EVALUATION OF TEMPERATURE AND RECEIPT OF GOOD PRACTICE FOR ANIMAL PRODUCTS FROZEN IN AN INSTITUTION IN UAN RJ


Food and Nutrition Unit (FNU) refers to an organized service is intended for providing balanced meals and hygienic-sanitary to dinner. The goal of this study was to evaluate the temperature drop of frozen meat products in a FNU institutional, in a supermarket, located in the city of Rio de Janeiro, through regulation of good manufacturing practices, which are employed in food standards aimed at the promotion and certification of quality and safety of food. Jointly evaluated the temperatures drop of frozen foods of animal origin, in accordance with the parameters established by RDC 216/04 of ANVISA/MS as well as hygiene and training of handlers, to analyze critically the main conformities and non-conformity of the items analyzed. It was observed that 91.9% of meat products evaluated were at odds with the current legislation. And that more food was in disagreement was the product designated as whole frozen beef (T =-2.4 ° C/legislation >-8 ° C). A standard of good practice has been demonstrated that 52.9% were non-compliant. It is concluded that the unit of food and nutrition evaluated presented irregularities which need to be corrected through employee training and compliance best practices for the certification of quality and safety of the food offered to the consumer.

Keywords: Food and Nutrition Unit, Good practices, Temperature, Meat