Abstract

The search for better quality of life has changed the eating habits of Brazilians, who has sought systemically healthier products. In recent years the shopping trip had been determined by greater access to industrial products, there is now a growing concern with the consumption of salads and fruits. With the change of these habits in order to have a healthier nutrition with diets high in fiber, also occurs the increase of public demand for restaurants with healthier and ecologically corrects menus. In this context, self service restaurants have been concerned in expand the varieties of in natura salads as an option for their clients. The food quality control aims to improve the good practices in manipulation and hygiene treatment, in order to let this food free of contamination and cause no danger for the consumer health. Thus, the sanitary control in these salads is a major concern in restaurants because of the incidence of bacterial contamination from fecal origin. The wrong sanitization and the lack of good practices in manipulation, plus the bad quality of the water used, may incur the contamination of these foods. The research aimed to evaluate the hygiene quality of in natura salads served in Foz do Iguaçu-PR restaurants. 34 samples of self-service restaurants salads have been analyzed during the period from February to December of 2014. The samples were collected and sent to Itaipu Environmental Lab for analysis about the presence of thermo tolerant coliforms and Samonella sp. The samples were analyzed according to the Most Probable Number techniques (NMP) for coliforms and Salmonella sp by the methodology described in LANARA / IN62, the Ministry of Agriculture. The results were analyzed according to the parameters established by Resolution RDC No. 12 of January 2, 2001 the National Health Surveillance Agency (ANVISA), and it was found that among the 34 samples analyzed, 11 (32.3%) samples were outside the box for thermotolerant coliforms and Escherichia coli, while 100% of the samples obtained satisfactory results for Salmonella sp.