

REVIEWER'S REPORT

Manuscript No.: IJAR- 58434

Title: BACTERIES PATHOGENES DANS LES POULETS DE CHAIR VENDUS SUR LES MARCHES DE BAMAKO ET SES ENVIRONS : QUELS RISQUES POUR LES CONSOMMATEURS ?

Recommendation:

Accept as it is

Accept after minor revision...

Accept after major revision

Do not accept (*Reasons below*)

Rating	Excel.	Good	Fair	Poor
Originality		Good		
Techn. Quality	Excellent			
Clarity	Excellent			
Significance	Excellent			

Reviewer's ID: Dr. Sumathi

Detailed Reviewer's Report

- 1. Broiler chickens are raised specifically for meat. The industry standard is the Cornish Cross, which grows to processing size in just 6 to 8 weeks. You can buy them as live baby chicks for your own farm or buy processed whole chickens at local grocery stores.**
- 2. Salmonella and *E. coli* are different types of bacteria that are the primary causes of foodborne illness. Both cause nausea, vomiting, and diarrhea, but they differ in their onset times, specific symptoms, and sources.**
- 3. Harmful bacteria spread easily when farms use poor hygiene or when food is handled badly. This lets germs get into our food supply, making people very sick with food poisoning.**
- 4. Severe food poisoning requires immediate action to prevent dangerous dehydration (loss of critical body fluids). If you have bloody diarrhea, a fever over 102°F (38.9°C), or frequent vomiting that stops you from keeping liquids down, you need to seek emergency care or call a doctor immediately.**

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5. Drug resistance happens when germs like bacteria, viruses, and fungi change. They learn to survive the medicines meant to kill them. This creates "superbugs" that are very hard to treat. In the U.S. alone, these infections cause over 2.8 million illnesses and 35,000 deaths every year.
6. Raw broiler chickens (poulets de chair) in the Bamako, Mali area frequently carry harmful bacteria like *Salmonella* and *Campylobacter*. The biggest risks are food poisoning and the spread of antibiotic-resistant bacteria to humans. Proper cooking and kitchen hygiene protect your health.
7. Key words can be given more.
8. Result part is excellent with tables and graphs.
9. Summary points also be added.
10. Significant points are given good.
11. After a small changes good to publish in your journal.