally slaughtered and presented in the form of pecking chicken in Zabol city, are likely to be under hygiene conditions and are heavily influenced by the environment and supplies and staff of supply centers; and it’s possible to decrease the contamination by respecting the principles of individual hygiene and healthy equipments.

Key words: salmonella, chicken, poultry
The study of *salmonella* contamination in chicken carcasses in Zabol city and compare between traditional and industrial chicken slaughtering

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