

**TITLE:** MICROBIOLOGICAL ANALYSIS OF HOT DOGS SOLD IN STANDS IN BELO HORIZONTE - MG

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## **ABSTRACT**

Food Safety is a topic that gains more importance every day due to the significant rise in episodes and outbreaks of foodborne diseases. The need to eat outside and to make fast and cheap meals makes the hot dog stands an option that is increasing among the population. The number of total coliforms is used to evaluate the hygiene conditions of food and water taking into account that high numbers mean contamination after processing, cleaning and deficient sanitification, inefficient heat treatments or multiplying during processing or storage (SIQUEIRA, 1995). The present work aimed to evaluate the microbiological quality of hot dogs sold in the city of Belo Horizonte – MG. Fifty samples of hot dog sold in hot dog stands were analyzed. In the samples, research was made on total Coliforms, thermotolerant Coliforms, *Escherichia Coli*, coagulase-positive staphylococci and there was a search for the presence of *Salmonella* sp. The results were the occurrence of 90% of total Coliforms, 40% of the samples presented thermotolerant Coliforms out of the standards established by RDC 12, in 32% of them the presence of *E.coli* was confirmed, 62% were out of the standards for coagulase-positive staphylococci, and in only one sample was detected the presence of *Salmonella* sp. The microbiological quality of the hot dogs sold in stands in Belo Horizonte – MG is a topic that must concern consumers and public health institutions, because a significant parcel of the samples presents unsatisfactory hygienic microbiological quality due to containing pathogenic micro-organisms that can cause serious hazard to consumer's health. Based on these results, it can be concluded that it is necessary to be strict on every step of food production and, for this aim, the stands must respect all the minimum hygiene requirements. Due to the fact that such trade is done outside, it is more subject to contamination.

**Keywords:** Foodborne diseases; microbiological quality; hot dogs.