HYGIENIC-HEALTH PROFILE OF BUTCHER SHOPS LOCATED IN THE CITY OF BELEM-PARÁ.


Due to the large consumption of beef, there is a great concern about the sanitary quality of the establishments that sell this food. This study aimed to evaluate the sanitary conditions of eight butcher shops located in Belém, Pará. We used a checklist based on the Board Resolution (DRC) No. 275 of 21.10.2002 of the Ministry of Health, with the compliance standards of the RDC No. 216 of 15.09.2004, ANVISA. We performed a calculation at the items judged and treated. Items that were answered YES, you assigned the value one, and they were answered NO, the value zero. The YES responses were summed and calculated % adequacy. From the calculations, the establishments are grouped according to the percentage of the items covered: Group 1: Approved (76 to 100% of items served), Group 2: Approved with restriction (51-75%) and Group 3: Fail (0-50%). According to the results, it was found that no butcher is fitted in Group 1. 60% of outlets fitted assessed in Group 2 and fitted to 40% in Group 3. Items considered most critical were manipulative and physical structure of facilities and buildings. In 70% of businesses had no employees personal hygiene care. Lighting and ventilation were the most satisfied in 100% of butchers, followed by waste management (70%), garbage collection (66%), floors, ceilings and walls (60%), sanitary facilities (40%) and cleaning water tanks (40%). The results showed that the majority of butchers has assessed inadequate sanitary conditions do not comply with current legislation.