IMPLEMENTATION OF GOOD MANUFACTURING PRACTICES IN THE RESTAURANT’S FOOD SERVICE AT THE FEDERAL UNIVERSITY OF TECHNOLOGY CAMPUS OF MEDIANEIRA CITY

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This study was elaborated for the implementation of Good Manufacturing Practices (GMP) in the restaurant of the Federal University of Technology’s campus in the city of Medianeira state of Paraná. A checklist was applied containing information on the sanitary-hygienic food handlers, food products and transportation, documents, buildings, equipment, furniture and utensils, according to the Brazilian Food Service Legislation (RDC No. 216/2004). Samples of salad, rice, beans and meatballs were collected with an aim to monitorate for coliforms at 35 °C, coliforms at 45 °C, coagulase positive Staphylococci and Salmonella sp., Bacillus cereus, Clostridium sulfite reducer. With the application of GMP positive results were obtained, taking into account that after the training given to the staff of food handlers as well as the understanding of the Food Service Legislation. It was observed that 67% of all items were in accordance and 31% were in disagreement. Also it was observed that 100% of the samples showed no counts for coagulase positive Staphylococci, Bacillus cereus and Clostridium sulfite reducer and 16.67% of the samples presented counts of coliforms and thermotolerant at 35 °C above the Brazilian legislation standards (3.7.10³ CFU/g and 9.9.10² CFU/g, respectively) and the occurrence of Salmonella sp. as well. The presence of these pathogens had been detected in the salad sample, therefore an unfit product for human consumption which may cause the consumer’s DTA. It is of great importance that GMP at the University’s Restaurant must be monitored and adjusted daily.