

TITLE: RESEARCH OF *Staphylococcus aureus* IN FOODS SENT TO THE CENTRAL LABORATORY OF PUBLIC HEALTH OF CEARÁ (LACEN).

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ABSTRACT:

Foodborne diseases are syndromes that result from the ingestion of contaminated food at any stage of the production chain, with biological, chemical and/ or physical danger. Currently, they are considered problems of world public health and one of the main causes of hospitalizations. One of the etiological agents most commonly responsible for outbreaks of DTA'S is *Staphylococcus aureus*, which may be part of the normal human microbiota, found especially in the nasal cavities. However, depending on the conditions, it can cause diseases in several regions of the body, such as pneumonia, osteomyelitis, diarrhea, among others. It is a bacterium belonging to the family Micrococaceae, gram positive, catalase and coagulase positive, in the form of cocci, such as bunches of grapes. The present study aimed to investigate *S. aureus* in foods involved in outbreaks and that were referred to LACEN in the period from January to August 2016. This is an experimental, quantitative and retrospective study. The analysis methodology adopted followed RDC 12/2011 and APHA (American Public Health Association- 2005). As reference microorganisms, *Staphylococcus aureus* - ATCC 12600 and *Staphylococcus epidermidis* - ATCC 14990 were used. Twenty-one samples from outbreaks were analyzed of which 3, all from cheese, all of them showed contamination by *Staphylococcus aureus*. The result of the work demonstrates that there was a failure in good practices of the manufacture, preservation and manipulation of food, which allowed its contamination. It is fundamental to educate the population about the use of good practices in the preparation of food in order to avoid outbreaks of disease, since most consumers are unaware of the conditions necessary for correct and good handling. As well as, it is also indispensable the inspection of the food industries by the health authorities.

Keywords: DTAs; Outbreaks; *Staphylococcus aureus*.

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