

EVALUATION OF HYGIENIC-SANITARY CONDITIONS AND MICROBIOLOGICAL QUALITY OF HANDMADE SAUSAGE SOLD IN BUTCHER SHOPS IN PATOS DE MINAS, MG, BRAZIL

Maria Carolina Oliveira de Arruda Brasil¹, Carla Ferreira de Lima¹, Gustavo Magalhães Moreira¹, Daiane Silva Resende², Guilherme Ramos Oliveira e Freitas^{1*}

¹ Laboratório de Microbiologia, Instituto de Genética e Bioquímica, Universidade Federal de Uberlândia, Campus Patos de Minas

² Departamento de Ciências Biológica e da Saúde, Universidade Federal de Viçosa, Campus Rio Paranaíba

*Contato: grofreitas@ufu.br

The consumption of meat products is highly related to cases or outbreaks of foodborne diseases. Handmade sausages, for example, requiring intensive manipulation during production and, if the establishments not use good manufacturing practices, may be contaminated with pathogenic microorganisms and consequently be responsible for foodborne infections and/or intoxications. The objective of this study was to evaluate the hygienic-sanitary conditions and the microbiological quality of handcrafts sausage produced and sold in butcher shops in Patos de Minas, MG, Brazil. At the time of product purchase, a checklist of 14 items was applied to evaluated the hygienic-sanitary conditions of the establishment. Samples were taken to the Laboratory of Microbiology and analyzed for different groups of food contaminating bacteria: total aerobic mesophilic bacteria, psychrotrophic, coagulase-positive *Staphylococcus*, total and fecal coliforms. The results from total aerobic mesophilic bacteria and psychrotrophic showed that 30% and 50% of the samples, respectively, had upper than 10^5 CFU/g of microorganism. None of sample had positive results from coagulase-positive *Staphylococcus*, but on the other hand, all samples were identified total and thermotolerant coliforms upper than acceptable limits. Of the 14 items related to hygienic-sanitary conditions only 4 were considered ideal. These results showed that the handmade sausage contamination with total aerobic mesophilic bacteria, psychrotrophic, total and fecal coliforms can be related with the poor hygienic-sanitary conditions of the establishments.

Key-words: foodborne infections and/or intoxications; hygienic-sanitary conditions; microorganisms indicators of food contamination.

