

## EVALUATION OF HYGIENIC-SANITARY AND MICROBIOLOGICAL CONDITIONS OF BEEF SOLD IN BUTCHER SHOPS OF PATOS DE MINAS, MG, BRAZIL

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It is important that the commercial establishment follow with hygienic-sanitary control standards offering the consumer a meat of microbiological quality without undesirable microorganisms. Thus, the objective of the present study was evaluated in hygienic-sanitary and microbiological quality of samples of ground beef sold in butcher shops in Patos de Minas, MG. Through the application of a checklist were observed the conditions of equipment and utensils used and the conduct of handlers. In methodology, quantification of total aerobic mesophilic bacteria, psychrotrophic, coagulase-positive *Staphylococcus*, total and fecal coliforms were performed for microbiological analysis. The analyzes of the hygienic-sanitary conditions of the butcher shops showed that only 3 of the 14 items were approved as ideals revealing the poor conditions of the establishments and the unpreparedness of the manipulators. All the analyzed samples presented quantities greater than  $0.3 \times 10^5$  CFU/g of total aerobic mesophilic bacteria and psychrotrophic. All samples had total coliforms, and in 50% were identified thermotolerant coliforms higher than 10 MPN/g, therefore classified as unfit for consumption. None of the analyzed samples had coagulase-positive *Staphylococcus*. These results together demonstrate that poor storage and handling of ground beef can contribute to contamination with microorganisms that pose a risk to the consumer.

**Keywords:** foodborne infections and/or intoxications; ground beef; hygienic-sanitary conditions; microorganisms indicators of food contamination.