

Assessment of Pathogenic Bacteria from Ice Cream and Ice Pop Sold in Gaborone, Botswana

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ABSTRACT This study was intended to isolate the following pathogenic bacteria; *Yersinia enterocolitica*, *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* species. Out of these four organisms, *L. monocytogenes* was not found in all samples. Pathogens were isolated from 31.4% of the 150 samples of open ice cream and 12.0% was isolated from packed ice cream. The targeted pathogens were not found in ice pop. *St. aureus* was found to have the highest percentage from both samples (18.7% and 53.0% respectively) followed by *Salmonella* species (8.0%) and *Yersinia* (4.7%). Coliforms and faecal coliforms were also isolated and characterised. Open ice cream was found to have a large number of coliforms (88%) and faecal coliforms (34.8%) of the total samples tested.