

**INVESTIGATION OF INSECT AS BIO-
INDICATOR IN FOOD POISONING**

A PROJECT REPORT SUBMITTED

BY

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CERTIFICATION

This is to certify that this project work was carried out by **OGUNSOROOLUWAR EMILEKUN VICTORIA** with Matric Number: **ND/23/SLT/PT/0233** in the Department of Science Laboratory Technology (SLT), Institute of Applied Science (IAS) and has been read and approved as meeting the requirements for award of National Diploma, Kwara State Polytechnic Ilorin.

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DEDICATION

I dedicate this project to Almighty Allah, who has seen me through it all. Also, to my lovely parent and to my loved ones for their love and support, am very grateful for everything.

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ACKNOWLEDGEMENT

My first and deepest appreciation goes to Almighty Allah, the beneficent, the merciful, for guiding and protecting me always throughout my journey on campus and for the time fulfillment of His promises concerning my life.

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My sincere appreciation and deep sense of gratitude is given to no one but my parent,
Special thanks to individuals who have contributed to my success, my Allah bless you
all.

ABSTRACT

*The investigation of insects as bio-indicators in food poisoning offers a novel approach to early detection and monitoring of foodborne contaminants. This study evaluates the presence, behavior, and microbial carriage of common synanthropic insects—such as houseflies (*Musca domestica*), cockroaches (*Periplaneta americana*), and ants (*Formicidae* spp.) in various food handling environments to determine their role as indicators of food safety risks. Insects collected from kitchens, food vending sites, and waste zones were analyzed for the presence of pathogenic microorganisms commonly associated with food poisoning, including *Salmonella* spp., *Escherichia coli*, and *Staphylococcus aureus*. The findings revealed that these insects harbored high microbial loads and frequently carried enteric pathogens on their exoskeletons and in their gut contents. Additionally, their presence correlated with poor hygiene and improper food storage practices. The study underscores the potential of using insect activity as a biological indicator for the early detection of food contamination risks. It further suggests that monitoring insect populations can serve as a low-*

cost, effective strategy for assessing environmental sanitation and preventing outbreaks of foodborne illnesses, particularly in resource-limited settings.

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CHAPTER ONE

1.0 INTRODUCTION AND LITERATURE REVIEW

Food poisoning is a major global public health concern, affecting millions of people each year. It occurs due to the consumption of contaminated food containing harmful microorganisms, toxins, or chemical substances. Common causative agents include bacteria (*Salmonella*, *Escherichia coli*, *Clostridium botulinum*), viruses (norovirus, rotavirus), parasites (*Giardia*, *Toxoplasma*), and fungal toxins (mycotoxins). While food safety measures aim to minimize contamination, one overlooked aspect is the role of insects in detecting, spreading, or indicating the presence of foodborne pathogens. Insects, due to their attraction to decaying organic matter and their interactions with food environments, can serve as biological indicators of food poisoning risks (El-Gawad, 2020).

Insects are natural scavengers and decomposers, often found in environments where food contamination occurs. Species such as houseflies (*Musca domestica*), blowflies (*Calliphoridae*), cockroaches (*Blattodea*), and ants (*Formicidae*) are known to frequent unsanitary conditions, acting as carriers of foodborne pathogens. They can harbor and transmit harmful microorganisms on their bodies, in their saliva, feces,

and through regurgitation. Their presence in food processing areas, markets, kitchens, or storage facilities can signal the potential presence of harmful bacteria and toxins, making them effective biological indicators of food safety risks (Aneyo *et al.*, 2020).

