Prevalence and antibiotic susceptibility pattern of Escherichia coli isolated from Panipuri water samples in Akola city

Barate D.L. and Samal S.N..

Department of Microbiology, Shri Shivaji College of Arts, Commerce and Science, Akola-444001 (M.S.)

Abstract

Panipuri is one of the most popular street vended foods which is found everywhere in India. The present study attempts to assess the prevalence and antibiotic susceptibility pattern of *Escherichia coli* from the Panipuri water samples in the city of Akola, Maharashtra to understand the associated risks of consuming Panipuri from the street vendors. Fifty Panipuri samples were collected from different locations of the Akola city and analyzed for the prevalence and antibiotic susceptibility. The prevalence of *Escherichia coli* isolated from Panipuri samples was found to be 88% as 44 out of 50 samples being positive for *Escherichia coli*. The number of samples showing MPN/100ml count below 10 were 27.27%. It was found that 59.09% of Panipuri water samples showed MPN/100ml count ranging from 11-100 and 13.63% samples showing MPN/100ml count above 100. The isolates were tested against 7 different antibiotics. It was found out that the isolates showed 100% resistance against Ampicillin and Amoxyclav; high sensitivity was showed by isolated against Ciprofloxacin, Gentamicin and Chloramphenicol as 86%, 70%, and 70% respectively whereas Erythromycin and Tetracycline showed intermediate resistance with values of 23% and 9% respectively. The *Escherichia coli* found in these Panipuri water samples had many multi drug resistant strains. This study shows the potential risks of consuming such contaminated food which can cause severe illness.

Keywords- Panipuri, Escherichia coli, antibiotic susceptibility

Introduction:

Street food are ready to eat foods and beverages, prepared and sold by vendors particularly in street and similar places. These are extremely popular in worldwide and provide variety of food and readily accessible at a cheaper price. Around worldwide 2.5 billion people consume street food every day. In present times, people in urban parts of India are dependent on ready to eat street food which is easily available and economical as well (Madhuchhanda et al., 2012). Consumption of these type of foods potentially increases the risk of food borne diseases caused by various pathogens. Usually vendors sell these foods by wheels barrows, trays mats, tables and make shift stalls consequently, they increase the risk of food contamination (Ray and Mishra 2014). The microbiological status of the food has been reported to be dependent on several factors like quality of raw material, handling and processing of food, presence of microorganisms that survive the preservation and storage treatment and post process contamination. Besides direct health consequences, these food borne illnesses can reduce the productivity and economic output, and also impose substantial stress on health care system .Panipuri, which is known as Golgappa and by some other names, comprises three different components: 1) golgappa/patasha/puri/papri, 2) filling or masala, 3) spicy water or pani. Wheat flour is used to make Puri. In Masala boiled or mashed potatoes mixed with spices are used. The Pain is sour water to which spices like salt, pepper mango powder, jaljeera etc. are added. In every Puri, Masala are added and then spicy water is filler in this Puri and served to the consumers in plate. Although Panipuri is very popular, easily available and cheap, it is frequently associated with various food borne diseases in India and elsewhere (FAO 1988, Estrada-Garcia et al., 2004, Chumber et al., 2007, Ghosh et al., 2007). Unhygienic Panipuri is harbored by potentially life-threatening bacteria like Salmonella typhi and Escherichia coli (Garode and Waghode, 2012). Vendors can be the carriers of pathogens like Escherichia coli, Salmonella, Shigella, Campylobacter and S. aureus (Tambekar et al., 2011).

Escherichia coli is a consistent inhabitant of the human intestinal tract and it is the predominant facultative organism in the human gastrointestinal tract. It is considered as a reliable indicator organism of fecal pollution, generally in insanitary conditions of water, food, milk and other dairy products. But some strains, when they enter fecal-oral route may cause illness sue to toxins they secrete. Due to the complex biochemical composition and water

activity, street-vended foods like Panipuri acts as an excellent culture medium for the growth and multiplication of *Escherichia coli*. Contamination of Panipuri from clinical isolated of *Escherichia coli* can be life threatening due to their resistance to antibiotics.

Material and Methods:

1). Collection of samples :

Study site and sample collection: The bacteriological assessment of Panipuri in Akola city were performed during January – March 2024. The study was conducted across the major streets, markets, vended stalls, Samples were collected from various places/sites in different areas and localities. A total of 50 panipuri water samples were collected from various selected vending sites.

