

**Title: EVALUATION OF SANITARY HYGIENIC CONDITIONS OF UBERABA/ MG  
CITY BUTCHER SHOPS**

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**Abstract:**

The Brazil, only in 2014, produced 10.7 million tons meat with per capita consumption of 39.2 kg / year. This is a nutritionally rich food with proteins of high biological value, essential vitamins, as B complex, and minerals, as iron. But its production and storage require care, since it aw high, pH close to neutrality and nutrient availability make it through conducive to microbial growth. Thus, utensils, equipment and handlers hygiene are essential to avoid cross contamination and ensure quality food. This study evaluated sanitary conditions of butcher shops in Uberaba / MG city. Grinders, knives, cutting tables and manipulators swabs were collected by the smear technique and proceeded to analysis of total mesophilic count, *Staphylococcus aureus* count and MPN analysis of total coliforms. For surfaces of equipment and utensils, APHA recommends a maximum of 2 CFU/cm<sup>2</sup>. All establishments analyzed are at odds with the recommendations for total count. As for *S. aureus* count 66% of the establishments were nonstandard. Acceptable limit is considered to total count of mesophilic  $2 \times 10^3$  CFU / hand, all establishments analyzed were at odds with this standard. WHO recommends to satisfactory hygienic conditions of food handlers, a count of *S. aureus* less than  $1.5 \times 10^2$  CFU/hand, all the handlers were at odds with this recommendation. As for the analysis of total coliforms in utensils and equipment was within the recommended by the APHA. As there is no standard for microbial count of coliforms in hand, authors define count ranges for hygiene and health evaluation, up to 100; between 101 and 1,000; between 1,001 and 10,000; between 10,001 and 100,000, expressed in CFU/hand, 66% of the establishments analyzed were in the first track. Although the level of contamination with mesophilic and *S. aureus* in items analyzed to reveal a lack of hygienic-health care, in general, the analysis of total coliforms has disclosed that bad results. However, no negative results for coliforms were found, which would be ideal. Therefore, the constant implementation and monitoring of good manufacturing practices and hygiene behavior is essential because through people skilled and safe environment of the sanitary hygienic point of view, the better the food quality and higher customer satisfaction.

**Key - words:** butchers shops, handler, hygienic and sanitary conditions