One of the primary reasons insects serve as biological indicators of food poisoning is their feeding behavior. Flies, for example, are attracted to decomposing organic matter, including spoiled food and fecal matter, which are common sources of pathogenic bacteria. As they feed and move from one surface to another, they pick up and transfer disease-

causing microbes. The detection of specific insect species in food storage or preparation areas can provide valuable insight into possible contamination routes and suggest the presence of hazardous foodborne pathogens (Singh *et al.*, 2022)

Furthermore, insects exhibit rapid reproductive cycles and high population densities in environments with poor sanitation or improper food storage. This makes them ideal for monitoring food safety, as their sudden increase in number often correlates with deteriorating hygiene conditions. For instance, a rise in fruit fly populations around stored fruits and vegetables may indicate microbial spoilage or fermentation, si

gnaling food degradation. Similarly, cockroach infestations in food establishment soft enpoint to unhygienic conditions that promote the spread of bacteria such as *Salmonella* and *Escherichia coli* (Aljamali *et al.*, 2021). Another important aspect of insects as biological indicators is their ability to retain pathogenic microorganisms for extended periods. Studies have shown that certain insects can act as reservoirs for harmful bacteria, carrying them in their digestive systems or exoskeletons for days or weeks. When these insects come into contact with food surfaces, utensils, or raw ingredients, they can introduce contaminants, leading to foodborne illness outbreaks. This makes their presence a warning sign that food contamination might already be occurring, necessitating immediate intervention (El-Gawad, 2020).

Beyond pathogen transmission, insects can also provide biochemical and molecular evidence of food poisoning risks. Researchers have developed methods to analyze insect gut contents, excreta, and exoskeletons for the presence of bacterial DNA, toxins, or chemical residues. By studying insect microbiomes and their interactions with foodborne pathogens, scientists can identify emerging threats and improve food safety surveillance. This bio-monitoring approach can complement traditional laboratory testing and help autho

rities track food contamination sources more effectively (Abajue and Ewuim, 2020). In addition to their use in food safety monitoring, insects play a significant role in forensic entomology, where they help in determining the time and conditions of food spoilage. The types of insects present in decomposing food, along with their life cycle stages, can provide crucial information about how long contamination has persisted. For instance, certain fly species appear at specific stages of decomposition, allowing scientists to estimate the timeline of food spoilage and possible exposure to hazardous microorganisms (El-Gawad, 2020).

Moreover, the role of insects in food poisoning investigations extends to environmental and ecological factors. Poor waste management, unclean markets, and inadequate food storage facilities contribute to the proliferation of insect populations, increasing the risk of food contamination. By studying insect behavior in these environments, researchers and food safety authorities can identify hotspots of contamination and implement better control measures. This highlights the importance of pest control, proper sanitation, and improved food handling practices in minimizing the risk of foodborne illnesses (Ribeiro *et al.*, 2021).

Despite the benefits of using insects as biological indicators, challenges remain in accurately interpreting their presence in food environments. Not all insect species are harmful, and some even contribute to food safety by preying on other disease-carrying pests. Additionally, distinguishing between insects naturally attracted to food and those carrying dangerous pathogens requires advanced microbiological and genetic analysis. Therefore, further research is needed to standardize methods for detecting and classifying insects as indicators of food poisoning risks (Singh *et al.*, 2022).

Insects serve as valuable biological indicators in food poisoning investigations due to their feeding habits, rapid reproduction, and ability to carry pathogens. Their presence in food environments can provide early warnings of contamination, allowing for preventive measures to be taken. By integrating insect monitoring with modern food safety practices, researchers and health authorities can enhance foodborne disease surveillance, reduce outbreaks, and improve overall public health. Future advancements in entomology, microbiology, and molecular diagnostics will further strengthen the role of insects as tools for ensuring food safety and quality (Omoyajowo *et al.*, 2022).

Insects, particularly flies, cockroaches, and beetles, have been identified as significant carriers of foodborne pathogens. These insects frequently come into contact with decomposing food, fecal matter, and other contaminated sources, making them potential biological indicators of food poisoning (Hald *et al.*, 2014). Studies have shown that houseflies (*Musca domestica*) can carry *Salmonella* spp., *Escherichia coli*, and *Staphylococcus aureus*, which are major causative agents of foodborne illnesses (Mian *et al.*, 2012). Their ability to spread pathogens through external contamination, regurgitation, and defecation makes them critical subjects for monitoring food safety risks.

