Microbiology Hazard in Inputs (Traditional Cassava Inocula, Water and Oil Palm) Used in *Attieke* Process in South of Côte d'Ivoire

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Production of *attieke* in Cote d'Ivoire requires the use of inputs such as the cassava traditional inocula, palm oil and water. These three inputs are involved in the entire production process. Contamination of these ingredients will result in a finished product of uncertain health quality. For the implementation of HACCP (Hazard Analysis Critical control Point) in the production of *attieke* in Cote d'Ivoire, it is therefore necessary to identify the microbiological hazards in these ingredients (cassava traditional inocula, palm oil and the water used for the production of *attieke*). The imputs contained pathogenic microorganisms. *Bacillus subtilis, Bacillus cereus, Staphylococcus aureus, Citrobacter freundi, Enterobacter amnigenus, Citrobacter youngae, Enterobacter aerogenes, Klebsiella pneumoniae, Enterobacter agglomerans and Klebsiella oxytoca* were the bacteria isolated, and *Rhizopus* spp., *Mucor* spp., *Thamnidium* spp., *Fusarium* spp., *Moniliella* spp. were the fungi isolated.The occurrence of some bacteria and fungi illustrate that cassava traditional inocula, water and palm oil used in *attieke* proccess collected in Côte d'Ivoire may act as a reservoir of potential pathogenic micro-organisms for human.The finished product which is the *attieke* must undergo a particular treatment in order to ensure its microbiological quality.