

## **Molecular mechanisms underlying immuno-modulation of PDT in dermatological melanoma**

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In hospital catering, some germs thrive in the meals served due to the ideal growing conditions provided by the environment. These germs can pose health risks, including food poisoning in hospitalized patients. The objective of our study is to undertake research on the microbiological quality of meals served at the CHU hospital in Nafissa Hamoud in order to contribute to the improvement of hygienic quality and the prevention of risks related to collective restoration. To do this, we carried out a diagnostic audit and a bacteriological analysis on 73 samples (hot meals and cold meals) taken in the central kitchen of the Nafissa Hamoud hospital, at the Hupe laboratory in Algiers, over a period of two months, for aerobic mesophilic bacteria, coliforms, Escherichia coli, staphylococci aureus, Salmonella, sulfitoréductive aerobic, and Bacillus

cereus. The results of this quality analysis showed that 96% of the samples were satisfactory, 1% was acceptable and 3% were unsatisfactory. Despite the good quality of the majority of meals served, this study confirms that it is essential to strictly respect the hygiene conditions in accordance with the standards established by the Algerian regulations, and to systematically provide staff training on food hygiene to ensure the quality and safety of food in hospitals.

### **Biography**

Saoud Zahia is a Pharmacist Master Assistant in water, Environment and nutrition and faculty of Pharmacy of Algiers in Hussein Dey Hospital Center at the level of the water and food laboratory.

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