TITLE: RESEARCH FOR ENTEROBACTERIACEAE ISOLATED FROM SUSHIS MARKETED IN SHOPPINGS CENTERS OF THE METROPOLITAN REGION OF RECIFE-PE

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ABSTRACT:

The increase in the consumption of raw fish food has become a public health concern since it is a highly perishable product and its sanitary and hygienic quality can be influenced by the hygienic habits of the handlers. Enterobacteria cover several genus and species of microorganisms, some of them are common in the gastrointestinal tract and related to cases of food poisoning, representing a risk to consumer health. Therefore, we aimed to investigate enterobacteria in sushis marketed in Shopping Centers of the Metropolitan Region of Recife-PE. Twenty samples were collected on alternating days with 200g of salmon sushis at shopping centers in the Metropolitan Region of Recife-PE. The samples were stored in sterile plastic bags, identified, and transported in isothermal boxes containing recyclable ice and sent for analysis in the Laboratory of Inspection of Meat and Milk of the Federal Rural University of Pernambuco (UFRPE). The analyzes were carried out using methods to detect bacteria of the Enterobacteriaceae family. After colony growth, these were submitted to biochemical tests and the results were compared in the Enterobacteria Differentiation Table of the Bergey's Manual of Systematic Bacteriology. There was growth of several groups of enterobacteria in 100% of the samples. After the differentiation, the presence of *Serratia* spp. and *Enterobacter* spp. in 90% of samples (18/20); *Klebsiella* spp. in 55% (11/20); *Hafnia alvei* in 50% (10/20); *Shigella* spp. in 25% (5/20); *E. coli* in 15% (3/20); And *Citrobacter* spp., *Providencia* spp. and *Proteus mirabilis* in 10% of the samples (2/20). There was no isolation of bacteria of the genus *Salmonella* spp., as recommended by RDC No. 12 of ANVISA, which approves the Technical Regulation on Microbiological Food Standards. The presence of enterobacteria may indicate a possible deterioration of the food, besides the adoption of unsatisfactory hygiene measures during the preparation stages, and may be related to fecal contamination. According to the results obtained, it was observed the need for a greater inspection of the hygienic-sanitary measures adopted by the manipulators during the food preparation in the researched establishments, thus reducing the possible risks to the health of the consumer and conferring a better quality of the products.

Keywords: Fast-food; Food safety; Pathogenic microorganisms; Public health.