

TITLE: EVALUATION OF THE HYGIENIC-SANITARY ASPECTS OF COCONUT WATER MARKETED BY AMBULANTS IN THE CITY OF FORTALEZA-CE.

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The demand for healthy food has favored the increase in the commercialization of coconut water by street vendors all over Brazil. Many factors favor the trade in this type of product, such as easy access, low cost of the product *in natura* and the fact that coconut water is a nutrient source and a quick alternative to food. However, the indiscriminate sale and non-compliance with good food handling practices may favor the occurrence of risks, such as the presence of micro-organisms, which may harm the health of the consumer. The present study aimed to evaluate the microbiological quality of coconut water marketed by street vendors in the city of Fortaleza-CE. Five samples of coconut water from street vendors were randomly collected; these were collected and taken to Laboratory Labor Health Environmental in their own containers (capped bottles) and in an amount of approximately 200 mL for each sample. The thermotolerant coliform was investigated according to the recommendations of the American Public Health Association (APHA, 1994) and the results obtained were compared with the limits established by RDC 12/2001- ANVISA/MS (BRASIL, 2001). Furthermore, the observational analysis of the Good Practices of Hygiene of the Manipulators was carried out in the coconut water commercialization, using a guide to evaluate the hygienic-sanitary conditions, adapted from the study of Fortuna and Fortuna (2008). One sample had a thermotolerant coliform count greater than the established limit, which makes this product unfit for consumption. Regarding the good practices of manipulation of street vendors, none of them was fully in accordance with the standards established by Resolution RDC 216/2004 - ANVISA/MS. Thus, it is suggested a more effective action of the control agencies with the intention of guiding the itinerant about the commercialization of this type of product and the adoption of hygienic-sanitary measures that prevent the contamination by microorganisms that can put at risk health consumers.

KEYWORDS: Food safety; Microbiological quality; Street food

DEVELOPMENT AGENCY: Not applicable