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SDI FINAL EVALUATION FORM 1.1

PART 1:

Journal Name:	**Asian Food Science Journal**
Manuscript Number:	**Ms_AFSJ_48213**
Title of the Manuscript:	**ANTIBIOTIC SENSITIVITY PROFILES OF SALMONELLA TYPHIMURIUM AND E. COLI O157: H7 ISOLATES FROM READY TO EAT CHICKEN MEAT.**
Type of Article:	**Original Research Article**

PART 2:

FINAL EVALUATOR'S comments on revised paper (if any)	**Authors' response to final evaluator's comments**
1. **Describe once again the classification criteria used to grade eateries as standard, semi standard and substandard.** 2. **Perceived level of hygiene is relative; Explain** 3. **What is the quality of food mentioned by the author** 4. **FDA/AOC BAM should be in full before used as abbreviation** 5. **XLD and TSI should be in full** 6. **Isolation and Identification of Salmonella and E.coli should be combined** 7. **Why was Nintrofurantoin antibiotic used in this particular study. This is for Urinary tract** 8. **Re organised the conclusion section as paragraphs rather than burrets**	

Reviewer Details:

Name:	***Baguma Andrew***
Department, University & Country	***Mbarara University of Science and Technology, Uganda***