

**TITLE:** HYGIENIC - SANITARY EVALUATION OF GROUND BEEF MARKETED IN THE CITY OF MACEIÓ – AL

**AUTHORS:** SILVA, M. F. G. A<sup>1</sup>; NASCIMENTO, J. S<sup>1</sup>; VICENTE, C. D<sup>1</sup>; LIMA, M. N<sup>1</sup>; GENIVAL, P. L. F<sup>1</sup>; SANTOS, N. S<sup>1</sup>; MORILLA, D. P<sup>1</sup>; SOUSA, JONAS DOS SANTOS<sup>1</sup>; SILVA, E. R. F<sup>1</sup>

**INSTITUTION:** Federal Institute of Alagoas - Campus Maceió (Av. Do Ferroviário, 530 – Centro, Maceió – Alagoas, Brazil)

**ABSTRACT:**

Ground beef is a meat product obtained from the grinding of muscle masses of bovine carcasses and is the darling of consumers for presenting a very affordable price and providing nutrients necessary to them. However, they pose great risks to consumer health by not being processed under hygienic sanitary conditions required by legislation. The objective of this study was to evaluate the hygienic sanitary quality of IN NATURA milled meat commercialized in butchers in the city of Maceió - AL, in order to evaluate the knowledge and good practices in the handling and consecutive food safety provided to the consumers of this meat product. The samples were collected from three distinct butchers in the upper part of the city of Maceió, Brazil, and analyzed according to the protocol established by Normative Instruction No. 62 of August 23, 2003, of the Ministry of Agriculture, Livestock and Food Supply (Brazil, 2003). The results based on the microbiological standards established by Resolution 12 of January 2, 2001, of the National Agency of Sanitary Surveillance - ANVISA (Brazil, 2001). When 100% of the triplicate samples for both butcheries were positive in the presumptive test, which soon after the incubation in the confirmatory media: 88.9% of the samples were positive bright green and in the EC broth 81.5% of the samples also presented the same percentage. The results obtained were already expected, given that the evaluated butchers did present a lack of knowledge and necessary hygienic sanitary conditions. This was also not noticed by the consumers, since they were attracted by low prices of the common, and not by the quality and safety offered. Both butchers had non-standard good-practice staff and clearly showed cross-contamination among other meats in the freezer, which was also notorious for the disorganization and sanitation of the place itself. In short, it was concluded that it is necessary to intervene in responsible bodies for the monitoring and teaching of legislation, even if current legislation does not specify the limits, it is very important to ensure the food safety of consumers of meat products.

**Keywords:** beef, ground beef, quality, food security