

## The Significance of Identified Bacteria in Fresh Fish from Gubi Dam, Bauchi. Bauchi State

Usman S. Haruna<sup>1</sup>, F. Tahir<sup>2</sup>, A.F.Umar<sup>2</sup> and E.B. Agbo<sup>2</sup>

<sup>1</sup>Federal polytechnic Bauchi, Nigeria

<sup>2</sup>Abubakar Tafawa Balewa University, Nigeria

Potential spoilage organisms capable of growing and causing sufficient changes in fish to warrant it being described as spoiled have their varying origins and habitat. Fresh Fish caught from the dam are assumed to be hygienic. Fresh fish samples were obtained from Gubi dam. The fish samples were weighed and halved from the head to the tail to get an even fillet distribution. The samples were blended with diluents to obtain a homogenous suspension. The diluent was used for serial dilution before cultivation and isolation. Well separated colonies were sub cultured on fresh culture and subsequently characterized. Smear was made by emulsifying small quantity of the bacteria colony in a drop of distilled water on glass slides. Gram staining was carried out and the stained slide was then examined. Biochemical tests were also carried out the bacteria implicated were; *Micrococcus*, *Serratia*, *Pseudomonas*, *Staphylococcus*, *Proteus*, *Bacillus*, *Aeromonas*, *Acinetobacter*. The organisms are of the pathogenic and *Enterobacteriaceae* origin. And the presence of pathogenic species is independent on a number of factors including the sources of nutrients used in the fish rearing, the extent of feeding, the population density, method used to harvest.

**Key words:** Gubi Dam, Fresh fish, Spoilage.