

Abstract

90 samples of meat, chicken paneer and kofta (30 of each) were collected from a university student restaurant for determination of their bacteriological and chemical aspects. Each meat sample was represented as raw and cooked (15 of each). The obtained results indicated that the mean values of APC, total *Staphylococci* count and *Bacillus cereus* count were different for raw meat, raw chicken paneer and for raw kofta samples. In addition, the cooked meat meals had been examined also to detect the difference after cooking. Results associated with the examined samples either raw or cooked were significant either ($P \leq 0.01$) or ($P \leq 0.05$) as a result of their bacterial profiles.

On the other hand, isolation and identification of Gram positive cocci declared that *S.aureus*, *S.epidermidis* and *micrococci* were isolated from raw meat, raw chicken paneer and for raw kofta. However, the cooking had a significant effect on the incidence of Gram positive cocci of cooked meat, fried chicken paneer and cooked kofta samples. Furthermore, the incidence of *Bacillus cereus* organisms of raw meat, raw chicken paneer and raw kofta also were isolated from cooked meat, fried chicken paneer and cooked kofta, respectively. *E.coli* was isolated from the examined samples. Moreover, there was no contamination with *Salmonella* organism in raw meat samples and cooked meat meal samples.