37 - VERIFICATION OF THE HYGIENIC SANITARY CONDITIONS OF DINERS IN THE CITY OF SÃO PAULO AND GREATER SÃO PAULO AREA

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INTRODUCTION

In modern societies, with the difficulties imposed by displacement and extensive work journey, a numerous group of workers is prevented from having regular family meals. For this expressive layer of population, eating out, in units of food and nourishment (UAN), is one of the viable alternatives (BRUNH,1997;DAMASCENO et al., 2002). The quality of the raw materials, architecture of equipment and wiring installations, the hygienic conditions of the work environment, the manipulation techniques and the employees' health state are important factors to be considered in the production of safe and quality foods. (REV. DO INSTITUTO ADOLFO LUTZ, VOL 68 N° TRES, 2009).

It is known food handlers play a major role in the sanity and quality of the food products. The number of handlers to which the biological or chemical contamination danger is unknown is high, and they also don't know how to prevent them. (OLIVEIRA, S.P 2005). Because of this, the lack of clarification among the people who work with food contributes significantly to contamination, making the adoption of rigorous sanitary measures to maintain an appropriate standard of hygiene of the individual who work in the production units necessary. The importance of training is to give handlers necessary theoretical-practical knowledge to capacitate and lead them to developing the skills and specific food area work attitudes (GÓES ET AL, 2001).

The good practices are procedures that must be adopted for food services, aiming to assure the hygienic-sanitary quality and food conformity with the sanitary legislation." (Resolução ANVISA RDC nº 216/ 2004).

MATERIALS AND METHODS

It is a transversal research with observational, where factor and effect were observed in a data colleting moment, descriptively and quantitatively. The confidentiality of each dinner was maintained.

The results will be presented by the graphics according to regulation by ANVISA , RCD no 216, de September 15 2004.

General: Good practices, sanitation, cleaning, food handlers, good practices manual.

Handlers: Handlers have to present themselves with clean, conserved, compatible uniforms, have to clean and sanitize their hands and other hygiene habits. Hair has to be up, protected by hairnets, and beards are not allowed. Nails have to be short and nail-polish-free nails. During manipulation, all props and make up has to be removed.

Responsibility: The person responsible for the food handling has to be the owner or a designated employee, has to be submitted to a training course and good practices.

Establishment: Building and installations shall facilitate maintenance and cleaning operations. The floors, walls and ceiling must be fitted with smooth finish, waterproof and washable. The drains should be drain. Lighting the staging area should provide the visualization. Ventilation should ensure the renewal of the air. There must be unique to the washbasins hand hygiene in handling area. The wash basins must have liquid soap, paper towels and paper collector, fires without manual contact.

Installations and equipments: Installations, equipment, furniture and utensils should be maintained in appropriate hygienic-sanitary conditions. The food preparation area should be sanitized as many times as necessary and immediately after the work shift ends. Utensils and equipment used in the sanitation should be proper for this activity and be conserved, clean and available.

Waste Management: Collectors used for the waste disposal of preparation and food storage areas should be equipped with lids that require no manual contact.

Waste should be isolated from the preparation and food storage areas, to prevent contamination or vector attraction and urban pests.

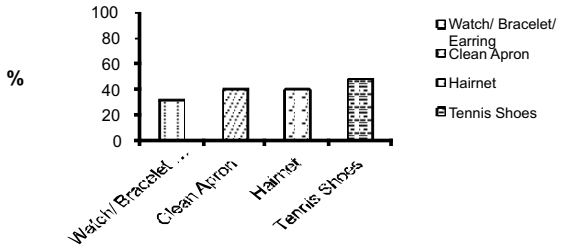
Based on the Check list and proven by photographs. Various items were not up to standards. The confidentiality of each dinner was maintained.

OBJECTIVES

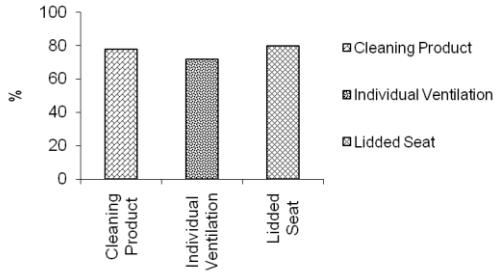
Check the hygiene of handlers and the environment here food is manipulated, relating the care required by law with those observed. Evaluate the profile of food handlers and the lack of habit of hygiene practices, identify the factors that affect the quality of food served and its hygienic conditions according to the law of good hygiene practices of establishments.

RESULTS

Graphic 1: Distribution as a percentage in relation to presence of props, clothing, head protection and type of footwear in the handling of food.



Graphic 2: Percentage Distribution with respect to items exposed, aspect of the environment and sanitary facilities.



