

Isolation and Growth Pattern of Foodborne Pathogenic bacteria from Seafoods and Korean Packaged Meals

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The contamination of five types of foodborne pathogenic bacteria including *Staphylococcus aureus*, *Salmonella* spp. *Vibrio parahaemolyticus*, *E. coli*O157:H7 and *Listeria monocytogenes* was investigated from 210 food samples of seafoods and Korean packaged meals. 11 strains (11.5%) of *S. aureus* and 8 strains (8.3%) of *V. parahaemolyticus* were isolated and *Salmonella* spp., *E. coli*O157:H7 and *L. monocytogenes* were not detected from 96 samples of seafoods including sliced raw fish and shellfish. Only 12 strains (10.5%) of *S. aureus* were isolated from 114 samples of Korean packaged meals including kimbap, hamburger, dosirak and sandwich. The isolation rates by large and small establishments were 13.3% and 16.5%, respectively, so significant difference was not found. Total isolation rates by average temperature were 2.5% under 15°C, 18.8% in 16 ~ 20°C and 23.5% in 21 ~ 27°C. As *S. aureus* and *V. parahaemolyticus* were closely related to temperature and time, temperature control under 10°C seemed to reduce the risk of food poisoning by these bacteria in seafoods and Korean packaged meals.

Keywords : Seafood, Korean packaged meals, Isolation, *S. aureus*, *V. parahaemolyticus*

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