



Original Article

Prevalence, Antibio-Resistance and Risk Factors for *Salmonella* in Broiler Turkey Farms in the Province of Khémisset (Morocco)

Abdellah El Allaoui^{1*}, Fouzia Rhazi Filali¹, Najiya Ameur², Ilham Nassri², Bouchra Oumokhtar³, Amal Aboukacem⁴, Adil Essahale⁵, Ahmed Derouich⁶ and Brahim Bouchrif⁷

¹Equipe Microbiologie et Santé, Département de Biologie, Laboratoire de Chimie Biologie Appliquées à l'Environnement, Université Moulay Ismail Faculté des Sciences, B.P.11201 Zitoune Meknès, Maroc

²Département de Microbiologie eaux aliments, Institut National d'Hygiène Rabat, Université Sidi Mohammed Ben Abdellah, Faculté des Sciences Dhar Mahraz

³Laboratoire de Microbiologie, Faculté de Médecine et de Pharmacie Fès, B.P.1893, Maroc

⁴Laboratoire régional de diagnostic épidémiologique et d'hygiène du milieu, région Meknès-Tafilalet.

⁵Provincial Delegation of Health in El hajeb, 1 Km route south of Azrou AV Med V, El Hajeb

⁶Inspection vétérinaire de Tiflet, Maroc

⁷Institut Pasteur du Maroc, Laboratoire de microbiologie et de l'hygiène des aliments et des eaux

* Corresponding author's email: alaouixsaraa@hotmail.com

Received: Dec 31, 2013

Accepted: Feb 30, 2014

ABSTRACT

The problem of contamination of poultry by *salmonella* in addition to the increase of antimicrobial resistance in *Salmonella* is of a great importance both in the field of public health as well as in the socio-economic sector of the country because of the damage it can cause, but no studies have been conducted so far in Morocco to determine the risk factors of *Salmonella* contamination in broiler turkey farms. In order to determine the statute of the broiler turkey farms (n= 20) with respect to the contamination by *Salmonella*, three visits were paid to each livestock buildings. A batch of 10 pools of 5 droppings per breeding by visit were collected (n= 600) and analyzed. All *Salmonella* (n= 62) isolates were serotyped, confirmed by the presence of virulence gene (invasion) and tested for the resistance to 15 antimicrobial agents by the agar diffusion method. In parallel, an analytical study was carried out to investigate risks factors of *Salmonella* contamination in these farms. The rate of insulation of *Salmonella* is important (35 %) and the isolated serotypes are worrying: 36 *S. Kentucky*, 15 *S. Saintpaul*, 8 *S. Parkroyal* and 3 *S. Ruzizi River*. They have relatively high rates of resistance to tetracycline (79 %) and streptomycin (72.5 %), followed by resistance to nalidixic acid (37.1 %), ciprofloxacin (33.9 %), ampicillin (33.8 %), spectinomycin (32.3 %), trimethoprim (30.6 %) to trimethoprim-sulfamethoxazole (24.2 %), gentamicin (21 %), kanamycin (17.7 %) and amoxicillin + clavulanic acid (16.1%). Three strains of *S. Agona* expanded spectrum betalactamase producing which have a high level of resistance to ceftriaxone with a minimum inhibitory concentration (CMI) of 16 µg/ml. The variables associated with this contamination are related to the duration of crawlspace (p = 0,037), treatment with antibiotics (p = 0.001) and the contamination of turkeys poults (p = 0.002) dice implementation, The storage of manure inside the livestock building (p = 0.003), The conservation of turkeys inside the rearing building (p = 0,009) in the breeding season (p = 0.001) and age of turkeys sample (p = 0.01). The high level of antibiotic resistance of *Salmonella* isolates in the present study, showed the possible Significance of turkey as a source of multiple antimicrobial-resistant *Salmonella* for human infections.

Keywords: *Salmonella*, Risk factors, Turkey, Droppings, Contamination, Khemisset, Antibiotic-resistance

INTRODUCTION

The problem of contamination of poultry farms has a considerable importance both for the public health sector and for the socio-economic sector of the country because of the damage it can cause (Bailey *et al.*, 2001). However, if the contamination of poultry is possible at all levels of the food chain, the breeding

period represents a critical step of bacterial infection (Mead, 1993).

Despite the fact that the turkey is responsible two times for the cases of human salmonellosis that chicken produce (Barkok and Addiou, 2010), up to now, in Morocco, no study has been made on the prevalence of the contamination of the turkey by *Salmonella* spp in

the farms or on the risk factors associated with it. In effect, in Morocco, the number of breeders of turkeys is increased from 6 in 2000 to more than 422 in 2010 with a capacity for breeding of 9.85 million of turkey per band (Schwarz and Chaslus-Dancla, 2001). This increasing in production is partially due to the use of the antibiotics as a preventative and curative, in metaphylaxie and prophylaxis (Insofan, 2008). However the international network of food safety authorities (Van den Bogaard et al., 2000) has reported that the misuse and the non-controlled administration of antibiotics, have led to the selection of resistant bacteria. The resistance to antibiotics of zoonotic enteropathogens, mainly the *Campylobacter* and *Salmonella*, is all the more dangerous, in terms of human health, that these bacteria can be transmitted to humans through the food chain (McEwen and Fedorka-Cray, 2002; Evans and Sayers, 2000).

Our attempt in present study this work of research consists of, on the one hand the estimation of prevalence of the infectious by *Salmonella spp* in the farms of the turkey flesh in Khemisset province (north west of Morocco), and to evaluation of the antimicrobial resistance of these bacteria isolated from manure. On the other hand, we preceded the identification of potential risk factors associated with this contamination. In the course of this investigation, we have tried to identify the critical points involved in the contraction of *salmonella* throughout the production chain of the turkey flesh.

MATERIALS AND METHODS

Choice of sites of farms

This choice is based on the fact that the Khemisset province is located in the central Moroccan plateau with temperate climate, semi continental agricultural vocation par excellence, which is in favor of development of the farms of the turkey flesh in this region. This area comprises 32 rural communes and possesses 35 farms of the turkey flesh which 20 of them were functional to the same period of this study.

Sampling

The study was conducted during 2011 on 20 farms representing 86 livestock buildings located in the Khemisset province and whose total production capacity is 439000 turkey flesh per band. The statistical unit corresponded to the lot by building visited by each farm. In order to determine the status of the batch of poultry screw-to-bolt of the contamination by *Salmonella*, samples have been carried out (n= 600) in three visits (during the week preceding the removal of the previous band, to the establishment of turkey poult and before the removal of the lot studied). In effect, to sweep a large area of the building, ten pools of 5 fresh droppings by livestock per visit were collected in sterile pots, this number of sample allows you to determine with 95% certainty, an infected population to 5% (Popoff, 2009). In the course of this study, a questionnaire previously validated by poultry veterinary related to different headings (location and environment, infrastructure, equipment, operation,

hygiene, staff and power supply) is filled with the rancher aimed at determining the assumptions of risk associated with this contamination.

