

TITLE: SLAUGHTERED CHICKEN: EVALUATION OF HANDLING AND COMMERCIALIZATION IN FAIRS FROM BELÉM-PA.

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Abstract:

This study aimed to evaluate the slaughtered chicken conditions in fairs from Belém – Pará, through a careful analysis of the handling and commercialization of chicken slaughtered on the spot. It was studied three fairs from Belém, located in the neighborhoods of Guamá, Marambaia and Terra Fime. It was evaluated the sanitary conditions of these places with the help of a checklist. It was collected 11 samples of chicken: five in Guamá, three in Marambaia and three in Terra Firme. All the samples were submitted to the bacteriological evaluation through the Count of Heterotrophic Aerobic Mesophilic Bacteria (CHAMB), research of coagulase-positive *Staphylococcus*, Most Probable Number (MPN) of Total Coliforms (CT) and Thermotolerant (CTT) and Testing for *Salmonella spp.* It was also done the hydrogenic potential (pH) of the chicken meat. It was measured the commercialization temperature of the samples with an infrared thermometer at the time of collection. The CHAMB varied from 2.1×10^4 to 3×10^6 CFU.g⁻¹, CT from 23 to > 1100 MPN.g⁻¹, CTT from 23 to 1100 MPN.g⁻¹. The *Staphylococcus* genus reached levels of $8,0 \times 10^5$ CFU.g⁻¹; however, it was neither detected the presence of coagulase-positive *Staphylococcus* nor *Salmonella spp.* The chicken temperature in the moment of the commercialization varied from 22 to 33.9 °C. The samples presented an average of 5.79 ± 0.19 of pH. The bacteriological researches confirm the unsatisfactory sanitary conditions observed since 72.7 and 36.4% of the samples presented contamination levels for CT and CTT, which is above the standards established by legislation and 18.2% of the samples presented higher levels of CHAMB in relation to what is recommended by international laws. The absence of *Salmonella spp.* and coagulase-positive *Staphylococcus* in all the samples studied obeys what the law for both microbial parameters establishes. 91% of the samples presented a commercialization temperature in a scale considered critical for bacterial multiplication. 82.2% of the samples presented values of pH above what is recommended for food with sensory and satisfactory physical and chemical quality. This study identified hygienic and sanitary problems in the places studied, in the handling practices and in the quality of the products offered.

Key words: safe food, food safety, microbial contamination.