CONCLUSION

The extensive work journey and lack of time contribute to the search of places with speedy service, such as diners. However, product's quality and environment hygiene have to be maintained even with the increase of production.The vast majority of food handlers presented inadequate uniform use, presence of props and lack of personal hygiene; establishments were not appropriately equipped for food preparation, due to lack of sanitation and presence of inappropriate objects. Both handlers and the establishments have to be aware of good hygienic-sanitary practices according to ANVISA regulations. Also visible is the lack of awareness of the population to observe the inadequate and does not denounce the practices harmful to the health.

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VERIFICATION OF THE HYGIENIC SANITARY CONDITIONSOF DINERS IN THE CITY OF SÃO PAULO AND GREATER SÃO PAULO AREA

ABSTRACT

The hygienic practices must be maintained in any kind of establishment, handlers and environments must abide by ANVISA regulation. From the analysis of the charts there is a great number of handlers, following the criteria of the Health Surveillance Agency, which can be damaging to consumers due to the lack of hygiene in the preparation of food and inefficient site cleaning. We aim to qualify the importance of food handlers and environmental hygiene. Objective: Verify the hygienic sanitary practices of the handlers and environment where food is manipulated, co-relating Law demanded care with the observed. We are able then to evaluate the profile of the handlers, along with their work environment. Methods: It's a transversal research with an observational study, in which factor and effect were visualized at the moment of data colleting, descriptive and quantitatively. A specific food commercial establishment, based on the handled foods public health. Materials: Check list for the data colleting, must abide by regulation, and proven by photography. Results: It was observed that 60% of the food handlers wear improper attire; only 40% wear hairnets, 49% wear tennis shoes and varied types of props. Referring to the handling area 13% of the diners were completely clean; cleaning products were found in 78%; wood or cardboard was found in 38%; a metal or steel brush was found in 37%; dish rags were found in 80%; torn, pierced and dirty packages were found in 55%. Only 72% had their own ventilation system; scrap, garbage and animals were found in 66%; clean surface were found in 67%; proper lighting was found in 44%; proper wiring installation was found in 71%. Lidded sanitary facilities in 80%; trash can with pedal and lid was found in 77%; sink with liquid soap was found in 53% and disposable towels were found in 62%.Conclusion: The results suggest that the snack bars, as well as the handlers, aren't in accordance with current legislation.

KEYWORDS: Food Handlers, Hygienic-Sanitary Conditions, Health Surveillance Agency, Sanitary Control, Public Health.

VÉRIFICATION DES CONDITIONS HYGIÉNIQUES ET SANITAIRES DES CAFÉS DE LA VILLE DE SÃO PAULO ET GRANDE SÃO PAULO

RESUMÉ

Pratiques d'hygiène sommaire devraient être maintenues dans tout type d'établissement, des gestionnaires et des environnements doivent être conformes aux dispositions de l'ANVISA. De l'analyse des graphiques, il y a un grand nombre de gestionnaires, par les critères de surveillance de la santé, qui nuisent aux consommateurs par une mauvaise hygiène dans la préparation des aliments et le nettoyage local inefficace. Objectif: Vérifier les conditions d'hygiène sanitaires de gestionnaires et de l'environnement où cette nourriture est manipulée, en corrélant la diligence requise par la loi avec ceux observés. Méthodes: C'était une enquête transversale avec étude d'observation, dans lequel ont été affichés facteur et effet au moment de la collecte de données, façon descriptif et quantitatif. Matériaux: A fait une liste de contrôle pour la collecte des données, conformément aux règlements de l'ANVISA, selon le RCD paragraphe 216, du 15/09/2004. Résultats: on a constaté que 60% des gestionnaires de fait de l'utilisation incorrecte d'un vêtement; seulement 40% utilisé la protection réseau, utilisation de 49% tennis et avait modifié

les types d'accessoires. Se référant à la 13% des diners de la zone de manutention ont été totalement propre; produits de nettoyage ont été trouvés chez 78%; bois ou carton dans 38%; brosse en métal ou ou acier à 37%; linges à vaisselle à 80%; déchiré l'emballage, percés et sale à 55%. Contenue dans seulement 72% de ventilation propre; ferraille, les déchets et les animaux à 66%; nettoyer les surfaces à 67%; éclairage suffisant dans 44%; installation correcte dans 71%. Installations sanitaires figure dans le siège de la couverture à 80%; poubelle à pédale et de couvercle à 77%; évier avec du savon liquide à 53% et des serviettes jetables à 62%. Conclusion: Les résultats suggèrent que les Diners, ainsi que les gestionnaires, ne sont pas conformément à la législation en vigueur.

MOTS-CLÉS: Nourriture des gestionnaires, Conditions hygiéniques et sanitaires, santé publique.