Search for *Salmonella*

The bacteriological analysis is carried out according to the French Association for Standardization (AFNOR) in force V08-052. The characteristic colonies of *Salmonella* have been confirmed from biochemical criteria on the following media: Hajna-Kligler (Biokar Diagnostics, France), Citrate of Simmons (Oxoid, England), Mannitol-mobility (Biokar Diagnostics, France), Uree-Indole (bio Merieux SA, France), Lysine decarboxylase (SCHARLAB, Barcelona), ONPG (Oxoid Limited, England) and oxidase (In vitro diagnostics, USA). An identification on a gallery API 20E (biomerieux SA, France) was carried out to ensure the previous confirmation.

Serological Identification and molecular *Salmonella*

The serological confirmation was made by the tests of agglutination on blade in the National Institute of Hygiene in Morocco by using sera versatile anti O, anti H and anti Vi (Diagnostic Pasteur, Paris, France) according to the diagram of Kaufmann-White scheme (Bouthors et al., 1998).

The molecular confirmation of *Salmonella* isolated is carried out by the technique of gene Polymerase Chain Reaction (PCR). PCR amplification was performed using primer pairs (F-5'tatcgccacgttcgggcaa3' and R-5'tcgcaccgtcaaaggaacc3'). The amplicon sizes of *invA*, were 275 bp. Amplification was performed in a 25 µl final volume, with a reaction mixture containing 1 µl bacterial DNA; 5 µl green GO Taq buffer (5x); 100 µM each eoxynucleoside triphosphates (dNTPs), 0.125 µM each primers, and 0.5 U GO Taq DNA polymerase (Bio-Rad). Amplification was conducted in the thermocycler (Verity, Bio-Rad). The PCR cycling program of the virulence gene *invA* consisted of denaturation at 94 °C for 4 min, followed by 40 cycles of 94 °C for 30 second, 52°C for 30 s, 72 °C for 45 s, and a final extension period at 72 °C for 7 min. PCR products (4 µl) were resolved by electrophoresis in 1.5–2% (w/v) agarose gels and visualized under ultraviolet transillumination after ethidium bromide staining. A wide-range molecular-weight DNA marker (100-bp DNA ladder, Promega) was used on each gel as a standard. *Salmonella* Typhimurium ATCC 14028 was used as control for all PCR detection (Figure 1).

Antibiotic Resistance

The antibiogram was done by the method of diffusion on Mueller-Hinton agar using disks of antibiotics (Bio-Rad). The interpretation of the results was made by referring to the rules and recommendations of the Committee of antibiogram of the French Society for Microbiology. The antibiotics tested are ciprofloxacin, Ceftazidime, amoxicillin + clavulanic acid, ceftriaxone, Spectinomycin, gentamycin, nalidixic acid, chloramphenicol, tetracycline, sulfamethoxazole-trimethoprim,

streptomycin, ampicillin, cefotaxime, kanamycin and trimethoprim. A screening test for the detection of expanded Spectrum Betalactamase producing (ESBL) was carried out by the double disc diffusion test (using cefotaxime, ceftazidime and amoxicillin/clavulanic acid discs) according to the CLSI criteria (CLSI, 2007). *E. coli* ATCC 25922 was used as a quality control strain. The Minimum Inhibitory Concentration (MIC) of ceftriaxone for strain Agona producing ESBL were also determined by Etest strips (AB Biodisk) (Pfaller et al., 1999). Multiple Antibiotic Resistances (MARs) index for each resistance pattern was calculated by using the formula given below: MAR index = Number of resistance antibiotics/ total number of antibiotics tested.

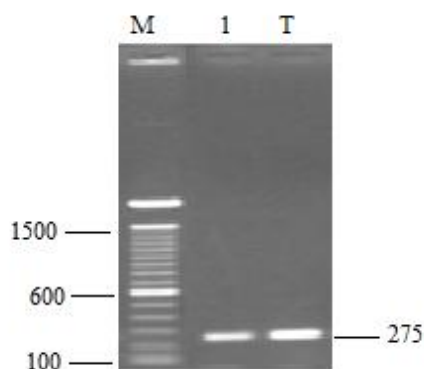


Figure 1: Agarose gel electrophoresis of amplicons generated by simple PCR using primers specific for *Salmonella* virulence genes. Lane 1: 275-bp *invA* amplicon; T: Positive control (*S. Typhimurium* pentaresistant ACTeStSul kind); M: 100-bp DNA ladder

Statistical Analysis

The batch (Composed of ten pool droppings) is declared contaminated if at least one pool of droppings is declared positive in *Salmonella*. To Test the connection of this variable with each explanatory variable, a test χ^2 and the calculation of odds ratios with a 95% confidence interval were carried out using the software Statistica 6.0 (Statsoft Ltd. Chicago, III). The processing of data in questionnaire has been done thanks to the Sphinx Plus² (V. 4.5.0.19).

RESULTS

Prevalence of contamination

All strains isolated which were negative for the characters (Lactose, Urease, indole, ONPG and oxidase) and positive for the characters (Glucose, Lysine, Citrate, Mannitol-Mobilite, Gas and H₂S) were tested by the system API20^E and submitted to a DNA amplification by using primers specific already described. The results showed that all of these strains

have a common band with the strain of control tested *Salmonella* Typhimurium pentaresistant type (ACTeStSul) to a size of approximately 275 pb (Fig1).

The bacterium *Salmonella* is isolated in 35% of the 60 batch analyzes (Table 1). For 25% of the batches of *Salmonella* positive, the bacterium is present in month 5 on 10 samples analyzed (Table1).

Distribution of serotypes

Sixty two isolates of *Salmonella* serotypables were obtained although 9 serotypes have been identified. The serotype Kentucky was the most frequently isolated (21 isolates, 33.8 %) monitoring of serotypes Parkroyal (10 isolates, 16.3%), Agona (7 isolates, 11.3%), Saintpaul (6 isolates, 9.6%), Typhimurium (5 isolates, 8%), *salmonella* Enteritidis and Heidelberg (4 isolates each, 6.4%), Newport (3 isolates, 4.8 %) and the serotype Ruzizi (2 isolates, 3.2 %) (Table 2).

Antimicrobial Resistance

The results of antimicrobial resistance of strains of *Salmonella* spp (Table 2) showed that 93.5% (58 / 62) of the strains are resistant to at least one antibiotic whereas the multidrug-resistant strains (resistant to ≥ 3) constitute 80.64 per cent, showing levels of resistance high enough to tetracycline (79%) and streptomycin (72.5%) followed by the resistance to nalidixic acid (37.1%), ciprofloxacin (33.9%), ampicillin (33.8%), spectinomycin (32.3%), to the trimethoprim (30.6%), to the sulfamethoxazole-trimethoprim (24.%), to the gentamicin (21%), to the kanamycin (17.7%) and to the amoxicillin + clavulanic acid (16.1%) (Table2). However, we noted a rate of low resistance to ceftazidime, ceftriaxone and cefotaxime or 4.8 percent for each of the latter cases.

