

1 SUMMARY

Food borne diseases are an important cause of morbidity and mortality in the world. In order to determine the microbiological quality of fresh fish and hand made craft fish on sale in “El Mercado Hidalgo” in San Pedro Cholula, Puebla, Mexico, a laboratory research was carried out. From August to December, 72 samples were analyzed using the Official Mexican Norms methodology and reference limits. The samples were tested for: mesophilic aerobic bacteria count, fecal coliform bacteria count, *Salmonella* ssp., *Vibrio cholerae* O1 and *Staphylococcus aureus* detection. It was found that 12.5% of the raw fish exceeded the fecal coliforms reference values, as well as the 82% of hand made craft fish. For mesophilic aerobic bacteria count, raw fish exceeded the norms in 17% of the cases and hand made craft fish in 75%. *Vibrio cholerae* O1, *Salmonella* ssp nor *Staphylococcus aureus* were found in none of the samples. It is concluded that most of the raw fish sold in “El Mercado Hidalgo” in San Pedro Cholula fulfill the Official Mexican Norms and therefore is considered to be of a good quality. However, this is not the case for hand prepared fish. Despite hand made fish does not contain pathogenic bacteria, there is a lack of hygienic practices. This, in fact could affect consumer’s health, especially if not used to consume this kind of food.