Method of sample collection: The samples were collected in sterilized zip lock polybags and kept in an ice bucket and transported aseptically to the laboratory within 1 hour. In the laboratory the samples were processed immediately following standard procedure.

2) Isolation and Identification of *Escherichia coli* from sample:

The isolation in the case of panipuri water sample is done via the collecting the sample with sterile inoculating loop and placing it onto the sterile culture media using lawn culture method. The loopful of the pani sample was directly inoculated onto culture media without homogenization. In the isolation of bacteria; 100 ml of Nutrient Agar, 100 ml of MacConkey Agar, 100ml oh Eosin Methylene Blue Agar were prepared and were autoclaved at 15lbs and121^o C for 15 minutes. After autoclaving the media, these media are allowed to cool down, then they are poured into sterile petri plates. Each media is poured into 2 plates. These plates are then allowed to be solidified plates and after the lawn culturing of the samples the plates were kept in incubator for 24 hours in at 37 ^oC. The colonies are observed after 24 hours and are re-streaked to obtain pure culture colonies. The isolates were then identified by morphologica, cultural and biochemical characteristics as per the Bergey's Manual of Determinative Bacteriology.

3) Most probable number (MPN) count for coliforms:

Most Probable Number (MPN) count was done by inoculating each panipuri sample in set of test tubes containing single and double strength lactose broth. The no.of tubes showing positive acid gas production were then matched with MacCardy's table.

4) Determination of the antibiotic susceptibility pattern of *Escherichia coli* isolates:

The antibiotic susceptibility pattern is confirmed via performing the antibiotic susceptibility test which is performed by Kirby-Bauer disc diffusion method recommended by Clinical and Laboratory Standards Institute using Mueller-Hinton agar (CLSI, 2015). Antibiotics such as Ciprofloxacin (5 μ g), Gentamicin (10 μ g), Ampicillin (10 μ g), Chloramphenicol (30 μ g), Erythromycin (15 μ g), Amoxyclav (30 μ g), and Tetracycline (30 μ g) were tested against *Escherichia coli*. Resistance to three or more than three classes of antibiotics tested was considered as MDR.

Results and Discussion:

A total of 50 Panipuri water samples were collected from different Panipuri hawkers and vendors from different areas of Akola city (Table 1). Out of all the samples collected *Escherichia coli* was isolated from 44 samples whereas the remaining 6 samples were negative as no isolates of *Escherichia coli* were found. The isolates were identified as per the Bergey' s Manual of Determinative bacteriology (Table 2). The prevalence of *Escherichia coli* in the samples was found to be high which was 88% (Fig. 1). The other studies also highlighted prevalence of *Escherichia coli* as

Tambekar *et al.*, (2011)recorded around 93% and Rani *et al.*, (2018) recorded the *Escherichia coli* contamination was 30%.

The samples were subjected to determination of total coliform count by Most Probable Number (MPN) technique. The total number of positive tubes of Lactose broth (10ml, 1ml, 0.1ml) were then matched with the McCardy's Table and the value of MPN/100ml was calculated. Table 3 shows the MPN/100ml count for various Panipuri water samples for coliform. It was found that the number of samples showing MPN/100ml count below 10 were 12 (27.27%), 26 (59.09%) of Panipuri water samples showed MPN/100ml count ranging from 11-100 and the number of samples showing MPN/100ml count above 100 were 6 (13.63%). High coliform count in the water samples were suggested that the water samples were unsafe for consumption as per the Bureau of Indian Standards. It stated that a coliform count zero was regarded as safe; less than 10 is considered as low risk; 11-100 is considered as medium risk whereas above 100 is considered as high risk and unsafe for consumption. Simillarly Kulshreshtha (2023) found out that majority of the MPN count of coliform bacteria in golgappa water was found in the range of 110 to 160 which was higher as per the described limit.

