

ALTERNATIVE TEXTS FOR FIGURES

Table 1: Socio-demographic and facility characteristics of barbecued beef vendors (n =



Variables	Frequency (n)	Proportion (%)
Sex		
Female	7	16.3
Male	36	83.7
Age		
18 – 32	22	51.2
33 – 47	15	34.9
≥ 48	6	13.9
Marital Status		
Single	21	48.8
Married	17	39.6
Divorced	5	11.6
Education Level		
No formal education	7	16.3
Primary	24	55.8
Secondary	10	23.3
College	2	4.6
Type of Facility used		
No building	28	65.1
Temporary building	9	20.9
Permanent building	6	14.0
Food Preparation Site		
Home only	19	44.2
Selling place only	18	41.9
Home & selling place	6	13.9

Alt text: Table summarizing the socio-demographic and facility characteristics of 43 barbecued beef vendors. Most vendors were male, aged 18-32 years, had primary education, operated without permanent building, and prepared food either at home or at the selling site

Table 2: Antimicrobial susceptibility patterns of bacteria isolated from barbequed beef (n = 22)

Antibiotic	CONS (n = 5)		<i>E. coli</i> (n = 11)		<i>S. aureus</i> (n = 6)	
	Susc n (%)	Res n (%)	Susc n (%)	Res n (%)	Susc n (%)	Res (%)
Tetracycline	2 (4.7)	3 (6.9)	7 (16.3)	4 (9.3)	4 (9.3)	2 (4.7)
Ceftriaxone	NT	NT	7 (16.3)	4 (9.3)	NT	NT
Ciprofloxacin	3 (6.9)	2 (4.7)	5 (11.6)	7 (16.3)	6 (14.0)	0 (0)
Erythromycin	2 (4.7)	3 (6.9)	NT	NT	2 (4.7)	4 (9.3)
Gentamycin	2 (4.7)	3 (6.9)	8 (18.6)	4 (6.3)	5 (11.6)	1 (2.3)
SXT	2 (4.7)	3 (6.9)	7 (16.3)	5 (11.6)	1 (2.3)	5 (11.6)
Ampicillin	3 (6.9)	2 (4.6)	6 (14.0)	5 (11.6)	6 (14.0)	0 (0)

Alt text: Table showing antimicrobial susceptibility patterns of bacterial isolates from barbecued beef. Resistance varied across bacterial species and antibiotics, with *E. coli* exhibiting the highest resistance to ciprofloxacin and notable resistance to several other antibiotics

Table 3: Antimicrobial susceptibility patterns of bacteria isolated from beef preparation areas (n=20)

Antibiotic	CONS (n=10)		<i>S. aureus</i> (n=10)	
	Susc n (%)	Res n (%)	Susc n (%)	Res n (%)
Tetracycline	7 (16.3)	3 (6.9)	5 (11.6)	5 (11.6)
Ciprofloxacin	10 (23.3)	0 (0)	5 (11.6)	5 (11.6)
Erythromycin	9 (20.9)	1 (2.3)	7 (16.3)	3 (6.9)
Gentamycin	10 (23.3)	0 (0)	7 (16.3)	3 (6.9)
SXT	9 (20.9)	1 (2.3)	7 (16.3)	3 (6.9)
Ampicillin	9 (20.9)	1 (2.3)	9 (20.9)	1 (2.3)

Alt text: Table showing antimicrobial susceptibility patterns of bacterial isolates from beef preparation areas. Overall susceptibility was high, although *S. aureus* demonstrated resistance to several antibiotics, particularly tetracycline and ciprofloxacin

Table 4: Combined antimicrobial susceptibility patterns of bacteria isolated from beef and preparation areas (n=43)

Antibiotic	CONS (n=15)		<i>E. coli</i> (n=12)		<i>S. aureus</i> (n=16)	
	Susc n (%)	Res n (%)	Susc n (%)	Res n (%)	Susc n (%)	Res n (%)
Tetracycline	9 (23.3)	6 (14.0)	7 (16.3)	5 (11.6)	9 (23.3)	7 (16.3)
Ceftriaxone	NT	NT	7 (16.3)	5 (11.6)	NT	NT
Ciprofloxacin	13 (30.2)	2 (4.7)	5 (11.6)	7 (16.3)	11 (25.6)	5 (11.6)
Erythromycin	11 (25.6)	4 (9.3)	NT	NT	9 (23.3)	7 (16.3)
Gentamycin	12 (27.9)	3 (6.9)	8 (18.6)	4 (9.3)	12 (27.9)	4 (9.3)
SXT	11 (25.6)	4 (9.3)	7 (16.3)	5 (11.6)	8 (18.6)	8 (18.6)
Ampicillin	12 (27.9)	3 (6.9)	6 (14.0)	6 (14.0)	15 (3.5)	1 (2.3)

Alt text: Table showing combined antimicrobial susceptibility patterns of bacterial isolates from beef and preparation areas. Susceptibility varied by bacterial species and antibiotic, with resistance observed across all the three bacterial groups

Table 5: Factors associated with bacteria contamination among barbecued beef vendors

Variables	n=43 (%)	Bacteria presence (n = 21)	Multivariable analysis	
			AOR (95% CI)	p-value
Food is prepared in a clean area				
Yes	12	5 (37.5)	Reference	
No	31	16 (51.4)	1.25 (1.05 - 6.31)	0.049*
Cross-contamination is minimized during food preparation				
Yes	14	4 (25.0)	Reference	
No	30	16 (51.3)	2.55 (2.12- 16.99)	0.004*
Cooking temperature is monitored				
Yes	29	12 (41.4)	Reference	
No	14	9 (64.3)	1.55 (0.78 -12.54)	0.258
Used water is discarded after single use				
Yes	16	7 (40.0)	Reference	
No	27	11 (42.1)	1.15 (0.26 - 9.16)	0.054

Alt text: Table showing factors associated with bacterial contamination among barbecued beef vendors. Food preparation in unclean areas and inadequate prevention of cross contamination were significantly associated with bacterial contamination