

SENSIBILITY PROFILE OF *SALMONELLA* SEROTYPES ISOLATED FROM FOODS OF SELF SERVICE RESTAURANTS

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Salmonella is one of the main agents involved in foodborne poisoning and its presence on food is a public health issue. Twenty one *Salmonella* isolated were found in different food samples collected from self service-like restaurants at the central region of Divinópolis/MG. The bacteria was identified by biochemical tests as *Salmonella*. In this context, this work aimed to verify isolated serotypes and its incidence on the region, as well as the sensibility profile of the serotypes against antimicrobials often used on the clinical practice. The serotyping was done by a serokit for *Salmonella* (Probac do Brasil ®) and confirmed the presence of eleven serotypes, namely as *Salmonella* Typhimurium, *Salmonella* Typhi, *Salmonella* Paratyphi and other that cause intestinal infections. *S. Paratyphi* was the most incident on the region. The sensibility profile of the serotypes was performed by the disk diffusion in agar method, using eleven antimicrobials from the classes of penicillins, cephalosporins, carbapenems, quinolones, macrolides and tetracyclines. About 81,82% of the strains showed resistance to at least two antimicrobials. The least efficient were cephalexin, tetracycline and ampicillin, with all the strains resistant to cephalexin, 63,64% resistant to tetracycline and 36,36% resistant to ampicillin. All of the strains were sensible to ciprofloxacin, and 18,18% showed intermediate resistance to chloramphenicol. This is important to analyse since these two antimicrobial agents are the first choice to treat *Salmonella* infections in clinical practice. To sum up, the results indicate that hygiene-sanitary cares and commercialized products surveillance in restaurants should be more stringent about the possible presence of *Salmonella*, once the presence of this microorganism with multiresistant profile potentiates its danger.

Keywords: *Salmonella*, antimicrobial, self service.

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