

**TITLE:** HYGENE-SANITARY CONDITIONS OF FOOD PRODUCTS COMMERCIALIZED IN AN AGROECOLOGICAL FAIR IN THE MUNICIPALITY OF UMUARAMA – STATE OF PARANÁ, BRAZIL

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**ABSTRACT:**

Food safety is cause for concern worldwide; active participation of society as a whole, from government agencies to consumers, is required in order for it to be achieved. In the present work, hygiene conditions as carried out by food sellers during the commercialization of food products in the Agroecological Fair in the municipality of Umuarama, Paraná state, Brazil, were investigated. Inspection parameters were set according to resolutions n° 216, from September 15<sup>th</sup>, 2004 and n° 49, from October 31<sup>st</sup>, 2013 as determined by the National Health Surveillance Agency (ANVISA). Observation of hygiene habits of the food sellers evidenced that most sellers maintain proper body hygiene and keep their nails trimmed and with no varnish. It was also observed that none of the sellers used aprons, but all of them wore very clean clothing. Even though there is a specific place in the fair for hand washing, no seller cleaned their hands after manipulating money. It was observed that 83.3% of the sellers adequately separate products to be commercialized and maintain them at perfect hygiene conditions. Only one of the sellers (16.7%) did not properly separate and clean his food products, and he sold cleaning products alongside his other food products as well. Packaging of the food products was found to be clean, but only 50% of the sellers make use of adequate packaging; the others reuse discarded material, such as plastic containers and glass bottles. When questioned regarding transportation, the sellers informed that all food products are transported inside box containers (made either from plastic, wood or metal) from the place where they are initially produced to the fair. A total of 66.6% of the food products are transported according to guidelines on proper hygiene. The water used for production was reported to come directly from artesian wells (83.3%), and tap water was used only by one of the sellers. The food products are laid out on tables of different materials (plastic, wood or metal), which are also covered with clean sheets. All products were protected from sunlight and rain. It can be concluded that the majority of the assessed sellers do employ proper hygiene practices when commercializing food products, but there are still some sellers that must be better instructed on proper handling and production of safe food products.

**Keywords:** hygiene, food, agroecological fair.