

TITLE: HYGIENIC-SANITARY EVALUATION OF A SPECIALIZED ESTABLISHMENT IN JAPANESE FOOD MARKETING IN THE CITY OF MACEIÓ / AL.

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ABSTRACT:

In Brazil, the habit of eating raw fish food in the form of sushi and sashimi has become a food fad in large urban centers. Due to this tendency, several researches began to be developed evaluating the quality of these delicacies because they are considered products of high risk to the health of the consumer due to being consumed raw and without heat treatment. This is a descriptive and observational study, through a qualitative and quantitative approach that aims to evaluate the hygienic sanitary aspects of a restaurant specializing in Japanese food in the city of Maceió-AL. The research was performed at the OBA - SUSHI restaurant after submission and approval at the Ethics Committee in Research with Human Beings of the Estácio Faculty of Alagoas. As instrument for data collection, a checklist was used consisting of 101 sub-items distributed according to the compliance criteria found in the three Blocks 01 (Building, Installation), 02 (Equipment, Utensils, Handlers, Preparation and Storage and Transportation of Food) and 03 (Documentation and Registration and Responsibility items). The data collected through the direct observation of physical space and manipulators were classified as: A - when appropriate (from 75% to 100%); AR - when suitable with restriction (50% to 75%); N.A - establishment not suitable in relation to Good Practices for Food Services (0% to 50%). Of the 101 items evaluated, 51 were in disagreement with the legislation that is, an inadequacy of 55.45%. The most observed adjustments were those related to the ceiling 83%, lighting with 67%, water use with 67%, integrated vector and urban pest control with 67% and raw material, packaging and ingredients with 63%. Regarding the inadequacies, the most expressive ones in Blocks 02 and 03 were the absence of the use of the EPIs by the manipulators, besides the documentation and registration of the establishment those that presented / displayed 100% of inadequacy, followed by the preparation of foods with 23% and the storage and transport of the food prepared with 17% both. It is concluded that the restaurant is classified as inadequate in relation to the items evaluated in the checklist, demonstrating the need for adequacy through corrective measures, so that this restaurant offers a better quality food product, thus reducing the probability of occurrence of people affected by DTAs.

Keywords: ANVISA, Evaluation of Good Handling Practices, Checklist, Food Contamination.