

TITLE: THE HYGIENIC AND SANITARY CONDITIONS OF FOOD SOLD BY STREET-SELLERS ON THE SURROUNDINGS OF ESTÁCIO/FAL FACULTY ON THE CITY OF MACEIÓ/AL.

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ABSTRACT:

The food commercialization by street-sellers is very common in many cities in developing countries and constitutes a practical, flexible, economic alternative for the population at large. The street-sellers are strategically placed in high pedestrian traffic routes, such as bus and train stations, taxi stops, areas close to industrial installations, hospitals, schools and universities. This way, the commercialization of food by these street-sellers offers risks to the population's health due to the sanitary conditions of such products. Hence, the objective of this study was to examine the hygienic and sanitary conditions of the food commercialization points on the surroundings of the Estácio/Fal faculty in Maceió/AL. In order to do so, beyond the application of a checklist based on ANVISA, composed by 30 sub-items distributed according to the conformity criteria observed on the blocks referring to: hygienic and sanitary evaluation of the food handlers, ambient conditions, hygienic and sanitary conditions of materials and implements, quality control in the point of sale and preparation of the 10 itinerant points of sale, there was also the microbiological analysis of the food handler's hands through swab collection. The obtained results were classified in: A – when appropriate (from 75% to 100%); AR – when appropriate with restrictions (from 50% to 75%); N.A – non appropriate in relation to the Good Practices for Food Service (0% to 50%). Out of the 10 street-sellers, five presented adequate rates between 56,66% to 70% and five presented inadequate rates between 50% to 73,33%. The worst values were encountered on the block respective to hygienic and sanitary conditions of materials and implements, and the best values were respective to the control and quality on the point of sale, highlighting that 100% of the street-sellers evaluated classified as appropriate with restrictions AR (50% to 75%). The contamination level in the hands of the handlers through the count of mesophilic microorganisms was unsatisfactory in 100% of the samples by presenting values above 10^2 UFC/hand. It is concluded that the continuous verification of the Good Practices is an expressive tool to diagnose the non-conformities of the services and, consequently, perform the adequate correction so it does not come to be a source of foodborne diseases.

Key-words: Hygienic and sanitary evaluation; Street-sellers; Microbiological analysis; ANVISA; Checklist.