100 % (n= 21) of the strains of *S. Kentucky* are resistant to nalidixic acid, ciprofloxacin and to streptomycin (Table 2) and 42.8 percent of the serovars Agona are resistant to the Ceftazidime, ceftriaxone and cefotaxime with three strains of *S. Agona* producing an also ESBL which have a high level of resistance to ceftriaxone with a CMI of 16 μ g/ml. The index of increasingly insensitive to antibiotics has indicated that a *S. Kentucky* and a *S. Agona* had the highest index (Mar = 0.64) (Table 1).

Risk Factors

From the data of the questionnaire and the results of statistical analyzes, 7 of the 26 factors tested are associated with the presence of *Salmonella* in the buildings at the end of the period of rearing (P<0.05). These factors may constitute potential risks of contamination of farms by *Salmonella* spp. (Table 3).

Table 1. Distribution (%) of batches studied depending on the number of fecal samples contaminated with *Salmonella* in Morocco

Item	Batch of <i>Salmonella</i> ⁺										Batch of <i>Salmonella</i> ⁻
	21/60 (35%)										39/60 (65%)
Number of pools <i>Salmonella</i> ⁺	1	2	3	4	5	6	7	8	9	10	0
Number of batch	7	4	3	2	2	1	2	0	0	0	39

Table 2. Antibiotypes profiles strains and multiple antibiotic resistance index of *Salmonella* (n=62) isolated from turkey droppings in Morocco.

Serotype	Resistance profile	MAR index	Serotype	Resistance profile	MAR index
Kentucky	Cip, Spt, Na, Te, S, Amp, Cn	0.50	Saintpaul	Te, Sxt, S, Tmp	0.28
Kentucky	Cip, Spt, Na, Te, S, Amp, Amc, Sxt, Tmp	0.64	Saintpaul	Te, Sxt, S, Tmp	0.28
Kentucky	Cip, Spt, Te, S, Sxt, Tmp, K, Na	0.57	Agona	Caz, Amc, Cro, Sxt, S, Amp, Ctx, Tmp	0.57
Kentucky	Cip, Spt, Na, Te, S, Amp, K	0.5	Saintpaul	Te, Sxt, S	0.21
Kentucky	Cip, Spt, Na, Te, S, Amp, K	0.5	Saintpaul	Te, Sxt, S	0.21
Kentucky	Cip, Spt, Na, Te, S	0.35	Saintpaul	Amc, Sxt, S, Amp, Tmp	0.35
Kentucky	Cip, Spt, Na, Te, S	0.35	Saintpaul	te	0.07
Kentucky	Amc, Spt, Na, Te, S, Amp, Cn	0.5	Agona	Caz, Amc, Cro, Sxt, S, Amp, Ctx, Tmp, Cn	0.64
Kentucky	Cip, Spt, Na, Te, S, Cn	0.42	Typhimurium	Amp, C, Amc, Tmp	0.28
Kentucky	Cip, Spt, Na, Te, S, Cn	0.42	Typhimurium	Amc, S, Na	0.21
Kentucky	Cip, Spt, Na, Te, S, Cn	0.42	Typhimurium	Tmp	0.07
Kentucky	Cip, Spt, Na, C, Sxt, Stamp, Cn	0.57	Typhimurium	C, Amp	0.14
Kentucky	Cip, Amc, Spt, Na, Te, S, Amp, Cn	0.57	Typhimurium	sensible	0
Kentucky	Cip, Spt, Na, Te, S, Tmp, Cn	0.50	Newport	S, Te, Tmp	0.21
Kentucky	Cip, Na, Te, S	0.28	Newport	Amp, c, k, te, Tmp	0.35
Kentucky	Cip, Amc, Spt, Na, Te, S, Amp, Cn	0.35	Newport	S, Te, Tmp	0.21
Kentucky	Cip, Spt, Na, Te, S, Cn	0.42	Entéridis	Na, Te, K, Amp	0.26
Kentucky	Cip, Amc, Spt, Na, Te, S, Amp, Cn	0.57	Entéridis	sensible	0
Kentucky	Na, Te, S, Sxt, Cip	0.35	Entéridis	Te, K, Amp	0.21
Kentucky	Cip, Spt, Na, Te, S, Cn	0.42	Entéridis	sensible	0
Kentucky	Cip, Na, Te, S	0.28	Agona	Amp, Cro, Cxt, S, Caz, Te	0.42
Parkroyal	Amc, S, C, Te, S, amp	0.42	Agona	Amp, Te	0.14
Parkroyal	Te, S, K	0.21	Agona	Amp, Te	0.14
Parkroyal	Te, Sxt, Tmp, S	0.28	Agona	Tmp, S, Sxt	0.21
Parkroyal	Te, Sxt, Tmp	0.21	Agona	Te	0.07
Parkroyal	Te, S, K	0.21	Heidelberg	sensible	0
Parkroyal	Te, Sxt, Tmp, s	0.28	Heidelberg	S, Te, C	0.21
Parkroyal	Te, S, K	0.21	Heidelberg	Te	0.07
Parkroyal	Amc, Spt, C, Te, S, Amp	0.42	Heidelberg	S, Te, C	0.21
Parkroyal	Te, S, K	0.21	Ruzizi	Te	0.07
Parkroyal	Te, S, K	0.21	Ruzizi	S, Te, Tmp	0.21

Cip (Ciprofloxacin; 5 µg), Caz (Ceftazidime; 30µg), Amc (amoxicillin + acid. Clavulanic ; 30 µg), Cro (Ceftriaxone; 30µg), Spt (Spectinomycin; 100 mcg), Cn (gentamycin; 30 µg), Na (nalidixic acid; 30 µg), C (Chloramphenicol ; 30 µg), Te (Tetracycline; 30 µg), Sxt (Sulfamethoxazole-Trimethoprim ; 25 µg), S (Streptomycin ;10 µg), Amp (Ampicillin ; 10 µg), Ctx (Cefotaxime ; 30µg), K (Kanamycin ; 10 µg), Tmp (trimethoprim ; 5 µg).

Table 3. Factors associated with the contamination of farms turkey by *Salmonella spp.* (Test khi² à 5%).

