

**Editor's Comment:**

Authors did necessary changes and improve their manuscript according to remarks.

But I will add some comments to authors again,

Still, Conclusion are expected.

I know that work has its scope, results presented are based on the scope of the work. But few sentences about the sale of meat would help in understanding this obvious conclusion. I didn't find any data which are presented in the study in another journal, and I still miss this facts in Material and metods.

I really don't know the following and I can't read it in the manuscript:

„.....This has been reported on another journal which is currently being reviewed. That is “A comparative assessment of the microbial load of beef and chicken meat”

Knowing that chicken is sold in a refrigerated cabinet and beef on an open cabinet.“

Describe how beef is sold (material and metods), and comment this bad practice in discussion. Put it in the connection with possible patogens.

Comment that practice in the conclusion.

**Editor's Details:**

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