

Nonglak Butsi 2010: *Salmonella* Contamination in Pig Carcasses from Small Abattoir to Wet Markets in Amphoe Kamphaeng Saen and Don Tum of Nakhon Pathom Province. Master of Science (Food Safety), Major Field: Food Safety, Department of Animal Science. Thesis Advisor: Assistant Professor Sujate Chaunchom, Dr.Med.Vet. 109 pages.

The purpose of this research was to monitor contaminations of *Salmonella* spp. in pig carcasses from small abattoir to wet markets in Amphoe Kamphaeng Saen and Don Tum of Nakhon Pathom Province. Four abattoirs were small production size with capacity of approximately 10 pigs per day. The results showed that the prevalence of *Salmonella* spp. in colon samples were 56.66% where the prevalence in abattoir 2 was 86.66% which was higher than abattoir 1, 3 and 4 where the prevalence was 60.00, 33.33 and 46.66% respectively. The *Salmonella* spp. were typed and 3 serogroups, B, C and E were detected in colon samples. The percentages of serogroups B, C and E were 38.24, 20.59 and 41.17% respectively. The most frequent serovar found in colon samples was *S. Weltevreden*. The prevalence of *Salmonella* spp. in carcasses at after the process of slaughtering, cutting and wet markets were 33.33, 65.00 and 74.33% respectively. The *Salmonella* spp. were typed and 3 serogroups, B, C and E were detected. The percentages of serogroups B, C and E were 11.65, 40.78 and 47.57% respectively). The most serovar found in all processing steps was *S. Rissen*. This study reviews that contamination of *Salmonella* spp. in pig carcasses increased upon the process from the abattoir to wet markets and the variation of serovars found after cutting and wet markets were more than after slaughtering. These results showed that four abattoirs had poor hygienic operation.

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Student's signature

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Thesis Advisor's signature