

ABSTRACT

This study was about determining the microbes that spoil meat sold in Narok Town. These microbes mainly involve the bacteria, for example, from the handling of meat. Microbes are found on or in any part of the meat. These microbes are gotten from the meat by swabbing method using sterile wet swabs. Sterile diluents such as distilled water, is used to wet the sterile swab. The swabs were wiped over the meat to collect most of the microbes on the meat. The swabs were then stroke on the media and left in the incubator at 37°C for 24 hours.

Morphological observation of the bacteria that grew on the media helps to deduce the type of bacteria present. Microscopy observations were done by the aid of Gram staining techniques. This helped further to narrow down the identification of the bacteria, also employing the use of a bacterial key.

The outcome gotten from the study showed that meat is contaminated with microbes as fresh as the meat looks. The most predominant bacteria gotten from the meat sampled in Narok Town was *Eshcherichia coli*. This is because of fecal contamination during the whole process of meat handling. Other microorganisms found on the meat were *Staphylococci aureus*.