ANALYSES OF CONTAMINATION OF THE UTENSILS AT UNIDADE DE ALIMENTAÇÃO OF IF FARROUPILHA – CAMPI ALEGRETE

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In Brazil, the responsible sector for collective meals has been raising in the last few years. So, it is very important to be sure that the accompaniment in hygienic-sanitary aspect is in conformity with the establishment in order to ensure the quality and prevention of sickness caused by some food. This kind of food usually causes a public-health disorder in our country. Equipment without a good hygiene has being responsible for lots of infections that are also caused by an unhealthy diet, instead of the entire technology advance and the good control of food. This experiment wants to analyse the microbiological profile of utensil (as trays) that are used to serve food at Unidade de Alimentação do Instituto Federal Farroupilha in Alegrete, state of Rio Grande do Sul. Randomly, ten trays were chosen to be previously hygienized. They took some swab to count the aerobics “mesófilo” micro-organisms and the determination of “coliformes fecais”. The amount of aerobic “mesófilo” micro-organisms in utensils showed that the values obtained were lower than the ones established at legislation. The results of “coliformes fecais” were in conformity with the law. All the results suggested that hygienic conditions of those trays studied from Unidade de Alimentação are in good conditions without any risks of contamination to the meals. So, we can affirm a high efficiency in the proceedings of food hygienization in this campi.