
RESUMO

The contribution of the artisanal fisheries to the national fishery production has presented an increase tendency since 1980. This project had the objective to identify the factors that affect the quality of the fisheries, from capture to the preparation at gastronomic establishments, besides the nutritional values of the condiments used to make the caldeirada, a typical food from the north coast of the state of Pernambuco. Artisanal fishermen in the municipalities of Itapissuma and Itamaracá – state of Pernambuco, Brazil - were interviewed about sanitary, social and economic factors. In addition, there were visits in Itapissuma to sites of handling and preparation of seafood dish to analyze the nutritional value, food hygienic practices and the condiments used in the most ordered regional food by the customers, the caldeirada. Results indicated failures in the use of good hygienic-sanitary practices, from capture, marketing to preparation of a seafood dish to final customers. It is necessary to implement Public Health Programs in the artisanal fisheries, including the workers involved and also for the active cooks in the gastronomic area of the locality. These strategies should bring specific actions to improve the nutritional quality of the fishery and for its consumption, resulting in food safety.

PALAVRAS-CHAVE: Good Practices; Training; Food Safety.