EVALUATION OF SANITARY-HYGIENIC CONDITIONS OF A POWER UNIT AND NUTRITION HOSPITAL IN ACCORDANCE WITH A CHECKLIST OF RDC 275/2002

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The quality of hospital food is an essential factor for the maintenance or recovery of the hospitalized patient. The sanitary conditions in which food is processed is not always appropriate, increasing the risk of patients acquiring food-borne diseases. The purpose is through this work to define and identify hazards that endanger the health of patients from a hospital in Alegre, ES. This study evaluated the sanitary conditions of a hospital in Alegre, ES, by checking the appropriate level of service presented by the hospital food and nutrition based on a check list according to the RDC 275/2002, adapted to the RDC 216/2004. It was found that the hospital showed 39.3% of suitable items, and their hygienic and sanitary condition classified as poor compliance. In the item “Buildings and facilities” were observed structural inadequacies that could jeopardize the unit’s performance on items such as environmental hygiene and production flow. Regarding item “Equipment, Furniture and Fixtures”, was achieved rate of 63.3% of non-conformities related mainly to poor condition and inadequate cleaning of the same. Therefore, attention should be paid these factors, since the sanitary conditions of the Food and Nutrition Unit may increase the risk of food contamination. The hospital must fit the requirements recommended by the RDC 216/2004, which are not being properly taken by the Food and Nutrition Unit, so that non-conformities described can be corrected, providing ideal food for the maintenance an/or recovery of patients’ health.