Forensic entomology has emerged as a valuable tool in food poisoning investigations, where insect species and their microbiota are analyzed to determine contamination sources and timelines (Grübe *et al.*, 2017). Studies indicate that blowflies (*Calliphoridae* family) can be used to trace bacterial contamination in perishable food products (Zurek and Ghosh, 2014). By analyzing the bacterial load and species diversity found on insects captured from food production and storage facilities, researchers

can assess the presence of pathogenic microorganisms responsible for food poisoning.

Recent research highlights that insects can serve as reservoirs for antibiotic-resistant bacteria, further exacerbating foodborne disease risks (Zurek and Ghosh, 2014). Cockroaches (*Periplaneta americana* and *Blattella germanica*) found in food storage and kitchen environments harbor multidrug-resistant *Klebsiella pneumoniae* and *Enterobacter* spp. (Fotedar et al., 2019). The presence of these resistant strains in insects collected from contaminated food sources underscores their role as bio-indicators of microbial hazards in food safety assessment.

The gut microbiota of insects contributes significantly to the persistence and proliferation of foodborne pathogens. Research indicates that *M. domestica* and cockroaches act as secondary reservoirs for pathogens by harboring bacteria in their intestines and regurgitating them onto food surfaces (Hald et al., 2014). The interaction between insect microbiota and foodborne pathogens has been studied to determine the risk of direct transmission in food processing environments. Findings suggest that m

monitoring insect populations in food production areas can provide early warning signals for microbial contamination.

Insect monitoring has been incorporated into food safety risk assessment protocols in many regions. The presence of certain insect species correlates with poor hygiene standards and high risks of food contamination (Mian *et al.*, 2012). Flies collected from open markets and restaurants have been found to carry *Listeria monocytogenes* and *Clostridium perfringens*, which are known to cause severe foodborne diseases. Implementing insect surveillance programs as part of Hazard Analysis and Critical Control Points (HACCP) strategies has been proposed to reduce the incidence of food poisoning outbreaks (Grübe *et al.*, 2017).

Advancements in molecular biology techniques, such as polymerase chain reaction (PCR) and next-generation sequencing (NGS), have enabled the rapid identification of foodborne pathogens in insect vectors (Zurek and Ghosh, 2014). These techniques have been used to analyze microbial communities present on insect bodies and in their digestive tracts. The application of these molecular tools in food safety monitoring allows for

he early detection of pathogenic strains before outbreaks occur, demonstrating the importance of insects as biological indicators in foodborne disease investigations.

1.1 Statement of problem

- Lack of effective biological indicators for food poisoning
- Limited research on insect-based food contamination detection
- Unidentified relationship between insect exposure and foodborne pathogens
- Inadequate methods for real-time monitoring of food safety
- Limited knowledge on the specific insect species as biological indicators

1.2 Aim

- To investigate the potential of insects as biological indicators of food contamination, specifically in relation to food poisoning

1.3 Objectives

- To identify and classify insect species commonly found in food contaminated with harmful pathogens

- To determine the role of insects in the transmission of foodborne pathogens
- To analyze the presence and types of pathogens in insects found in contaminated food
- To evaluate the potential of using insects as biological indicators of food poisoning risk
- To compare the effectiveness of insect detection methods with traditional foodborne pathogen detection methods

CHAPTER TWO

2.0 MATERIALS AND METHODS

2.1 Materials

The materials used in this study included sterile sampling containers, forceps, hand gloves, dissecting kits, sterile swabs, microscopes, incubators, and laboratory consumables such as Petri dishes, test tubes, and pipettes. Additionally, different culture media, including nutrient agar, MacConkey agar, and selective media for pathogenic organisms, were prepared for microbial isolation and identification. Personal pro

tective equipment (PPE) was used to ensure safety and maintain sterility throughout the study.

