

TITLE: MICROBIOLOGY OF HIGH RISK FOODS THAT ARE NOT TREATED THERMICALLY SOLD IN THE CITY OF CORONEL OVIEDO, CAAGUAZU, PARAGUAY (2015 - 2106).

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ABSTRACT:

Microbiological analyzes of food constitute an essential component for assessing the safety of food. The objective is to describe the microbiological contamination of heat-treated high-risk food sold in the city of Coronel Oviedo, Caaguazú, Paraguay (2015 - 2016). Descriptive, prospective and cross-sectional study, the gastronomic services of the City of Cnel. Oviedo were registered and were clasified in in high, medium and low epidemiological risk. A simple random sampling was performed and food was taken for microbiological analysis. Counts were made for Aerobes Mesofilos (APC) and *S. aureus* by PETRIFILM technology. Total coliforms, faecal coliforms and *E. coli* by the Most Probable Number (MPN) technique. The pathogen analyzed was *Salmonella* spp. The microbiological limit was given by the Sanitary Standard of the Ministry of Health of Peru "Sanitary Standard that establishes the microbiological criteria of sanitary quality and safety for foods and drinks of human consumption" RM N ° 615 - 2003 SA / DM). 177 establishments were registered and georeferenced and 77 sites were sampled. 26 samples were analyzed without heat treatment. 96.2% (25) complied with APC and 88.5% (23) fulfilled *S. aureus*. 26.9% (7) complied with the Health Standard for Total Coliforms, 3.9% (1) for *E. coli*. *Salmonella* spp. was not isolated. The most risky foods were sandwiches and salads. The sandwiches presented values to the established in the legislation for RAM, *S. aureus*, C. Totales, *E. coli* and *S. aureus*. The salads presented larger counts for C. Totales, *E. coli* and *S. aureus*. The analyzed samples presented high values for the microorganisms indicator, so it is necessary to insist on improving food handling practices.

Keywords: food, risk, pollution, Caaguazu, Paraguay

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