Sanitary conditions of commercial restaurants in the Orange Park Residential Neighborhood in Serra-ES/ Brazil

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This study aimed to evaluate the sanitary conditions of commercial restaurants in the Orange Park Residential neighborhood in Serra-ES. The analysis of fifteen restaurants was performed using both Brazilian Sanitary Surveillance Laws 216/2004 and 275/2002 according to the following parameters: building and facilities; equipment, furniture, and fixtures; handlers, production, and transportation; documentation and technical responsibility. Restaurants were classified in three groups, according to the laws above: Group I: those with 76-100% of appropriate, Group II: 51-75%, and Group III: those presented adequate less than or equal to 50%. According to the results, 53% have been clustered in group II, 27% in group III, and 20% in group I. Analysis showed that adequacy rate of restaurants were between 92.8% to 39.2% and the worst parameter was documentation and technical responsibility. The inadequate supervision of legislation, deficiency of good practices of restaurants, the absence of training for staff and non-compliance of good manufacturing practices protocols and an absence of standard operating procedures have resulted in the low level of adequacy of restaurants. These results demonstrate the need to improve sanitary conditions about restaurants evaluated using the good manufacturing practices fundaments in order to guarantee safe food for consumers.