

TITLE: FOOD ITINERANT COMMERCE: HYGIENIC AND SANITARY CONDITIONS ON THE POINTS OF SALES IN JATIUCA BEACH IN MACEIÓ/AL.

AUTHORS: PEDROSA, K.P.; GARCIA TERRAZAS, S.M.; NEVES, A.V.; CARDOSO, L.M.P.; SILVA, B.C.L.; LIMA, Y.; LEAL, M.C.; SILVA COSTA, W.W.; SANTOS, G.K.O.

INSTITUTION: FACULDADE ESTÁCIO DE MACEIÓ/FAL, Rua Pio XII, nº 350, CEP: 57035-560 Maceió/AL.

ABSTRACT:

The food consumption on the street is a practical, economic alternative for the population. Many people daily consume meals in the streets, and studies reveal that the number of street-sellers on these places continues to increase, since many vendors understand this activity as a good deal, which provides a source of income and requires low capital investment. However, the preoccupations about these foods safety are a growing. The food handler's capacitation is an alternative to increase the quality of these food services and its products. This way, this work has as an objective to evaluate the hygienic and sanitary conditions in 15 points of sales of commercialized food on the shoreline of Maceió/AL and to promote training and capacitation for the handlers through these data. As methodology, it was used a "Verification Sheet" containing 30 items based on the Good Practices for Food Services contained on ANVISA's RDC nº 216. The aspects considered were: hygienic and sanitary evaluation of the handlers, ambient conditions, hygienic and sanitary conditions of utensils, quality control on the point of sale and in preparation. The research revealed the following results: none of the fifteen points evaluated was in conformation with the norms of the Sanitary Surveillance, out of which 4 (26,66%) were adequate with restrictions AR (50% to 75%) and 11 (73,34%) were non adequate in relation to the Good Practices N.A (0% to 50%). Analyzing each sub-item present in the five blocks, it can be observed that the greatest inadequacies were: on the block one, the lack of glove utilization for food manipulation in 100% of the points; on the block two, 100% of the places, for being close to people and vehicle fluxes; on the block three, the lack of paper towel and soap utilization for asepsis of the handler's hands with 90,0%, in addition to the utilization of potable water stored in recycled recipients with 81,8%. The study showed that the hygienic and sanitary conditions of food itinerant commerce on the seashore of Maceió are precarious, compromising the consumer's health, and what becomes apparent is that the lack of acknowledge of the hygienic food norms corroborates with the achieved results. Such findings can contribute to alert the sanitary authorities for the potential risk of street food on the city of Maceió/AL, and to show the necessity of providing capacitation courses to the handlers for the a safe food production.

Keywords: Good Handling Practices; Hygienic and sanitary evaluation; Itinerant sellers; Food safety; ANVISA.