VERIFICACIÓN DE LAS CONDICIONES HIGIÉNICO-SANITARIAS DE LAS CAFETERÍAS EN LA CIUDAD DE SÃO PAULO Y GRANDE SÃO PAULO

RESUMEN

Las prácticas higiénicas deben de ser mantenidas en cualquier tipo de establecimiento, manipuladores y ambientes deben estar de acuerdo con las reglas de ANVISA. A partir del análisis de los gráficos hay un gran número de manipuladores, por los criterios de la vigilancia sanitaria, que perjudican los consumidores por la falta de higiene en el preparo de los alimentos e ineficiencia de la limpieza del local. Visamos calificar la importancia de la higiene de los manipuladores y de la limpieza de los ambientes. Objetivo: Verificar las prácticas higiénicas sanitarias de los manipuladores y del ambiente donde el alimento es manejado, correlacionando los cuidados exigidos por la ley con los observados. Evaluando entonces el perfil de estos manipuladores, juntamente con su ambiente de trabajo. Métodos: Es una pesquisa transversal con estudios observacionales, donde el factor y el efecto se visualizaron en el momento de la recogida de datos, de manera descriptiva y cuantitativa. Un comercio alimenticio, basándose en la salud pública de alimentos manejados. Materiales: Lista de verificación para la recogida de las informaciones, deben de estar de acuerdo con las reglas asentadas, y pruebas por medio de fotografías. Resultados: Se observa que 60% de los manipuladores hacían el uso incorrecto del vestuario; solamente 40% utilizaban la red de protección, 49% utilizaban tenis y presentaban tipos variados de aderezos. Referente a el área de manipulación 13% de las cafeterías estaban totalmente limpias; fueron encontrados productos de limpieza en 78%; madera o cartón en 38%; cepillo de alambre o acero en 37%; paño de cocina en 80%; embalaje desgarrada, traspasada y sucia en 55%. Contenían ventilación propia solamente en 72%, chatarras, basuras y animales en 66%; iluminación adecuada en 44%; instalación correcta en 71%. Las instalaciones sanitarias contenían asiento con trapa en 80%; basuras con pedal y trapa en 77%; lavabo con jabón liquido en 53% y toallas desechables en 62%.Conclusión: Los resultados obtenidos sugieren que las cafeterías, así como los manipuladores, no están de acuerdo con la Legislación vigente.

PALABRA CLAVE: Manipuladores de alimentos, condiciones higiénico sanitarias, vigilancia sanitaria, control sanitario, salud pública.

VERIFICAÇÃO DAS CONDIÇÕES HIGIÊNICO-SANITÁRIAS DE LANCHONETES NO MUNICÍPIO DE SÃO PAULO E GRANDE SÃO PAULO

RESUMO

As práticas higiênicas devem ser mantidas em qualquer tipo de estabelecimento, manipuladores e ambientes devem estar de acordo com as normas da ANVISA. A partir da análise dos gráficos há um grande número de manipuladores, pelos critérios da vigilância sanitária, que prejudicam os consumidores pela falta de higiene no preparo dos alimentos e ineficiência da limpeza do local. Objetivo: Verificar as práticas higiênico-sanitárias dos manipuladores e ambiente onde este alimento é manuseado, correlacionando os cuidados exigidos pela lei com os observados. Métodos: Trata-se de uma pesquisa transversal com estudo observacional, no qual fator e efeito foram visualizados no momento de coleta de dados, de forma descritiva e quantitativa. Materiais: Foi confeccionado um check list para a coleta de dados, de acordo com as normas da ANVISA, segundo a RCD nº 216, de 15/9/2004. Resultados: Observou-se que 60% dos manipuladores faziam o uso incorreto do vestuário; somente 40% utilizavam a rede proteção, 49% utilizam o tênis e apresentavam tipos variados de adereços. Referente à área de manipulação 13% das lanchonetes estavam totalmente limpas; foram encontrados produtos de limpeza em 78%; madeira ou papelão em 38%; escova de metal ou aço em 37%; panos de prato em 80%; embalagens rasgadas, furadas e sujas em 55%. Continham ventilação própria somente em 72%; sucatas, lixos e animais em 66%; superfícies limpas em 67%; iluminação adequada em 44%; instalação correta em 71%. As instalações sanitárias continham assento com tampa em 80%; lixeira com pedal e tampa em 77%; pia com sabão líquido em 53% e toalhas descartáveis em 62%. Conclusão: Os resultados obtidos sugerem que as lanchonetes, bem como os manipuladores, não estão de acordo com a Legislação vigente.

PALAVRAS-CHAVE: Manipuladores de Alimento, Condições Higiênico-Sanitárias, Vigilância Sanitária, Controle Sanitário, Saúde Pública