



Physical Control Of Microbial Loads In Fish Products

Mayowa Johnson Abioye

Nigerian Institute for Oceanography and Marine Research Lagos, Lagos, Nigeria

Abstract:

Food safety is an important subject regarding the health of people since human cannot do without food, therefore safety creation i.e. microbial safety of food for human consumption is essential. However, various forces responsible for the spoilage of food have to be curtailed. The study examine the microbial load found in fish sample with identification of *Bacillus subtilis*, *Staphylococcus aureus* and *Clostridium botulinum* in fresh water fish, smoked fish and canned fish at the Nigerian Institute for Oceanography and Marine Research (NIOMR) jetty and from smoking kin located at the Bar Beach, Victoria Island Lagos, contiguous to the Atlantic Ocean using microbiological method. The test was conducted using dilution and plating method. The result shows that fresh water fish and smoked fish have a huge percentage of *Bacillus subtilis*, *Staphylococcus aureus* while canned fish has a *Clostridium botulinum*. The study shows that the pathogenic microorganisms implicated in the fish samples are of public health importance. Therefore, fish processors, retailers or vendors should be educated to observe strict hygienic measures in fish production.

Biography:

Mayowa is a graduate of Microbiology with experience both in Nigeria and abroad. Also, a Laboratory analyst, a researcher with Molecular and Microbiology experience. He has a passion for genomics and Molecular Biology and has excellent communication with desktop publishing and web design skills. He dedicated to safety management, worked at OZAH chemicals and pharmaceuticals ltd as a Quality control officer where he tested for microbial analysis of samples and finished products. During his National Youth Service year, and learnt and worked in diagnostic/Research Laboratory (Chest Clinic, Ministry of Health, Lokoja) where he screened for Sputum samples using GeneXpert machine for *Mycobacterium tuberculosis* (in italic) and check for resistance strain while we carried out other microbial analysis.



Publication of speakers:

1. Abioye, Mayowa & Awe, Dr. (2017). ANTIBIOTIC SENSITIVITY OF *ESCHERICHIA COLI* AND *SALMONELLA* SPECIE ISOLATED FROM OVERHEAD WATER TANKS IN DIFFERENT STUDENT'S HOSTELS OF KWASU, MALETE, NIGERIA.. 10.13140/RG.2.2.25657.67684.
2. Industrial Training Fund, Federal Republic of Nigeria (2008) Students Industrial Work Experience Scheme [online] available from <<http://odich.com/itfnig/siwes.php>> [29th July, 2016]
3. Nigerian Institute for Oceanography and Marine research (2016) NIOMR in brief [online] available from <<http://www.niomr.gov.ng/Document/niomr%20in%20brief.docx>> [29th July, 2016]
4. Agricultural research council of Nigeria (2016) key achievement of Nigerian institute fro oceanography and marine research [online] available from <http://www.arcnigeria.org/index.php?option=com_content&view=article&id=58:nigerian-institute-for-oceanograpy-a-marine-research-lagos&catid=44:nig-institute-for-oceanography-a-marine-research&Itemid=62> [13th August, 2016] NIOMR pamphlet

[11th International Conference on Clinical Microbiology and Infectious Diseases | April 19-20, 2021 | Tokyo, Japan](#)

Citation: Mayowa Johnson Abioye; Physical Control Of Microbial Loads In Fish Products; Euro Clinical Microbiology 2021; April 19-20, 2021; Tokyo, Japan