

108 年大台南地區市售即食禽肉之微生物調查研究
Survey on Hygienic Quality of Ready-To-Eat Poultry Products in
Tainan, 2019

蘇致豪 朱巧君 周玉鳳 李盈霖 陳怡

臺南市政府衛生局

為瞭解大台南地區裸裝販售即食禽肉類產品之衛生情形，本計畫於 108 年 3 月至 5 月間，針對大台南地區裸裝販售禽肉以價購方式收集檢體，選定以大腸桿菌、大腸桿菌群及腸桿菌科作為本次調查之衛生指標。檢驗方法依據衛生福利部公告方法進行：大腸桿菌檢驗—102 年 12 月 20 日部授食字第 1021951163 號公告修正、大腸桿菌群檢驗—102 年 9 月 6 日部授食字第 1021950329 號公告修正及腸桿菌科檢驗—108 年 1 月 19 日公開建議檢驗方法，並依衛生福利部食品藥物管理署公告之生熟食混合即食食品之微生物限量衛生標準進行判定。本次調查共計檢體 38 件，檢驗結果合格件數共 13 件、合格率為 34.21%，其中不符合衛生標準部分檢出件數分述如下：檢出大腸桿菌及大腸桿菌群 13 件、檢出大腸桿菌群 9 件和檢出大腸桿菌 3 件，另腸桿菌科檢出 36 件，顯示該項食品衛生情形不理想，可能影響消費者健康，本研究結果可作為未來本局加強稽查輔導之重點，以維護食品衛生安全及民眾健康。

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Chih-Hao Su, Chiau-Jun Chu, Yu-Feng Chou, Ying-Lin Lee, Yi Chen
Health Bureau, Tainan City Government

In order to investigate the hygienic quality of ready-to-eat poultry products in Tainan city, we bought 38 kinds of ready-to-eat poultry products from March to May in 2018, and chose *Escherichia coli*, Coliform and Enterobacteriaceae as indicator bacteria. Examination method of *Escherichia coli* and Coliform was based on official 1021951163 and 1021950329 announcements published by TFDA on 12/20/2013 and 09/06/2013 respectively, Enterobacteriaceae followed the suggested method announced on 01/19/2019 and judged by microbiological limits and standards of ready-to-eat food mixed with raw and cooked materials. The results showed that, 13 out of 38 samples passed the criteria with 34.21% pass rate. Meanwhile, *Escherichia coli* & Coliform both were detected in 13 samples; Coliform was detected in 9 samples; *Escherichia coli* was detected in 3 samples; Enterobacteriaceae was detected in 36 samples. Overall, the hygienic quality of ready-to-eat poultry products is concluded to be worse and may impact the physical condition of consumers. This survey can be a reference for health bureau to enhance food inspection, and improve food safety & public health.