Frequency of contamination and antimicrobial resistance of thermotolerant Campylobacter isolated from some broiler farms and slaughterhouses in the region of Algiers

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Descripción:
Campylobacteriosis in humans is caused by thermotolerant *Campylobacter* spp, following consumption of contaminated poultry, most commonly broiler.

The aim of this study was to assess the frequency of contamination by thermotolerant *Campylobacter* and to characterize antimicrobial resistance of the strains isolated from broilers in some farms and slaughterhouses in the region of Algiers.

One hundred droppings samples, 100 contents of ceaca and 100 neck skins were taken from six poultry farms and five slaughterhouses, than analyzed according to NF. ISO 10272-1/1995 norm and the OIE recommendations. Susceptibility to antibiotics was determined according to the guidelines of the CA-SFM/2010 by disc diffusion method.

Thermotolerant *Campylobacter* strains were isolated from 85%, 98%, and 80% of droppings, caecal content and neck skin, respectively. All the strains (100%) were resistant to nalidixic acid …