Contamination of food can occur by infectious agents and toxic at all stages of the food chain, including the purchase, transportation and storage of food. The aim of this study was to evaluate the sanitary conditions of the materials and ingredients purchased in homes in Teresina - PI. The study was conducted in 300 households in three regions of urban and rural, evaluating compliance or not the acquisition of raw materials and ingredients through the check list, adopting recommendations of the legislation. Statistical analysis was performed by SAS, with significance level of 5%. In urban areas, 36.03% of the kitchens in the raw materials and ingredients and packaging labels that had served the law. It was found that, in the urban area, the highest percentage of households who consumed milk from a reliable source observed was 35.63% and the highest percentage of households consuming milk untrusted source observed was 2.43%, with no statistical difference between responses of the regions. Beef, chicken and fish were purchased from a reliable source in both zones, although in rural areas there was still a part of the population with purchasing power is not safe. The correct storage of non-perishable food was observed in 20.65% (urban) and 30.19% (rural). It was concluded that the food handlers surveyed had household kitchens regularly prior knowledge acquisition, storage and proper food consumption.

Keywords: Raw materials; Kitchens, Storage