

**SCREENING OF COLIFORM BACTERIA AND *Salmonella* spp. FROM OYSTER
(*Crassostrea iredalei*)**

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ABSTRACT

Oyster is a plankton feeder that ingests tiny particles of organic material. *Salmonella* spp., *Escherichia coli* and *Klebsiella* spp. which are well known as foodborne pathogens were screened from the oyster for the purpose of isolation, enumeration and identification and all isolates were identified by using biochemical, morphological and physiological tests. All *Salmonella* spp. and *Klebsiella* spp. showed negative result in hemolysis test. 66.67% *Escherichia coli* isolated from Semerak, Kelantan showed β hemolytic on the 5% Human Blood Agar. The preferable growth temperature of all tested bacteria are from 27°C to 28°C while preferable growth salinity is 0% and 2% natrium chloride. Based on the Most Probable Number test (MPN), the bacteria contained in the sample oyster was more than 2,400 bacteria per mili – liter which indicated that those oysters were highly contaminated.