TITLE: Microbiological analysis of sashimis in the city os Campo Grande MS

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ABSTRACT: Considering the high consumption of Japanese food in Brazil, this work has the objective of verifying possible contaminations in Sashimi in six establishments in the city of Campo Grande - MS. Thus, three samples of sashimi were collected in specialized restaurants and three more in non-specialized trades. The analyzes were carried out in the laboratory of Microbiology of the Catholic University of Don Bosco. The salmon fillets were separated in 25g and placed in vials with 225ml of sterilized peptone water. The sample was then homogenized in the vial to obtain an initial dilution. In each sample the weighing and homogenization process was performed with peptone water and their respective dilutions (10-1 to 10-3). A homogenized sample was collected and inoculated to a platinum loop in test tubes containing Escherichia coli (EC) broth which were taken to the oven for 48 h at 45 ° C and Brilliant Green Bile (BV) broth left at 37 ° C for 24 hours. For analysis of the plaque methods, simple sowing was performed on Petri dishes containing mannitol agar for *staphylococci* and *Salmonella* Shigella (SS) culture medium for *Salmonella* spp. To confirm the *Staphylococcus aureus* bacterium, a catalase production test was performed for the colonies of the agar medium for the plaques. The results of the samples gave positive for thermotolerant coliforms in 100% of the samples, surpassing the indices allowed by RDC No. 12. Total Coliforms in 66% of specialty restaurants and 66% of non-specialized had the highest level of contamination. *Staphylococci* were detected in five of the six samples of sashimi, three from trade and two from restaurants. The presence of *Salmonella* was not found. Therefore, from the data collected in this research, it is advisable to place more emphasis on the restaurants and shops of this type of food, in order to guarantee the safety of consumers.

KEYWORDS: Microbiological analysis, sashimi, microorganism .