TITLE: RESEARCH OF CAMPYLOBACTER SPP. IN BROILER CARCASSES MARKETED IN HEALTH DISTRICT III IN RECIFE-PE.

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ABSTRACT:

Among the microorganisms involved in outbreaks of food poison related to chicken meat, the genus *Campylobacter* spp. highlighting the species *Campylobacter jejuni* and *Campylobacter coli*. The infection is known as campylobacteriosis, and is characterized by a worldwide distribution zoonosis, which causes gastroenteritis in humans and animals. The underreporting of cases of the disease represents a risk factor for the population, so the improvement in techniques of identification and control of the microorganism is a way of limiting the disease. The objective of this study was to investigate *Campylobacter* spp in carcasses of broilers, liver and gizzard marketed in open market and supermarkets of Sanitary District III, Recife-PE. A total of 54 samples were analyzed, six carcass samples commercialized in fresh (G1), six cold (G2), six frozen (G3) and liver and gizzard samples, respectively, of different commercial brands. Microbiological analyzes for isolation and identification of *Campylobacter* spp were found to be present / absent and were carried out according to the official methodology of the *International Organization for Standardization* - ISO 10272-1. All samples of carcasses, liver and gizzard were submitted to indirect plating with selective enrichment, afterwards sowing. Of the 18 carcass samples, 10 (55.5%), six in natura (G1) and four cold (G2) presented positivity for *Campylobacter* spp. Of the 18 liver samples, *Campylobacter* spp was isolated in nine (50%) samples, five of which were from fresh carcasses (G1) and four from carcasses cooled (G2). For gizzard, of the 18 samples analyzed, *Campylobacter* spp was isolated in eight samples (44.4%), five in natura (G1) and three cold (G2). Thus, it was possible to observe that the isolation of *Campylobacter* spp., Using indirect plating even though the presence of contaminant microbial proliferation makes it possible to obtain *Campylobacter* spp isolates, and the identification tests contribute to the identification of the genus. Another important factor is that even though there was no isolation in the frozen (G3) samples of carcasses, liver and gizzard, respectively, the presence of the microorganism can not be ruled out, since one of its mechanisms of survival is its change to form (VNC), which in turn becomes a major public health problem, since even feasible, it may not be isolated during the analysis.

Key words: chicken meat, viscera, commercialization, *Campylobacter*, public health.