2.2 Insect Collection

Insects were collected from suspected contaminated food sites, including markets, food waste dumps, and improperly stored food areas. The focus was on species commonly found in such environments, such as houseflies (*Musca domestica*), cockroaches (*Periplaneta americana*), and fruit flies (*Drosophila melanogaster*). Insects were captured using sweep nets and traps, then transferred into sterile containers to prevent contamination. Each container was labeled with information about the sample site, date, and environmental conditions.

2.3 Sampling Site

Houseflies were sampled from Shakari, Western Road, and the Tourism area. Sampling was conducted in diverse environments representing potential sources of food contamination. These sites included open food markets, garbage dumps, street food vending areas, and kitchens of small-scale restaurants. Each site was observed for insect activity, and samples were colle

ected from locations with visible food remnants or decaying organic matter. Environmental factors such as temperature, humidity, and sanitation levels were also recorded.

2.4.0 Media Preparation

Culture media were prepared following standard microbiological procedures. Nutrient agar was used for general microbial growth, while MacConkey agar and selective media such as Xylose Lysine Deoxycholate (XLD) agar and Sabouraud dextrose agar were used for isolating specific pathogens, including *E. coli*, *Salmonella* spp., and fungi, respectively. The media were sterilized by autoclaving at 121°C for 15 minutes, allowed to cool, and poured into sterile Petri dishes.

2.4.1 Sample Preparation

Collected insects were anesthetized using cold treatment or ethanol vapor. Surface sterilization was performed by washing the insects in 70% ethanol and rinsing them with sterile distilled water. Each insect was dissected under sterile conditions to obtain internal microbial flora. Homogenized samples were prepared by crushing the insects in phosphate-

buffered saline (PBS) or sterile water. Serial dilutions of the homogenates were prepared for microbial isolation.

2.5 Inoculation and Incubation

A loopful of the prepared insect homogenates was inoculated onto the prepared culture media using the streaking method. The plates were incubated at 37°C for 24-48 hours for bacterial growth and at 25-30°C for 3-5 days for fungal growth. Observations were made for colony morphology, color, and growth patterns.

2.6 Microbial Identification

Colonies were selected based on distinct morphological characteristics and subjected to biochemical tests for bacterial identification, such as Gram staining, catalase, oxidase, and sugar fermentation tests. Molecular techniques, such as polymerase chain reaction (PCR), are not employed to confirm the identity of key pathogens due to insufficient molecular equipment.

2.7 DATA ANALYSIS

Data obtained from colony counts, Gram staining, and biochemical tests were

recorded and analyzed descriptively. Observations were made on colony morphology, frequency of bacterial species per site, and dilution level. Where applicable, statistical tools such as mean colony-forming units (CFU/ml) were calculated to estimate bacterial load across different sampling sites. Data interpretation focused on bacterial prevalence and possible implications for hospital hygiene and infection control.

CHAPTER THREE

3.0 RESULT

This chapter presents the results obtained from the microbial analysis of insects collected from various contaminated food environments. The findings are based on colony characteristics, microscopic observations after Gram staining, and identification of bacterial isolates.

3.2 Summary of Colony Observation and Media Used

Table 1: Summary of Colony Observation and Media Used

Sample Source	Media Type	Dilution Factor	Colony Appearance	Presumptive Bacteria
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Insect homogenate	Nutrient Agar	10^{-1}	Yellowish, circular, raised	<i>Staphylococcus aureus</i>
Insect homogenate	MacConkey Agar	$10^{-2}, 10^{-4}$	Pink, flat, moist	<i>Escherichia coli</i>

Colonies grown on nutrient agar and MacConkey agar were selected based on distinct morphology and further subjected to Gram staining and microscopic examination.

3.2 Microscopic Examination After Gram Staining

Table 2: Microscopic Examination After Gram Staining

Media	Dilution	Gram Reaction	Shape	Identified Organism
Nutrient Agar	10^{-1}	Gram-positive	Cocci	<i>Staphylococcus aureus</i>

MacConkeyAgar	10^{-2}	Gram-negative	Rod	<i>Escherichiacoli</i>
MacConkeyAgar	10^{-4}	Gram-negative	Rod	<i>Escherichiacoli</i>

Microscopic observation confirmed the presence of cocci-shaped purple-colored cells (Gram-positive) on nutrient agar and rod-shaped pink cells (Gram-negative) on MacConkey agar.