The isolates were also checked for antibiotic susceptibility pattern by Kirby-Bauer disc diffusion method (Fig. 2).. The isolates were tested against 7 different antibiotics which were Ciprofloxacin, Gentamicin, Ampicillin, Chloramphenicol, Erythromycin, Tetracycline and Amoxyclav. It was found out that the isolates showed 100% resistance against Ampicillin and Amoxyclav; high sensitivity was showed by isolated against Ciprofloxacin, Gentamicin and Chloramphenicol as 86%, 70%, and 70% respectively whereas Erythromycin and Tetracycline showed intermediate resistance with values of 23% and 9% respectively. It was found that most of the isolates showed multple drug resistance. Ghimire *et al* (2021) also reported that 52.9% of *Escherichia coli* were resistant to more than 3 different classes of antibiotics and hence were considered to be multidrug resistant strains.

Serial Number	Sample Code	Area of Collection	Presence of Escherichia coli	
1	PW01	Chhoti Umari	Negative	
2	PW02	Chhoti Umari	Positive	
3	PW03	Chhoti Umari	Negative	
4	PW04	Chhoti Umari	Positive	
5	PW05	Gandhi Road	Positive	
6	PW06	Radhakishan Plots	Positive	
7	PW07	Radhakishan Plots	Positive	
8	PW08	Radhakishan Plots	Positive	
9	PW09	Radhakishan Plots	Positive	
10	PW10	Radhakishan Plots	Positive	
11	PW11	Tapadia Nagar Negative		
12	PW12	Tapadia Nagar	Negative	

Table 1: Collection of Panipuri water samples from various sites of Akola city.

13	PW13	Tapadia Nagar	Positive	
14	PW14	Tapadia Nagar Positive		
15	PW15	Ramdaspeth	Positive	
16	PW16	Durga Chowk	Positive	
17	PW17	Shivaji College	Positive	
18	PW18	Mothi Umari	Positive	
19	PW19	Mothi Umari	Positive	
20	PW20	Mothi Umari	Positive	
21	PW21	Kedia Plot	Positive	
22	PW22	Bara Jyotirling Mandir	Positive	
23	PW23	Shivani	Positive	
24	PW24	Hariharpeth	Positive	
25	PW25	Hariharpeth	Positive	
26	PW26	Hariharpeth	Positive	
27	PW27	Barshitakli Road	Positive	
28	PW28	Keshav Nagar	Negative	
29	PW29	Sindhi Camp	Positive	
30	PW30	Sindhi Camp	Positive	
31	PW31	Sindhi Camp	Positive	
32	PW32	Sindhi Camp	Positive	
33	PW33	Shivaji Nagar	Negative	
34	PW34	Balapur Road	Positive	
35	PW35	Balapur Road	Positive	
36	PW36	Gorakshan Road	Positive	
37	PW37	Gorakshan Road	Positive	
38	PW38	Gorakshan Road	Positive	
39	PW39	Gorakshan Road	Positive	
40	PW40	Gorakshan Road	Positive	

41	PW41	Near Bharat Vidhyalaya	Positive	
42	PW42	Ranpise Nagar	Positive	
43	PW43	Jawahar Nagar Road	Positive	
44	PW44	Jawahar Nagar Road	Positive	
45	PW45	Jawahar Nagar Road	Positive	
46	PW46	Jawahar Nagar Road	Positive	
47	PW47	Jawahar Nagar Road	Positive	
48	PW48	Malkapur Road Positive		
49	PW49	Kirti Nagar Positive		
50	PW50	Ratanlal Plot	Positive	

Fig. 1. Prevalence of *Escherichia coli* in Panipuri water samples in Akola city.

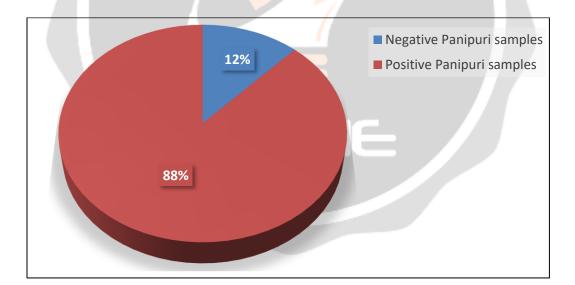


Table 2:Morphological, cultural, and biochemical characteristics of *Escherichia coli* isolated from
the Panipuri water samples.

