TITLE: GOOD PRACTICES OF FOOD MANIPULATION AND MICROBIOLOGICAL EVALUATION OF FRESH ORANGE JUICE SOLD IN SNACK BARS AT PRESIDENTE PRUDENTE-SP.

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ABSTRACT: Fresh orange juice is one of the most consumed by brazilians because it presents a good flavor and it can be source of vitamin C, potassium, fiber, iron and antioxidants. However, if improperly manipulated the orange juice may be a potential source of foodborne disease. The aim of this study was to evaluate the good practices of food manipulation and evaluate the microbiological conditions of fresh orange juice sold in snack bar at Presidente Prudente-SP. A total of 30 samples of orange juice obtained in 10 different snack bars at Presidente Prudente –SP was analyzed by the quantification of mesophilic aerobes, molds and yeasts, total and thermotolerant coliforms. It was also evaluated the personal hygienic-sanitary conditions of the manipulator and the working environment by the observation of 10 items of a checklist. The values found for mesophilic aerobes and molds and yeasts ranged from 3.15 to 5.68 log CFU/mL and 3.54 to 6.06 log CFU/mL, respectively. Nine samples presented values > 1100 NMP /mL for total coliforms quantification and none of the samples were positive for thermotolerant coliforms. The evaluation of the personal hygienic conditions of the manipulator and the working environment indicates that much effort are needed since it was observed for example presence of animals, open trash, absence of appropriate uniform. The results of this study highlight that education of food handlers could contribute to reducing the incidence of Foodborne Diseases. In this way it is essential to know the essential points of contamination during food processing to ensure microbiological quality and safety for the consumer.

Key words: contamination, molds and yeasts, total and thermotolerant coliforms, mesophilic aerobes.

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