MICROBIOLOGICAL QUALITY ASSESSMENT OF A UNIT OF FOOD AND NUTRITION (UAN)


The use of food services has spread among people of different social and age. Allied to this growth a number of concerns arise. Some of the points that deserve attention are the problems related to lack of hygiene and the risk of an improper diet that can lead to disease transmission. In this light the present study was to evaluate the microbiological quality of water, utensils and equipment, environment and handlers of a Unit Food and Nutrition (HFS). The sample collection was performed in operating hours of UAN and they were taken to the Laboratory of Food Microbiology, Faculty CENTEC - FATEC CARIRI located in Juazeiro - CE. For the analyzes were adopted methods described by Silva et al. (1997) in Handbook of Microbiological Analysis of Foods. There was a high rate of contamination in the samples (vessels> 4.3 x104; Equipment> 1x105; handlers x104 5.57; = COUNTLESS environment and water, 16.1 x 10 for total coliforms and thermotolerant to 9.54 x10) so considering that they are not were within acceptable limits for aerobic mesophilic bacteria (<10UFC / g or ml). It was concluded that the implementation of Practice would be important to improve the microbiological quality of UAN.