Variables	Modality	% of contaminated batches	P α	χ^2	OR	95% CI (OR)	RR
Season	Cold	29.1	0.001	10.79	6.31	2.01-19.79	2.84
	Hot	72.2					
Duration of crawls pace	>15	33.3	0.037	5.45	3.5	1.2-10.2	1.91
	≤15	63.3					
Use of antibiotics on the first day	Yes	30.5	0.001	11.39	6.82	2.13-35.23	3.56
	No	75					
Age of turkeys at levy	>40	77.7	0.01	7.42	5.25	1.51-18,31	1.94
	≤40	33.3					
Storage of manure	Inside of the farm	80	0.003	11.32	8	2.18-29.31	2.4
	Outside of the farm	33.3					
<i>Salmonella</i> contamination of turkey poults diced the establishment	Yes	66.6	0.002	10,85	4.60	2.13-35.25	3.56
	No	18.7					
Conservation sick turkeys in the building	Yes	62.2	0.009	7,89	7.89	1.54-13.7	2.29
	No	28.1					

OR: Odds Ratio (ratio of the sides). 95% CI (OR): Confidence interval for Odds Ratio to 95% depending on the method of Woolf (method of logit). RR: Relative Risk. P<0.05: Variable significantly associated with infection by *salmonella*.

DISCUSSION

Prevalence of *Salmonella*

The rate of contamination of turkey flocks by *Salmonella* found in this study (35%) was higher compared to the prevalences found in chickens (24 %) in Meknes Morocco by Chaiba and collaborators (2011) in the manure from chicken (25 farms) and by Cardinale and collaborators (2004) in Senegal (28.6 %) in the manure (70 farms). However, this prevalence is in agreement with those found there a few years ago in some countries of Europe. Thus, in Belgium, the prevalence was estimated at 36% (Levy of faeces in 122 farms) (Carli et al., 2001). In France, in 1986, the prevalence has been estimated at 53% (180 farms, on samples of faeces) whereas in Turkey, in 2001, the prevalence was of the order of 43.3 percent (Carli et al., 2001). Nevertheless, these last few years, and probably due to the performance of control programs, the contamination by *Salmonella* seem to decline in most of the European countries. Thus in poultry flocks, the prevalence recorded is between 1 and 13.6 percent (van Immerseel et al., 2005). A research conducted in Nigeria has shown that samples from poultry manure to the interior of buildings poultry have helped to isolate *S. Paratyphi A* to reason of 12.5 percent and other *salmonella* serotypes *S. Enteritidis*, *S. Typhimurium* and *S. Gallinarum* (Orji et al., 2005). In India of cloacal swabs, made on chickens, have revealed a rate of *salmonella* from 14.7 percent represented by *S. Enteritidis*, *S. Typhimurium*, *S. Gallinarum* and *S. Paratyphi B* (Murugkar et al., 2005). In Pakistan samples from eggs, meat, poultry manure, have helped identify 155 *S. Enteritidis* among the 206 *salmonella* isolated on 615 samples, either in 75% of cases infected (Akhtar et al., 2010).

Distribution of serotypes

The distribution of serotypes showed a predominance *S. Kentucky* (n=21, 33.8 %) followed by the serotypes *Parkroyal* (n=10, 16.3 %), *Agona* (n=7, 11.3 %), *Saintpaul* infection (n=6, 9.6 %), *Typhimurium* (n=5, 8 %), *Enteritidis* and *Heidelberg* (n=4, 6.4 %), *Newport* (n=3, 4.8 %) and the serotype *Ruzizi* (n=2, 3.2 %). This distribution is in accordance with the results of Yan and collaborators (2003) who reported the most frequent serotypes among the chicken in the United States are *S. Heidelberg*, *S. Kentucky*, *S. Hadar*, *S. Typhimurium* and *S. Thompson*. In 2006, Chemaly in Europe, has also been found that The most common serotypes among the chicken of flesh are *S. Hadar*, *S. Infantis*, *S. Virchow*, *S. Typhimurium* and *S. Enteritidis*, which are found in foods and humans in developed and developing countries (Cetinkaya et al., 2008; Fearnley et al., 2011). Indeed, in Europe *S. Enteritidis*, *S. Infantis*, *S. Newport* and *S. Typhimurium* are the most frequently associated with human salmonellosis (EFSA, 2011). In the U.S, The Centers for Disease Control and Prevention (CDC) have reported that *S. Enteritidis*, *S. Typhimurium* and *S. Newport*, in that order, are the serotypes the most reported (*S. Enteritidis*, *S.*

Typhimurium and *S. Newport*) by the public health laboratories (CDC, 2011). In this research, the serotype *Kentucky* is the most responded in the poultry farms studied, it represents 33.8 percent of the totality of serotypes analyzed. This rate is alarming, because, according to the international studies pre-established in France, Denmark, United Kingdom, United States, Morocco and Nigeria, published in 2011, the sudden emergence and worrying of *S. Kentucky* has shown an increasingly insensitive to almost all families of antibiotics (Cloeckaert and Bousquetmelou, 2011). In Morocco, between 2005-2008, the presence of *S. Kentucky* in the minced meat flood in the turkey, represented 20.5 percent (Karraouan et al., 2010), in Senegal the bacterium has been isolated from the cooked dishes (Bada-Alambedji et al., 2006). In Malaysia at the level of chicken carcasses of flesh, as well as at the level of slaughterhouses and processing units in addition to the manure and litter of purebred breeding (Rusul et al., 1998).

All these results assume a vertical contamination in the production chain of the meat of the turkey, ranging from upstream to downstream. In our study *S. Parkroyal* has been isolated at the level of the farms of the turkey flesh, with a proportion of 16.3 %, in Poland the strain was isolated from carcasses of chickens and pigs with respectively 0.001 % (n= 568) and 0.03 % (n= 33) (Andrzej and Wasyl, 2002). In Bulgaria its isolation has been made from the carcasses of chicken flesh with a rate 0.018 per cent (n= 53) (Valcheva et al., 2011).

S. Agona whose isolation rate is 11.3 per cent (Table 4) was isolated for the first time in Ghana (Guinea et al., 2011). Then this serotype has been screened in many countries around the world either in the levies of human origin is of animal origin (Clark et al., 1973).

The serotype *Saintpaul* whose isolation rate is 9.7 percent has caused in 2008 an epidemic which has been triggered in 43 American States. In effect, on a total of 1442 cases of intoxication declared, at least 286 hospitalizations and two deaths have been reported (Castro-del Campo et al., 2012). According to a study carried out by the European Union by Janine and collaborators (2010) *S. Saintpaul* infection has been detected in the flocks of turkeys (droppings) in 12 countries, reflecting the wide dissemination of this serotype with an increase in multidrug highlighted studied (Molla et al., 2007).

S. Ruzizi and *S. Parkroyal*, whose isolation rate is low, are not at all common among poultry, they probably originated from the environment and particularly of other animal species which have a free access to cattle farms, sheep, pigeons, reptiles, insects, rodents and frogs. These serotypes are not usually isolated in Morocco or even in North Africa. To our knowledge, their isolation is a first in this part of the world; we suggest that they may have been imported with the food, the turkey poults or in the eggs.

