SLAUGHTER OF “CAPIRA” HEN: HYGIENICAL CONDITIONS OF OPERATIONS AND PRESENCE OF *Campylobacter* ssp AND *Listeria monocytogenes* IN CARCASSES COMMERCIALIZED IN URBAN FAIRS OF THE FEDERAL DISTRICT-BRAZIL, DETECTED BY PCR-RT


One of the main problems in Public Health, foodborne diseases, including by *Listeria monocytogenes* and *Campylobacter jejuni*, have high economic impact. With the trend of consumption of natural products, production of free-range extensive poultry is spread on permanent fairs, residences and clandestine slaughterhouses that reveals precariousness of installations and no hygiene. The objectives with this paper are: to verify the presence of the pathogens above in carcasses commercialized in Federal District – Brazil; and to compare them with an alternative model of small slaughterhouse. From October of 2011 to February of 2012, 80 samples were collected, being 44 samples gotten in thirteen different urban fairs, and 36 from three establishments located in permanent fairs, manipulated after the division of the area in two environments: “dirty” and “clean”. It was collected material for Real-Time Polimerase Chain Reaction (RT-PCR) by pericloacal swabs and from the liquid on plastic packing, immediately passed for a FTA-Elute Card. Primers and probes sequences were developed by CPA/EVZ/UFG. Statistical analysis (p-value based on the Fisher’s Exact Test) revealed significant difference between the models in relation to *Campylobacter* spp (p < 0.01); while for *L. monocytogenes* it was not significant (p = 0.499), even with 4.54% of prevalence in the samples sold in the fairs. If there’s no intention to hinder unauthorized slaughter, it is necessary to eliminate the risks. The division in two environments with hygiene is simple and cheap, and is the best way to assure a product that does not offer risks for the consumer.