Characteristics	Isolates		
Morphological character	Coccobacilli		
Gram	Character		
Gram Staining	Negative		
Motility	Motile		
Cultural C	haracteristics		
Size	2mm		
Shape	Circular		
Margin	Irregular		
Color	Green Metallic Sheen		
Opacity	Opaque		
Elevation	Convex		
Biochemical	Characteristics		
Indole	+		
MR	+		
VP			
Citrate	-		
Sugar Ferm	entation (A/G)		
Lactose	+		
Glucose	+		
Mannitol	+		
Sucrose	-		
Enzy	me Test		
Catalase	+		
Oxidase	-		
Amylase	+		
Urease	-		
Gelatinase	-		

Serial Number	Georgia C. 1	MPN Count			
	Sample Code	10 ml	1 ml	0.1ml	MPN/100ml
1	PW02	3	1	0	11
2	PW04	3	0	0	8
3	PW05	2	3	0	12
4	PW06	0	1	0	2
5	PW07	4	2	0	22
6	PW08	2	2	0	9
7	PW09	2	2	0	9
8	PW10	5	4	2	220
9	PW13	3	0	0	8
10	PW14	2	2	0	9
11	PW15	3	1	1	14
12	PW16	4	0	1	17
13	PW17	3	2	0	14
14	PW18	2	1	0	7
15	PW19	4	4	0	34
16	PW20	3	1	1	14
17	PW21	4	0	0	13
18	PW22	5	3	2	140
19	PW23	4	1	1	21
20	PW24	4	1	2	26
21	PW25	. 1	1	1	6
22	PW26	3	0	1	11
23	PW27	2	3	0	12
24	PW29	4	0	0	13
25	PW30	3	0	1	11
26	PW31	1	2	0	6
27	PW32	3	2	1	17
28	PW34	3	0	0	8
29	PW35	4	1	2	26
30	PW36	1	2	0	6
31	PW37	5	4	0	130
32	PW38	4	3	1	33
33	PW39	4	0	1	17
34	PW40	2	2	0	9
35	PW41	3	2	1	17
36	PW42	5	3	1	110
37	PW43	4	4	0	34
38	PW44	5	1	0	30
39	PW45	3	1	0	11
40	PW46	4	0	0	13
41	PW47	4	4	0	34
42	PW48	5	1	2	60
43	PW49	5	4	0	130
44	PW50	5	3	2	140

Table 3: Most Probable Number count of Panipuri Samples.

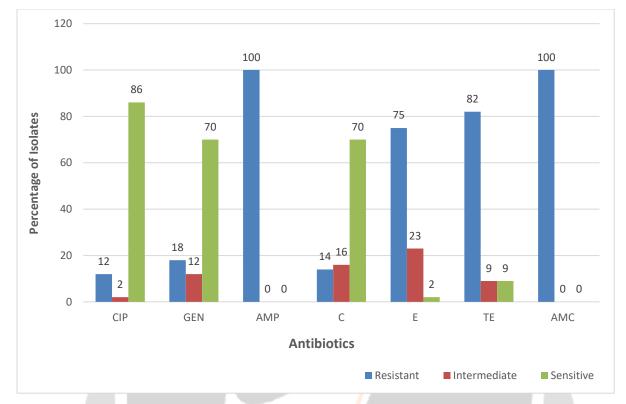


Fig. 2. Antibiotic resistance and susceptibility amongst *Escherichia coli* isolates.

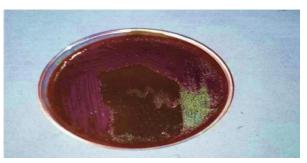
Collection of Panipuri water samples from different sites.



Isolation and Identification of Escherichia coli.



On Nutrient Agar



On EMB Agar



IMViC Test



Urease Test



Catalase Test



Oxidase Test



Sugar fermentation test:



sample

Most Probable Number count of

Antibiotic sensitivity testing of the isolates:

Conclusion:

From the results the conclusion can be drawn that the Panipuri sold in various street side vending stalls in Akola city showed high level of contamination with high coliform counts. The strains of *Escherichia coli* found in these Panipuri water samples had many multi drug resistant strains. This study showed the potential risks of consuming such food which has contamination of this level. The contamination could be due to the unhygienic practices might be during preparing, serving or using already contaminated wate, So, regular monitoring and compliance for hygienic and sanitation practices by vendors should be mandatory and strictly conducted to maintain a good safety level for consumers.

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