MICROORGANISMS IN THE KITCHEN ENVIRONMENT

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Microbiological analysis of microorganisms isolated from three different kitchen environments in Abeokuta was examined. The three kitchens examined were a hotel kitchen, a kitchen in a Government Reserved Area and a kitchen in a high density area (Isabo). Standard methods were used to determine aerobic bacterial and fungal counts. The colonies isolated from the samples were characterized to generic level. The microorganisms isolated from these kitchens were, *Proteus sp*, *Klebsiella sp*, *Escherichia coli*, *Aspergillus sp*, *Fusarium sp*, and *Aerobacter aerogenes*. The hotel kitchen had the least microbial load while the kitchen in the high density area had the highest. Fungal occurrence was higher than bacteria in all the kitchens examined. *Aspergillus* occurred most frequency among the fungi while *Klebsiella* was the most frequently occurring bacterial isolates.