RISK OF *LISTERIA MONOCYTOGENES* CONTAMINATION OF ready-to-eat SASHIMI AVAILABLE AT RESTAURANTS IN RIO DE JANEIRO city

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Food can be a vehicle for spreading to humans, the so-called foodborne disease (FBD). *Listeria monocytogenes* causes listeriosis in humans mainly through consumption of raw fish and seafood. The aim of this study was to evaluate the microbiological quality of the fish-based products ready for consumption, "Sashimi", commonly available in restaurants in the city of Rio de Janeiro. Thirty samples of fish collected in different dates and different restaurants were analyzed by PCR and conventional microbiology. Three different protocols were tested for DNA extraction. These samples were analyzed and identified the present of *L. monocytogenes* with a detection limit of $10^0$ CFU / mL. The methodology of PCR without pre-enrichment was more efficient than conventional microbiology, identified as the first method identified nine positive samples while the second method has identified seven samples for *Listeria spp*. Of the thirty samples analyzed, six were identified as *L. monocytogenes* and seven were not found any contaminants. It can be concluded that the PCR method can be used to detect *L. monocytogenes* in food as well as the PCR without pre-enrichment. The incidence of *L. monocytogenes* demonstrates the need to adopt hygienic and sanitary measures and more stringent application of Good Manufacturing Practices (GMP) in order to control the possible potential risks to consumer health.