

FREE MARKET HANDLERS TRAINING: THE ANSWER TO THE DECREASE OF FOODBORNE DISEASES FOR HYGIENIC SANITARY LACK CONDITIONS IN FAIRS OF BELÉM – PARÁ

Gisélia de Lourdes Cardoso de Alcântara, Hellen Christina Almeida Kato, Alexandre Aires de Freitas,
Daniele Klöppel Rosa Evangelista*

Embrapa Fisheries and Aquaculture
104 South Block, LO1 Avenue, Number 34
Palmas, TO 77006100
alexandre.freitas@embrapa.br

Pará State, in Brazil, is one of the biggest fish producers in the country, its commercialization usually happens in free open markets all around the State, even in Belém metropolitan area. The habit of buying fresh fish on these kinds of markets which do not follow Brazilian legislation about hygienic sanitary conditions and food safety represent risk if linked to foodborne diseases, globally spread but with a great importance in Latin America where it represents a great threat to the public health causing numerous deaths. The aim of this work was to point the main issues about non safety commercialization, its risks to population as well as the solution for it.

A specific check list produced according to Brazilian legislation to fresh shrimp manipulation and commercialization was used as a tool to measure the quality of this product being sold to population and its probable risk of consumption. Ten open markets in the metropolitan region of Belém city were evaluated. A hundred percent of the visited fairs and markets possessed irregularities, like the tent's lack of planning and hygiene, not appropriate conservation and exposure temperature of the product, not appropriated clothes of the handlers or even weighing equipments. These irregularities observed just increase the chemical, physical and biological risk to the commercialized product. It was also observed that the dealers did not have any kind of previous training about the rules of conservation or manipulation leading them to commit so many mistakes.

Then, it's believed that the best way of protecting people against all those risks already mentioned it is the training of the handlers. Thus, an educational plan was drafted to minimize the effects of lack of knowledge about the legislation on food safety for consumers of these markets. The pedagogical trajectory to implementation of educational practice in Good Manufacturing Handling used according to the Maguerez Arch, that is based on the observation of reality done by the handlers themselves has become a tool used during the proposed course which make the handlers recognize the risks of contamination by basic knowledge of hygiene and food safety through an illustrated booklet and simple language used by the instructor. This knowledge about reality provides the handlers the ability of perceiving each risk situation and could suggest by their own perception the necessity of changes that will be built in a cooperate way with the instructor who will contribute with the adaptation of the handlers and the current legislation and its applications.