PROFILE DIAGNOSYS OF ESTABLISHMENTS FROM THE SUPERMARKET SECTOR IN ACCORDANCE TO THE FOOD LEGISLATION

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The Good Practices (GP) are considered a tool of extremely importance, as it is to establish guidelines that normalize procedures and methods that drive the manufacturing of safe products. The aim of this study was to verify the adequacy of the supermarket sector in the city of Santa Maria (in the State of Rio Grande do Sul) in relation to the GP. This is a cross-sectional, descriptive and quantitative, in which 69 institutions were evaluated in the supermarket sector during the period from January to May 2011. The sample was defined from a list of establishments provided by the city Health Surveillance. The evaluation was performed by applying a checklist in GP developed based on existing laws. According to the results, none of the establishments was classified in Group 1, with percentages of fitness between 76 – 100%, and only 5.80% of them meet between 51 – 75% of the requirement and, therefore classified as Group 2 (Regular). However, most of the supermarket sector establishments surveyed (94.20%) fall into Group 3 (Inadequate) and serve less than 50% of the evaluated items in the checklist, which shows the susceptibility in these establishments to a potential risk of food contamination. These risks can be carried by several factors such as lack of control of sources of contamination, these being potential causes of harm to the food and consumer. It can be concluded that the establishments of the supermarket sector present a low suitability for the requirements of the GP required by law.