

SUMMARY

Elmas S. An investigation on the presence of *Listeria monocytogenes* and *Salmonella* spp. in white, tulum and lor cheese sold on local open markets in Aydın province

In this study, a total of 60 cheese samples, (20 white cheese, 20 tulum cheese, 20 lor cheese) collected from various local open markets in Aydın province, were investigated in order to determine presence of *Listeria monocytogenes* and *Salmonella* spp..

The results of microbiological analyses showed that no *Salmonella* spp. were encountered in any of the cheese samples investigated. One tulum cheese sample and two lor cheese samples were found to be contaminated with *L. monocytogenes*.

As a result, it was concluded that microbiological quality of cheese samples generally poor due to inadequate hygienic conditions provided during production and marketing. Presence of *L. monocytogenes* causing listeriosis in cheese samples examined showed the importance of food safety protocols of from farm to fork approach and the public health risk caused by cheese.

Key Words: *Salmonella* spp., *Listeria monocytogenes*, cheese