

## ABSTRACT

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The purpose of this independent study was to investigate the types and number of microorganisms contamination of already cooked foods at a canteen in Rajabhat Institute Chiang Mai. Two standard methods of Department of Medical Sciences, Ministry of Public Health were used for analysing the food samples. MPN (Most Probable Number) method was implied for the existence of the quantity of Coliform bacteria and *Escherichia coli* (*E.coli*) while the Spread Plate method was used for analysing the *Staphylococcus aureus* (*S.aureus*) bacteria. Twenty four cooked foods from seven boots were collected for analysing. The data were analysing by using frequency and percentage. The results revealed that the contaminating of Coliform bacteria from 8 samples were over the standard. None of *Escherichia coli* (*E.coli*) and *Staphylococcus aureus* (*S.aureus*) bacteria were found in all food samples. It may be concluded that some food items were not clean because of Coliform bacteria contamination. Thus, the canteen in Rajabhat Institute Chiang Mai should be improved for cleanliness. All food distributors should be tranined to know the Good Manufacturing Practices(GMPs).