Generally, the comparison of the prevalence or distribution of serotypes among the various regions of the globe should be taken with caution, because it

takes into account the methods of sampling and

microbiological analysis carried out for each case study.

Table 4. Resistance (%) to antibiotics of *Salmonella* strains isolated from turkey droppings in Morocco.

Serotypes	K	S	T	N	E	A	H	R	P	Total
Number	21	6	5	3	4	7	4	2	10	62
Cip	100	0	0	0	0	0	0	0	0	33.9
Caz	0	0	0	0	0	42.8	0	0	0	4.8
Amc	23.8	16.7	40	0	0	28.5	0	0	20	16.1
Cro	0	0	0	0	0	42.8	0	0	0	4.8
Spt	85.7	0	0	0	0	0	0	0	20	32.3
Cn	57.1	16.7	0	0	0	0	0	0	0	21
Na	100	0	20	0	25	0	0	0	0	37.1
C	4.8	0	40	33.3	0	0	50	0	20	12.9
Te	95.2	83.3	0	100	50	57.1	75	100	100	79
Sxt	19	83.3	0	0	0	42.8	0	0	30	24.2
S	100	66.7	20	66.7	0	57.1	50	50	90	72.5
Amp	38.1	16.7	40	33.3	50	71.4	0	0	20	33.8
K	14.3	0	0	33.3	50	0	0	0	50	17.7
Ctx	0	0	0	0	0	42.8	0	0	0	4.8
Tmp	19	50	40	100	3	14.3	0	50	30	30.6

S: *S. Saintpaul*, K: *S. Kentucky*, A: *S. Agona*, T: *S. Typhimurium*, I: *S. Infantis*, E: *S. Enteridis*, H: *S. Heidelberg*, R: *S. Ruzizi*, P: *S. Parkroyal*. Cip (Ciprofloxacin; 5 µg), Caz (Ceftazidime; 30µg), Amc (amoxicillin + acid. Clavulanic; 30 µg), Cro (Ceftriaxone; 30ug), Spt (Spectinomycin; 100 µg), Cn (gentamycin; 30 µg), Na (nalidixic acid; 30 µg), C (Chloramphenicol; 30 µg), Te (Tetracycline ; 30 µg), Sxt (Sulfamethoxazole-Trimethoprim ; 25 µg), S (Streptomycin; 10 µg), Amp (Ampicillin; 10 µg), Ctx (Cefotaxime; 30 µg), K (Kanamycin; 10 µg), Tmp (trimethoprim; 5 µg).

Antimicrobial Resistance

In comparison with our results (Table 4), Chen and collaborators (2004), Thong and collaborators (2002) and White and collaborators (2001) have also reported rates of high resistance to the three antibiotics tetracycline (73.8%), streptomycin (57.9 %) and sulphonamides (63.3 %) among *Salmonella* isolated from the meat. However, lower rates than those recorded in our study have been indicated by Elgroud and collaborators (2008) in Algeria among *Salmonella* isolated from farms and slaughterhouses of broiler chickens. This high percentage reflects the frequency and length of the use of these antibiotics. As well, the tetracycline has a predominant place in the veterinary requirements; the resistance to this antibiotic is fairly answered. It is generally due to a gene plasmid which can be acquired easily by bacteria (Aarestrup et al., 2007). Strains resistant to chloramphenicol were also isolated during this study, although these antibiotics are banned for a few years in animal production. The maintenance of this resistance could be explained by the association of the gene responsible for this resistance with other resistance genes in plasmids or any other mobile genetic element, which enables it to be co-selected while in use of antibiotic (McMurry et al., 1994). We note also a high proportion of strains resistant to nalidixic acid and ciprofloxacin. This antibiotic represents the choice treatment for serious infections with *salmonella* in adults (Bouchrif et al., 2008). These rates of present study are in accordance with other studies which have emphasized the rise of resistance to ciprofloxacin (Cailhol et al., 2006 ; Cui et

al., 2008; Lecoanet, 1992; Yang et al., 2010) and to nalidixic acid (Van and al., 2007; Kwai and Shabnam, 2011). These resistances (Cip^R and Na^R) may be due to the use of some fluoroquinolones in food and water used in watering of the turkeys. In addition the resistance (Na^R) can be explained by the chromosome mutations in the gene coding for the DNA gyrase, a phenomenon of efflux pump and/or a decrease of the membrane permeability (Cloeckaert and Schwarz, 2001). The *Salmonella* resistant to ciprofloxacin are generally resistant to several antibiotics (Cui et al., 2008), they are associated with morbidity and mortality. Consequently, *S. Kentucky* which is 100 percent Cip^R in our study has been isolated, during 2002-2006, at home of French travellers returning from the east and northeast Africa with a CMI > 4µg/ml (Oliveira et al., 2002), among travellers returning from Egypt (Weill et al., 2006) and the Emirates in a patient who is being cured of cancer (Michael et al., 2005). In Morocco, in 2006, the bacterium was isolated from a hospitalized child to the pediatric service with a high resistance to ciprofloxacin presenting a CMI of 4-16 µg/l (Bouchrif, 2009).

S. Agona is also among the human isolates or food which represent a broad resistance to antibiotics (Majtan et al., 2006; Michael et al., 2005). The findings of our study is translated on the one hand, by hand with three ESBL strains which have a high level of resistance to ceftriaxone with a MIC, for the first time in Morocco from 16 µg/ml . These results are worrying and alarming: the indication of

ceftriaxone in the treatment of prophylaxique of human infections *salmonella* is very common.

The resistors the gentamycin (21%) and spectinomycin (32.3%) are important but are still lower than those reported by Poppe and collaborators (1995) among strains isolated from turkey farms in Canada. These resistors can be explained by the injection of gentamicin, spectinomycin, and norfloxacin to turkey poults for preventing infection of *E. coli* (Poppe et al., 1995).

The interpretation or explanation of the high rates of the multiresistance to antibiotics can be attributed to the fact that all strains come from offending environments (farms) or the antibiotics are in everyday use. In fact, Novick (1985) and Nowroozi et al (2004) have shown that the uncontrolled use of antibiotics in poultry production has increased the emergence of multidrug-resistant bacteria. In order to limit the selection and multiplication of multidrug-resistant strains, the European commission (EC) "regulation No 1831/2003" in European Union has banned the use of antibiotics as growth stimulus in animal husbandry.

