

**TITLE:** EVALUATION OF HYGIENIC-SANITARY MICRORGANISMS INDICATORS IN SELF-SERVICE RESTAURANTS IN CAMPOS DOS GOYTACAZES-RJ.

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**ABSTRACT:**

In last years, changes in lifestyle and population eating habits have been associated with several factors, such as economic growth and globalization, a busy life characterized a current population moment. However, there is an increase in collective feeding services demand. In this sense, severe hygienic practices are essential to ensure safe food from preparation to distribution. If violated can transform food into vehicles of agents that cause foodborne diseases. Like this, establishments that prepare and serve meals play an important role in public health, depending on population's food supply quality. *Staphylococcus aureus* is the main cause of food poisoning. Equipment, utensils and food present in restaurants have been linked to outbreaks of staphylococcal infections. *Escherichia coli* bacteria is the best known and most commonly used as faecal contamination indicator to date, being directly related to outbreaks of food-borne diseases. The present study aimed to verify the presence of microorganisms that are indicative of hygienic-sanitary conditions, especially *S. aureus* and *E. coli*, in foods collected from self-service restaurants located in Campos dos Goytacazes / RJ. The results indicate a contamination of raw foods (tomato and carrot) by bacteria belonging to coliform group in all participating restaurants. However, the food samples that went through cooking (chicken meat and beef) did not show coliforms contamination. *S. aureus* were not identified in any of samples collected food. For public health reasons, adequate control and hygiene measures need to be adopted in order to reduce the foodborne diseases transmission.

**Keywords:** Hygienic-sanitary conditions; Food safety; Coliforms.

**Development Agency:** Sociedade Universitária Redentor