HYGIENICAL CONDITIONS OF THE SLAUGHTERING OPERATIONS OF “CAIPIRA” HEN AND THE BACTERIOLOGICAL QUALITY OF CARCASSES COMMERCIALIZED IN URBAN FAIRS OF THE FEDERAL DISTRICT-BRAZIL.


The trend of consumption of natural or regional products has made of the free-range extensive poultry an alternative of income for many families. There's no regulation of the activity; but without fiscalization, the precariousness of the installations and the hygiene makes impossible the attainment of a good product. The objective, with this paper, is to compare the bacteriological quality of carcasses of “caipira” hen of unauthorized slaughter with an alternative model of small slaughterhouse. From October of 2011 to February of 2012, 100 samples were collected. In a first stage, an analytical survey of 64 carcasses from 21 fairs of Federal District became; and after, 36 samples gotten of three establishments, manipulated after the division of the stand in two areas: “dirty” and “clean”, and improving hygiene. Statistical analysis revealed significant difference in number of CFU/g of the samples in each slaughtering model (p-value based on Kruskal-Wallis Test): psychrotrophic and mesophyll microorganisms, total coliforms, sulfite-reducing clostridia and Staphylococcus sp (p < 0.01), fecal coliforms (p = 0.024) and Staphylococcus aureus coagulase + (p = 0.053). Based in the RDC 12/2001-ANVISA, the products had been classified in "according" or "improper"; statistical analysis (p-value based on the Fisher's Exact Test) confirmed this difference (p < 0.01). Such improvised slaughterhouses must receive a special attention because they can be adapted; the division in two areas is simple and cheap; and manipulators may be trained. If there’s no intention to hinder, it is necessary the intervention to eliminate the risks to the consumer.