

**MICROBIOLOGICAL QUALITY OF SELECTED  
READY-TO-EAT FOODS SOLD IN  
RESTAURANTS IN INANAM TOWN,  
KOTA KINABALU**

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## ABSTRACT

### **MICROBIOLOGICAL QUALITY OF SELECTED READY-TO-EAT FOODS SOLD IN RESTAURANTS IN INANAM TOWN, KOTA KINABALU**

A total of 75 samples of ready-to-eat (RTE) food, sampled between February and March 2010 from restaurants from five locations in Inanam town in Kota Kinabalu Municipality, were examined to determine the microbiological quality of these products. Four microbiological parameters namely Aerobic plate count (APC), *Coliform* and *Escherichia coli* (*E coli*) count and the presence of *Staphylococcus aureus* (*S. aureus*) were used. Of these samples, 15 (20%) failed to meet acceptable microbiological standards including ice cubes 11 (18.67%), chicken and fish at 1 (2.67%) each. The most frequent contravention were from *Coliform* count at 11 (18.67%), whereas APC and *E. coli* at 1 (1.33%) each. Pathogenic organism for *S. aureus* was not detected. The results showed that ready-to-eat food sampled in restaurants around Inanam town were of satisfactory microbiological quality. However, the study stressed for more education of the management and food handlers regarding safe food handling and storage practices in restaurants by relevant agencies.