

## *Contents*

<b>Subjects</b>	<b>Page</b>
INTRODUCTION.....	1
REVIEW OF LITERATURE.....	6
Bacteriological Quality of Poultry Carcasses.....	6
Cross Contamination in food Service Establishments.....	27
Decontamination of Poultry Carcasses.....	32
Cleaning and Sanitizing in Food Service Establishments....	44
MATERIALS AND METHODS.....	52
RESULTS.....	80
DISCUSSION.....	110
CONCLUSION AND RECOMMENDATIONS.....	158
SUMMARY.....	162
REFERENCES.....	168
ARABIC SUMMAR.....	