Risk Factors

It has been proved that the season is associated with the contamination of flocks by *Salmonella* spp (OR= 6.31; I.C to 95 %] 2.01 -19.79]) (Table 3). In fact, only 1 out of 8 farms visits during the cold season was positive, while 8 out of the 12 farms visited during the hot season, were contaminated. Relevant to what has been conventionally described in the literature (Annan-Prah et al., 1998), it is obvious that the hot season offers, on the one hand, conditions of high temperature promoting the multiplication of the bacteria, on the other hand, the excessive humidity of the litter makes it favorable to the development of micro-organisms and insects, it is as well as the litter may intervene in the transmission of *Salmonella* spp. (Lecoanet, 1992).

A short duration of crawspace (OR=3.5, I.C to 95% %] 1.2 -10.2]) (Table 3) seems to contribute significantly to increase the risk of contamination. Actually, 7 out of 10 farms which have undergone a sanitary vacuum less than 15 days, are contaminated. It is obvious that a long duration of crawspace allows you to prolong the action of disinfectant (Barkok and Addiou, 2010). As well, the turkeys are subject to contamination after 40 days (OR= 5.25). This result is supported by several assumptions according to which the treatment by the antibiotics in the establishment reduces contamination (age < 40 days), the length of the duration of the band generates more passages in the building, and therefore constitutes a potential vector of *Salmonella* (Cardinale et al., 2004).

The use of antibiotics on the first day (OR = 6.82; P=0.001) (Table 3) has proved to be a medium prophylaxique of fight against infection with *Salmonella* of birds in farms (Bousser, 1985). But the establishment of an antibiotic treatment at startup can slow down the maturity of the digestive flora of turkey poults (Kimura et al., 2004).

The storage of manure to the inside of the farm (OR= 8, I.C to 95% %] 2.18-29.31 [, P= 0.003) (Table 3) showed a strong significant association to the contaminations by *Salmonella*: the farming or the storage of manure that are done outside the farm has shown a rate of contamination lower than farming or storage that is done inside. This observation is in agreement with the results of Villate (2001) who has found that the flow of manure contaminated on the pastures, presents a dual risk: the contamination of water and that of direct contamination of the animals placed on this parcel. Thus, the manure must be stored as far as possible from livestock buildings and buried quickly (Barkok and Addiou, 2010).

The Contamination by *Salmonella* poults takes place as soon as the sick turkeys are put inside the farm, that is to say, farm: the turkeys that have been already contaminated will be a significant risk factor (OR= 4.60, I .C to 95% %] 2.13 -35.2 [, P= 0.002) (Table 3), In other words, the turkeys contribute to the increase in the level of contamination of livestock buildings through their droppings (Barkok and Addiou, 2010).

The conservation of sick turkeys in a corner of the rearing building (OR=7.89), isolated only from the rest of the group by a partition not hermetic, promotes the contamination, to the extent that the percentage of contamination is reduced twice when the sick birds are placed outside of buildings. That is to say, the contamination of the air by the sick animal will spread among the turkeys (Chemaly, 2006). In addition to the contamination transmitted either by the animals (rodents, insects, birds, reptiles, flies, mites...) or by the employees because of cross-contamination.

CONCLUSION

The results found in the course of this study have shown a high rate of contamination by *Salmonella* in poultry farms in turkey flesh in the region of Khemisset (35 %). It has informed us, on the one hand, on the serotypes most frequently isolated, namely *S. Kentucky*, *S. Parkroyal*, *S. Saintpaul*, *S. Typhimurium*, *S. Agona*, *S. Enteritidis* and *S. Heidelberg*, as well as their percentage in relation to the totality of the isolated serotypes, This allows us to make comparisons at the national and international scale with other studies . On the other hand, it has shown us the increasing frequency of strains with multiple resistance to antibiotics especially those used in the therapy of human *salmonella* infections, which allows you to foresee the types of contamination transfer and resistance factor between the bacteria. The data concerning the antibiotics used in farms of the turkey are very limited in Morocco, epidemiological studies showed an emergence of resistance to quinolones of *Salmonella* in Morocco. It is therefore time to give more importance to food security and to rationalize the use of fluoroquinolones in veterinary and medical practice, to limit the emergence of mutants resistant to quinolones. The potential risk factors to this contamination will eventually develop strategies for targeted control over these factors: this is the duration of crawspace, the storage of manure, the contamination

by *Salmonella* as soon as the turkeys are put inside the farm, the conservation of sick turkeys in the livestock building, the season for breeding and the antibiotic treatment.

