



Avaliação da qualidade microbiológica de queijos Minas frescal comercializados em feira livre de um município do oeste baiano [

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text (article)

Analítica

Minas frescal cheese is considered one of the most consumed dairy products by the Brazilian population. It is a food that can act as a vehicle for food infections due to its susceptibility to the proliferation of pathogenic microorganisms, which is associated with its intrinsic factors and the constant failures in its production chain. Thus, the objective of the present study was to evaluate the sanitary conditions of sale and the microbiological quality of handmade Minas frescal cheese commercialized in a free market in a city of west Bahia. The commercialization site was analyzed by applying a check list that included aspects such as physical space, food handlers and product analysis. The microbiological quality of samples of Minas frescal cheese was evaluated through the count of aerobic mesophiles, molds and yeasts and positive coagulase staphylococci, besides the enumeration of *E. coli* and the presence of *Salmonella* sp. The sanitary conditions presented inadequacies such as the presence of dust spots, incorrect handling and inadequate storage temperature. All samples (100%) presented contamination above the limit established by the legislation for at least one microorganism evaluated. These results show inadequacies in the production process and the need for implementation of proper hygiene techniques, as well as greater supervision by public agencies

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