SHORT COMMUNICATION

SALMONELLA INFECTION AMONGST FOOD WORKERS IN LAHORE

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This descriptive observational study was conducted at Pathology lab Jinnah hospital, Lahore, January 2013 to October 2015. We include all the food workers in different restaurants, slaughters, inn, recreation centre and bakeries of Lahore for the purpose to identify the salmonella infection, we used Typhoid IgGI/IgM Rapid test device methods (Serum/Plasma), is a lateral flow chromatographic immunoassay technique were calculated. We analysed 1025 individuals, 62 (6%) were found positive for the said diseases out of which 14 (1.3%) IgG positive, 18 (1.8%) IgG IgM positive and 30 (2.9%) were IgM positive. All the individuals who were found positive were without signs and symptoms. Salmonellosis continues to be an important global cause of infectious intestinal disease and spread readily by means of food personnel, zoonotic and contaminated equipments and surface. The screening of the individuals who are silent carriers, help in controlling the spread of salmonella infection in the public.

Keywords: Salmonella, typhi; Food Workers; Lahore

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INTRODUCTION

Salmonella induces illness and a common source of infection in animals and humans.[1] More than 2500 serotypes of Salmonella are known to cause disease.[2] Typhoid fever is a life-threatening illness which is caused by the *Salmonella Typhi* (strictly termed *S. enterica* sub-species *enterica serotype typhi*).[3] It was estimated in 2000 that approximately 2.16 million cases of typhoid occur worldwide and 2,16000 deaths and 90% of mortality and morbidity seen in Asia.[4] In our region *Salmonella Typhi* is one of the important cause of endemic fever followed by paratyphoid fever. [5,6] Typhoid and paratyphoid fevers are collectively termed as 'enteric fever' and these infections have great risk of epidemic spread.[3] We studied all the food workers in different slaughter houses, food spots Inn, restaurants and Bakeries of Lahore for the detection purpose we used Typhoid IgGI/IgM Rapid test device (Serum/Plasma) as per kit instructions The attempt to analyse the food workers at different food spots from Lahore was successful. To determine the occurrence of Salmonella infection in food workers during the period of January 2013 to October 2015 and studied, all the food employees in different restaurants and recreations centres of Lahore, they were belonging to different age. We analysed 1025 individuals, 62 (6%) were found positive for the said diseases out of which 14 (1.3%) IgG positive, 18 (1.8%) IgG IgM positive and 30 (2.9%) were IgM positive. In positive individuals 22 (2.1%) were belonging to 20–30 years, 25 (2.4%) individuals 31–40 and 15 (1.5%) were belonged to 41–60 years.

Salmonellosis continues to be an important global cause of infectious intestinal disease and in developed countries maintains its dominant position as one of the top three commonest causes of bacterial gastroenteritis. Many employees are working and contamination is possible when *Salmonella* or any other pathogen is present on the equipment or the workers' hands or clothing. Salmonellae spread readily by means of food workers, from animal hosts and directly from person to person. The progressive strengthening and production, distribution of our food supply, *Salmonella* can be very extensive, and their sources, deeply embedded. The screening of the individuals who are silent carriers, help in controlling the spread of salmonella infection in the public. The ability of healthy workers, slaughter and raw ground meat processing facilities to uphold the *Salmonella* performance standards should result in dramatic decreases in food-borne salmonellosis.

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