REFERENCES

- Aarestrup, FM, Hendriksen RS, Lockett J, Gray K, Teates K, McDermott PF, White DG, Hasman H, Sorensen G, Bangtrakulnonth A, Pornreongwong S, Pulsrikarn C, Angulo FJ and Gerner-Smidt P, 2007. International spread of multidrug-resistant *Salmonella* Schwarzengrund in food products. *Emerging Infectious Diseases journal.*, (13): 726-731.
- Akhtar, F, Hussain I, Khan A, Rahman SU, 2010. Prevalence and AntibioGram Studies of *Salmonella* enteritidis isolated from Human and Poultry Sources. *Pakistan Veterinary Journal.*, 30 (1): 25-28
- Andrzej, A and Wasyl D, 2002. *Salmonella* serovars found in animals and feeding stuffs in 2001 and their antimicrobial resistance. *Bulletin of the Veterinary Institute in Pulawy.*, (46):165-178.
- Annan-Prah, A and Janc M (1988). The mode of spread of *Campylobacter jejuni/coli* to broiler flocks. *Journal Vétérinaire Médecine.*, (5): 11-8.
- Bada-Alamedji, R, Fofana A, Seydi M and Akakpo AJ, 2006. Antimicrobial resistance of *Salmonella* isolated from poultry carcasses in Dakar (Senegal). *Brazilian Journal of Microbiology*, (7): 510-515.
- Bailey, JS, Stern NJ, Fedorka-Cray P, Craven SE, Cox NA, Cosby DE, Ladely S and Musgrove MT, 2001. Sources and movement of *salmonella* through integrated poultry operations: a multistate epidemiological investigation. *Journal of Food Protection.*, 64 (11): 1690-1697.
- Barkok, A, Addiou A, 2010. Structures de Production et Performances Technico-économiques des Elevages de Dinde. ANPA, Institut Agronomique et Vétérinaire Hassan II. Rabat, Maroc. Les sixièmes journées avicoles/Communication orale. http://www.agrimaroc.net/ANPA/ANPA_2011/barkok_anpa_2011/barkok.html (consulté le 16 déc. 2012).
- Bouchrif, B, 2009. Caractérisation microbiologique et moléculaire des *Salmonella* non Typhi au Maroc : épidémiologie et résistance aux bêta-lactamines aux quinolones. Thèse de Doctorat National. Université Hassan-II, Faculté des sciences et techniques Mohammeda, Maroc.
- Bouchrif, B, Karraouan B, Ennaji MM and Timinouni M, 2008. Emergence de la résistance aux quinolones chez *Salmonella* spp. à Casablanca-Moroc., *Médecine et Maladies Infectieuses.*, (38) : 615-616.
- Bousser, J, 1985. Le traitement d'ambiance, In gestion et maîtrise du nettoyage et de la désinfection en agro-alimentaire. Conférence du colloque organisée par l'APRIA, L'ENSIA et L'INRA, France, 247- 255.
- Bouthors, AT, Dagoneau BN, Naas T, Nordmann P, Jarlier V and Sougakoff W, 1998. Role of residues 104,164,166,238 and 240 in the substrate profile of PER-1 beta-lactamase hydrolyzing third-generation cephalosporins. *Biochemical Journal.*, 330 (3): 1443-9.
- Cailhol, J, Lailier R, Bouvet P, Vieille SL, Gauchard F, Sanders P and Brisabois A, 2006. Trends in antimicrobial resistance phenotypes in non-typhoid *Salmonella* from human and poultry origins in France. *Epidemiology and Infection.*, (134): 171-178.
- Cardinale, E, Tall F, Guéye EF, Ciesse M and Salvat G, 2006. Risk factors for *salmonella* enterica subsp Enterica infection in Senegalese broiler-chicken flocks. *Preventive Veterinary Medicine.*, (63): 151-161.
- Carli, KT, Eyigor A and Caner V, 2000. Prevalence of *Salmonella* serovars in chicken in Turkey. *Journal of Food Protection.*, 64 (11): 1832-1835.
- Castro-del Campo, N, Chaidez C, Medrano-Félix JA, Basilio Heredia J, León-Félix J, González Aguilar GJ and Ayala Zavala F (2012). *Salmonella*, A Dangerous Foodborne Pathogen edited by Barakat SM Mahmoud, ISBN 978-953-307-782-6, In Tech
- CDC, 2011. Preliminary Food Net Data on the incidence of infection with pathogens transmitted commonly through food- 10 states, 2008 Available on: http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5813a2.htm?s_cid=mm5813a2_e2011 Datelast accessed: May 17, 2013.
- Cetinkaya, F, Cibik R, Ece Soyutemiz G, Ozakin C, Kayali R, Levent B, 2008. *Shigella* and *Salmonella* contamination in various foodstuffs in Turkey. *Food Control.*, (19): 1059-1063.
- Chaiba, A, 2011. Impact des pratiques de production de poulet de chair à Meknès sur la qualité bactériologique, l'antibiorésistances et les résidus d'antibiotiques dans les produits aviaires finis, Thèse de Doctorat National, Université Moulay Ismail, Faculté des Sciences de Meknès, Maroc..
- Chemaly, M , Huneau A , Rouxel S, Lalande F, Bohnert M, Petetin I, LeBouquin S and Fravallo P, 2006. Enquêtes communautaires sur la prévalence de *salmonella* en filières avicoles. Communication. 10^{ème} Réunion annuelle du réseau *salmonella*, AFSSA, Maisons Alfort, Paris.
- Chen, S, Zhao S, White DG, Schroeder CM, Lu R, Yang H, McDermott PF, Ayers S and Meng J, 2004. Characterization of multiple-antimicrobial-resistant *Salmonella* serovars isolated from retail meats. *Applied and Environmental Microbiology.*, (70):1-7.
- Clark, G, Kaufmann A and Gangarosa E, 1973. Epidemiology of an international outbreak of *Salmonella* Agona. *Lancet.*, (2): 490 -3.
- Cloekaert, A and Bousquetmélou A, 2011. Emergence et diffusion de résistances aux antibiotiques en lien avec leur usage en élevage. *Anti-infectieux*

- en élevage, recherches et alternatives durables, Résumé des interventions. Rencontre INRA ; Stand Inra Hall 3 allée C n°60.
- CloECKAERT, A and Schwarz S, 2001. Molecular characterization, spread and evolution of multidrug resistance in *Salmonella enterica* Typhimurium DT104. *Veterinary Research.*, 32 (3-4): 301-310
- Cui, S, Li J, Sun Z, Hu C, Jin S, Guo Y, Ran L and Ma Y (2008). Ciprofloxacin-resistant *Salmonella enterica* serotype Typhimurium, China. *Emerging Infection Disease.*, 14 (3): 493-495.
- EFSA, 2011. The European Union summary report on trends and sources of zoonoses, zoonotic agents and foodborne outbreaks in 2009. *EFSA Journal*, 9(3), 2090-2477 Available at: <http://www.efsa.europa.eu/en/efsajournal/doc/2090.pdf> Date last accessed: April 25, 2012.
- Elgourd, R, Zerdoumi F, Benazzouz M, Bouzitouna C, Granier S, Brisabois A, Dufour B and Millemann Y, 2008. Contamination du poulet de chair par les salmonelles non typhiques dans les élevages et abattoirs de la Wilaya de la Constantine. *Science et Technologie.*, (27):37-48.
- Evans, SJ and Ayers AR (2000). A longitudinal study of *Campylobacter* infection of broilers flocks in Great Britain. *Preventive Veterinary Medicine*, 46:209-223.
- Fearnley, E, Raupach J, Lagala F and Cameron S, 2011. *Salmonella* in chicken meat, eggs and humans, Adelaide, South Australia, 2008. *International Journal of Food Microbiology.*, (146): 219-227.
- Guinee, P, Kampelmacher E and Willems H (1961). Six new *Salmonella* types, isolated in Ghana (S. Volta, S. Agona, S. Wa, S. Techimani, S. Mampong and S. Tafo (2010). Antonie Van Leeuwenhoek 27: 469-72. nd Related Food Products. *Applied and Environmental Microbiology.*, 76 (11): 3657.
- Insofan, 2008. Résistance aux antibiotiques provenant des animaux destinés à l'alimentation. Réseau international des autorités de sécurité Sanitaire des aliments, résistance aux antimicrobiens.
- Janine , B, Irene R, Andreas S, Annemarie K, Reiner H and Beatriz G (2010). A Predominant Multidrug-Resistant *Salmonella enterica* Serovar Saintpaul Clonal Line in German Turkey and Related Food Products. *Applied and Environmental Microbiology.*, 76(11): 3657.
- Karraouan, B, Fassouane A, El ossmani H, Cohen N, Charafeddine O and Bouchrif B (2010). Prévalence et gènes de virulence des *Salmonella* isolées des viandes hachées crues de dinde à Casablanca (Maroc). *Revue Médecine Vétérinaire.*, 161 (3):127-132.
- Kimura, AC, Reddy V, Marcus R, Cieslak PR, Mohle-Boetani JC, Kassenborg HD, Segler SD, Hardnett FP, Barrett T and Swerdlow DL (2004). Chicken consumption is a newly identified risk factor for sporadic *Salmonella enterica* serotype Enteritidis infections in the United States: a case control study in Food Net sites. *Clinical Infectious Diseases.*, (38): 244-252.
- Kwai, LT and Shabnam M (2011) .Antimicrobial resistant genes associated with *Salmonella* from retail meats and street foods. *Food Research International.*, (44): 2641-2646.
- Lecoanet, J (1992). Colibacilloses aviaires. Manuel de pathologie aviaire, éd .Maison Alfort, : 237 - 240.
- Majtan, V, Majtan T, Szaboova M and Majtanova L (2006). *Salmonella enterica* serovar Kentucky: antimicrobial resistance and molecular analysis of clinical isolates from the Slovak Republic. *Japanese journal of infectious diseases.*, 59: 358-62.
- McEwen, SA and Fedorka-Cray PJ (2002). Antimicrobial use and resistance in animals. *Clinical Infectious Diseases.*, 34 Suppl (3):S93-S101.
- McMurry, LM, George AM and Levey SB, 1994. Active efflux of chloramphenicol in susceptible *Escherichia coli* strains and in multiple-antibiotic-resistant mutants. *Antimicrobials Agents Chemotherapy.*, (38): 542-546.
- Mead, GC (1993). Problems of producing safe poultry: discussion paper. *Journal of the Royal Society of Medicine.*, (86): 39-42.
- Michael, GB, Cardoso M and Schwarz S (2005). Class 1 integron associated gene cassettes in *Salmonella enterica* subsp; Enterica serovar Agona isolated from pig carcasses. *Brazil Journal of Antimicrobial Chemotherapy*, 55: 776-779.
- Molla, B, Miko A, Pries K, Hildebrandt G, Kleer J, Schroeter A, Helmuth R, 2007. Class 1 integrons and resistance gene cassettes among mul- 3666 Beutlich et al. *Appl Environ Microbiol*. Downloaded from <http://aem.asm.org/> on April18, 2013 by guest tidrug resistant *Salmonella* serovars isolated from slaughter animals and foods of animal origin in Ethiopia. *Acta Tropica.*, (103):142-149.
- Murugkar, HV, Rahman H, Kumar A and Bhattacharyya D, 2005. Isolation, phage typing and antibiogram of *Salmonella* from man & animals in northeastern India. *Indian Journal of Medical Research.*, (122): 237-242.
- Novick, RP, 1981. The development and spread of antimicrobial resistant bacteria as a consequence of feeding antimicrobials to livestock. *Annals of the New York Academy of Sciences*, 368: 23-59.
- Nowroozi, J, Mirzaii M and Norauzi M, 2004. Study of *Lactobacillus* as Probiotic Bacteria. *Iranian Journal of Public Health.*, 33 (1): 1-7.
- Oliveira, CJ, Carvalho LF, Fernandes SA, Tavechio AT, Menezes CC and Domingues Jr FJ, 2002. Antimicrobial resistance of *Salmonella* serotypes isolated from slaughter-age pigs and environmental samples. *Microbial Drug Resistance.*, (8): 407-411.
- Orji, MU, Onuigbo HC and Mbata TI, 2005. Isolation of *Salmonella* from poultry droppings and other environmental sources in Awka Nigeria International. *Journal of Infectious Diseases.*, 9: 86-89.

