

Acute gastroenteritis due to food poisoning in public spaces: An essay review

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ABSTRACT

Alimentary gastroenteritis is an inflammatory process of the digestive tract, caused by the ingestion of water and food contaminated with microorganisms, and bacteria and viruses are common. The survey aimed to know the possible causes of food poisoning in the popular diet and its prophylaxis, considering the high prevalence in low-income populations, as well as the natural history, environmental risk factors and food poisoning prevention measures. The present exploratory study analyzed a documentary of ten scientific articles, selected from the terms: Food poisoning, gastroenteritis, microorganisms, food hygiene, written in Portuguese, English and Spanish, available *online* on the Scientific Electronic Library Online (SciELO), Web of Science and National Library of Medicine (PubMed/Medline), Virtual Health Library (VHL) and Google Scholar platforms. between 2017 and 2024. Infectious diarrhea is among the leading causes of disease worldwide, with a prevalence of 1.5 to 2.5 million deaths per year. The cause of acute gastroenteritis is bacteria, viruses and other parasites, with emphasis on the viral classes of food transmission, such as norovirus, rotavirus and adenovirus. Norovirus is the leading nonbacterial causator globally. Among the bacteria of serious action are *non-typhoid* Salmonella and *Campylobacter*, especially in developed countries, such as the United States and New Zealand, while in Brazil, with precarious basic sanitation conditions in certain territorial portions, *Salmonella* and *E. coli* become more present. Worldwide, 600 million fall ill annually from Waterborne and Foodborne Diseases, resulting in 420 thousand deaths. In Brazil, from 2007 to 2020, there were an average of 662 annual outbreaks, with 156,691 patients, 22,205 hospitalizations, and 152 deaths, with more than 60% of cases of foodborne illnesses resulting from the sanitary hygienic carelessness of handlers, inadequate food processing techniques, and poor hygiene in the physical structure, utensils, and equipment. The implementation of good hygiene practices is essential in ensuring the safety of the food offered in popular restaurants, such measures and procedures aim to prevent food contamination and ensure the hygienic quality of the products, from their origin to their final consumption. Therefore, it is concluded that food poisoning is a serious public health problem, especially about the high risk of infection that it offers to populations that use food in public spaces.

Keywords: Food poisoning, Gastroenteritis, Food hygiene, Microorganisms.

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