ORIENTATION ABOUT HYGIENE TO ENSURE THE FOOD QUALITY SOLD BY STREET VENDOR IN THE MUNICIPALITY OF CASTANHAL-PA

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Abstract

The foods sold out in the streets are a good alternative of food because they are practical and quick. So, this activity is expanding more and more and can be commonly found in the big cities, fact similar reality of Castanhal, Pará. Through the need ensure the quality and safety of ready-made foods, this present study aimed advance more knowledge about the practice of selling street foods and contribute to the activity of street vendor, guiding them about the Good Manufacturing Practices. For realization of this work, a search was elaborated with 30 people of the two genres and with 18 to 60 years old through a quiz containing questions about hygiene, food handling and storage, such as: the way food is handled; criteria taken into consideration to buy snacks in a specific place, etc. For quantify the data, the Microsoft Excel program was used as a tool, also, with the collected informations a booklet was elaborated based on basic criteria that food handler need to know and apply in their daily lives. The results of this research demonstrated that consumers do not take into consideration only the price factor as a requirement to return to consumption in a certain place, so they pay attention to how the food are stored, prepared and marketed, because 100% of respondents stated take into consideration the way food is handled and more that 90% they said that observed how the products are stored. Also there was low acceptability of some street vendors regarding the material made available, this resistance may be associated with the fact that street vendors fear being supervised by competent authority or compromising themselves. But some street vendors participate in training, lectures and other activities focused on the food area. Through the results, it was found that the monitoring of street vendors by supervisory body is extremely important, since not all of them participate in lectures and training related to their area, a fact that may be contributing negatively to their activity. According to Collegiate Board Resolution No. 216/ 2004 the food handlers must be trained about hygiene e as Good Manufacturing Practices, in order to ensure sanitary hygienic food quality, as well as preventing the emergence of foodborne diseases. In view of this, the importance of greater attention to this type of worker is visible, because although they deal with food daily and the foods are offered to the population, there is a necessity for knowledge about the processes and care to offer safe food that does not compromise the consumer's health.

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