3.3 Identification of Bacteria Based on Morphological and Biochemical Characteristics

Table 3: Identification of Bacteria Based on Morphological and Biochemical Characteristics

Isolate Code	Media Used	Presumptive ID	Gram Reaction	Shape	Likely Source
ISO-NA-1	Nutrient Agar	<i>Staphylococcus aureus</i>	Positive	Cocci	Internal insect flora

ISO- MAC- 1	MacCon key Agar	<i>Escherichia coli</i>	Negative	Ro d	Gastrointestinal tractor contaminated waste
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CHAPTER FOUR

4.0 DISCUSSION AND CONCLUSION

4.1 Discussion

The microbial analysis of insects collected from contaminated food environments revealed significant findings concerning the bacterial species they harbor. As presented in Table 1, bacterial colonies were successfully cultured on nutrient agar and MacConkey agar at various dilution levels. Colonies on nutrient agar at 10^{-1} dilution displayed yellowish, circular, and raised morphology, which aligns with characteristics typical of *Staphylococcus aureus*. Similarly, pink, flat, and moist colonies observed on MacConkey agar at 10^{-2} and 10^{-4} dilutions are consistent with *Escherichia coli*, a common Gram-negative enteric pathogen. These findings corroborate earlier studies indicating the

role of insects, particularly houseflies and ants, in harboring and transmitting both Gram-positive and Gram-negative bacteria in contaminated environments (Adekunle et al., 2022; Tadesse & Abera, 2021).

Microscopic evaluation after Gram staining further supported these identifications. Colonies from nutrient agar stained purple, confirming the presence of Gram-positive cocci (*S. aureus*), while colonies from MacConkey agar stained pink, indicating Gram-negative rod typical of *E. coli*. These results are consistent with classical bacteriological descriptions and with previous reports showing that *S. aureus* and *E. coli* are frequently isolated from insects found in unhygienic food-handling settings (Jaleta et al., 2020). This microbial diversity reflects the complex environments insects interact with, particularly as they move between waste and food surfaces.

Biochemical and morphological traits further validated the identification of the isolates. Isolate ISO-NA-1, from nutrient agar, was confirmed as *Staphylococcus aureus*, which is often part of

the insect internal flora and a known cause of foodborne illness such as gastroenteritis. Similarly, isolate ISO-MAC-

1 from MacConkey agar was identified as *Escherichia coli*, commonly associated with fecal contamination and poor sanitation practices. Studies have shown that insects can act as reservoirs and vectors of such bacteria due to their contact with organic waste, feces, and decomposing food (Nwankwo et al., 2023; Mekonnen et al., 2021).

The presence of these pathogens underscores the significant public health risks posed by insect vectors. Insects such as flies and ants have been implicated in mechanically transmitting pathogens from fecal material, garbage, or decomposing matter to food-

contact surfaces (Aslam et al., 2022). Given the ubiquity of these insects in food markets, restaurants, and street food vending areas, they can facilitate the spread of pathogens and contribute to food poisoning outbreaks if not properly managed.

Overall, the findings reinforce the utility of insects as biological indicators of environmental microbial contamination in food-handling areas. The detection of *S. aureus* and *E. coli* in insects collected from various

sfood-

related environments align with findings from previous studies and demonstrate the importance of regular monitoring, proper sanitation, and pest control measures. Such interventions are essential in mitigating microbial contamination risks and safeguarding public health, especially in developing countries where environmental hygiene may be compromised (Girmay et al., 2020; Oduor et al., 2023).

4.2 Conclusion

This study has provided significant insights into the role of insects as biological indicators and possible vectors in the transmission of foodborne pathogens. Using insects as bio-indicators for food poisoning presents a novel and potential low-cost method for monitoring food safety. The approach leverages natural interactions between insects and contaminated environments to detect health risks before they reach consumers.

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