

Título: HYGIENIC-SANITARY CONDITIONS OF KITCHENS OF EDUCATIONAL INSTITUTIONS

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Healthy eating and adequate is essential in school ages due to its influence on school performance. Children should consume safe foods of standpoint nutritional and hygienic-sanitary. For this, the food should be handled in appropriate hygienic conditions, with control time and temperature in all its processing. Therefore, this study aimed to evaluate the sanitary-hygienic conditions of kitchens of educational institutions. The work was conducted in 32 kitchens that preparing school feeding of network municipal of Francisco Beltrão-PR, being 17 kitchens belonging to schools and, 15 kitchens belong to the centers for early childhood education. The evaluation of hygienic-sanitary conditions of establishments has been carried out through the application of a checklist adapted from the RDC n. 275/2002 and from the RDC n. 216/2004. The items evaluated were edification and installations; equipments, furniture and utensils; handlers; production of food and documentation. The kitchens of educational institutions were classified in Group 2, according to the percentage of conformity evidenced, because schools have submitted between 51 to 59% compliance and the centers for early childhood education between 52 to 58%, showing regular sanitary-hygienic conditions. As a way to adapt the non-conformities, suggests that institutions implemented the good practices in the kitchens, in order to obtain school feeding safe and of the quality.

Keywords: Good Practices, school feeding, food handling.