- Pfaller, MA, Messer SA, Karlsson A and Bolmström A, 1998. Evaluation of Etest method for determining fluconazole susceptibilities of 402 clinical yeast isolates by using different agar media. *Journal of Clinical Microbiology*, vol. 36, no.9.
- Popoff, MY, 2001. Antigenic formulas of the *Salmonella* serovars (8th ed.). Paris, France: WHO Collaborating Center for Reference and Research on *Salmonella*, Institut Pasteur,.
- Poppe, C, Kolar JJ, Demezuk WHB and Harris JE, 1995. Drug resistance and biochemical characteristics of *salmonella* from turkeys. *Canadian Journal of Veterinary Research*, (59): 241-248.
- Rusul, G, Khair J, Radu S, Cheah CT and Yassin RM, 1996. Prevalence of *Salmonella* in broilers at retail outlets, processing plants and farms in Malaysia. *International Journal of Food Microbiology*, (33): 183-194.
- Schwarz, S and Chaslus-Dancla E (2001). Use of antimicrobials in veterinary medicine and mechanisms of resistance. *Veterinary Research*, (32): 201-225.
- Thong, KL, Goh YL, Radu S, Noorzaleha S, Yasin R, Koh KT and Lim VKE, 2002. Genetic diversity of clinical and environmental isolates of *Salmonella* enterica serotype Weltevreden isolated in Malaysia. *Journal of Clinical Microbiology*, (40): 2498-2503.
- Valcheva, R, Belopopska P, Mateva G, Hristova T and Daskalov H, 2011. Distribution and serological typing of *salmonella* spp. isolates from broiler carcasses in Bulgaria. *Bulgarian Journal of Veterinary Medicine*, 14(1):31-38.
- Van den Bogaard, AE, Stobberingh EE, 2000. Epidemiology of resistance to antibiotics. Links between animals and humans. *International Journal of Antimicrobial Agents*, 14(4): 327-35.
- Van Immerseel, F, De Hooyberchs J, Haesebrouck F and Ducatelle R, 2005. *Salmonella* dans la viande de volaille et dans les œufs : un danger pour le consommateur qui demande la mise en place d'un programme de lutte efficace. *Annales de Médecine Vétérinaire*, 149: 34-48.
- Van, TTH, Moutafis G, Istivan T, Tran LT and Coloe PJ, 2007. Detection of *Salmonella* spp. in retail raw food samples from Vietnam and characterization of their antibiotic resistance. *Applied and Environmental Microbiology*, (73): 6885-6889.
- Villate, D, 2001. Maladies des volailles. 2e éd. *France Agricole*. Paris, 320-345
- Weill, FX, Bertrand S, Guesnier F, Baucheron S, Grimont PAD and Cloeckaert A, 2006. Ciprofloxacin resistant *Salmonella* Kentucky in travelers. *Emerging Infectious Diseases journal*, (12):16112.
- White, DG, Zhao S, Sudler R, Ayers S, Friedman S, Chen S, McDermott PF, Wagner DD and Meng J, 2001. The isolation of antibiotic resistant *Salmonella* from retail ground meats. *New England Journal of Medicine*, (345): 1147-1154.
- Yan, SS, Pendrak ML, Abela-Ridder B, Punderson JW, Fedorko DP and Foley SL, 2003. An overview of *salmonella* typing public health perspectives. *Clinical and applied immunology reviews*, (4):189-204.
- Yang, B, Dong Qu, Zhang X, Shen J, Cui S, Shi Y, Xi M, Sheng M, Zhi S and Meng J, 2010. Prevalence and characterization of *Salmonella* serovars in retail meats of market place in Shaanxi, China. *International Journal of Food Microbiology*, (141):63-72.