(e) Completed

(1) Effects of cleaning agents in reducing microbial loads on meat display tables at Bodija municipal abattoir (Learned journal publication 3).

(2) Biocide Sensitivity of Biofilms formed by *Mycobacterium bovis* and *Mycobacterium tuberculosis* on some selected food contact surfaces. (Learned journal publications 1 and 2).

(f) In progress

1. **Food Safety Implications of Probiotic (*Bacillus subtilis*) and Phytogenics (Essential oils) on mycotoxin residue Carry-Over into edible animal tissues using therapeutic Commercial Broiler model.** The aim of this study is to isolate and conduct molecular characterization of and toxigenic fungi in poultry feeds and poultry edible tissues and to evaluate antifungal and antimycotoxin effects of *Bacillus subtilis* and Essential oils on mycotoxin residues carry-over rate in edible tissues of animal origin using therapeutic commercial broiler model. The outcomes of this study will provide answers to the serious concerns raised by both consumers and health and nutrition professionals about the presence of mycotoxins in foods. The outcomes will also provide answers to continual questions being raised worldwide about whether the current food safety regulatory and control systems are effective.

2. **Prevalence, antibiotic sensitivity patters and biofilm forming abilities of *Aeromonas hydrophila* and *Pseudomonas aeruginosa* isolated from selected fish farm clusters in Ibadan, Nigeria.** The aim of this study is to investigation of the prevalence, antibiogram profiles, biofilm formation and biocide inactivation of biofilms of *Aeromonas hydrophila* and *Pseudomonas aeruginosa* from selected fish clustered farms in Ibadan. The outcome of this study will provide insight into current prevalence, antibiotic resistance patterns, economic and public health implication of biofilms and eradication approaches for biofilm formed by these organisms.