OVERVIEW OF MICROBIOLOGICAL CRITERIA **FOR FOODSTUFFS IN COMMUNITY LEGISLATION IN FORCE, updated June 2001**

| **Food category** | **Microorganisms** | **Limit** | **Sampling plan** | | | | **Additional information** |
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| | | | **N** | **c** | **m** | **M** | |
| Minced meat (Directive 94/65/EEC) | Aerobic mesophilic bacteria | | 5 | 2 | $5x10^5$ /g | $5x10^6$ /g | |
| | *E. coli* | | 5 | 2 | 50 /g | 500 /g | |
| | *Salmonella* | Absence in 10 g | 5 | 0 | | | |
| | *S. aureus* | | 5 | 2 | 100 /g | 1000 /g | |
| Meat preparations (Directive 94/65/EEC) | *E. coli* | | 5 | 2 | 500 /g | 5000 /g | |
| | *S. aureus* | | 5 | 1 | 500 /g | 5000 /g | |
| | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| Raw milk intended to processing (Directive 92/46/EEC) | Plate count at 30°C | $10^5$ cfu/ml | | | | | Cow's milk |
| | | $5x10^5$ or $1.5x10^6$ cfu/ml | | | | | Buffalo's, goat's and sheep's milk |
| | *S. aureus* | | 5 | 2 | 500 cfu/ml | 2000 cfu/ml | Milk for manufactu-ring of raw products |
| Raw cow's milk intended for direct human consumption (Directive 92/46/EEC) | *Salmonella* | Absence in 25 g | 5 | 0 | | | |
| | *S. aureus* | | 5 | 2 | 100 /ml | 500 /ml | |
| | Plate count at 30°C | $5x10^4$ cfu/ml | | | | | |

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| Pasteurised drinking milk (Directive 92/46/EEC) | Pathogenic microorganisms | Absent in 25 g | 5 | 0 | | | |
| | Coliforms | | 5 | 1 | 0 cfu/ml | 5 cfu/ml | |
| | Plate count at 21°C | | 5 | 1 | $5x10^4$ cfu/g | $5x10^5$ cfu/g | After incubation at 6°C for 5 days |
| UHT milk and strerilized milk (Directive 92/46/EEC) | Plate count at 30°C | 10 cfu/0,1 ml | | | | | After incubation at 30°C for 15 days |
| Cheeses made from raw milk and from thermized milk (Directive 92/46/EEC) | *Listeria monocytogenes* | Absence in 1 g (hard cheeses) or in 25 g (other) | 5 | 0 | | | |
| | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | *S. aureus*, guideline | | 5 | 2 | 1000 cfu/g | 10000 cfu/g | |
| | *E. coli*, guideline[2] | | 5 | 2 | $10^4$ cfu/g | $10^5$ cfu/g | |
| Soft cheese (made from heat-treated milk) (Directive 92/46/EEC) | *Listeria monocytogenes* | Absence in 25 g | 5 | 0 | | | |
| | *Salmonella* | Absence in 1 g | *5* | *0* | | | |
| | *S. aureus*, guideline[2] | | 5 | 2 | 100 cfu/g | 1000 cfu/g | |
| | *E. coli*, guideline[2] | | 5 | 2 | 100 cfu/g | 1000 cfu/g | |
| | Coliforms, guideline | | 5 | 2 | $10^4$ cfu/g | $10^5$ cfu/g | |
| Fresh cheese (Directive 92/46/EEC) | *Listeria monocytogenes* | Absence in 25 g | 5 | 0 | | | |
| | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | *S. aureus*, guideline | | 5 | 2 | 10 cfu/g | 100 cfu/g | |
| Other cheeses than those mentioned in 5.5-5.7 (Directive 92/46/EEC) | *Listeria monocytogenes* | Absence in 1 g (hard cheeses) or in 25 g (other) | 5 | 0 | | | |
| | *Salmonella* | Absence in 1 g | 5 | 0 | | | |

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| Butter (Directive 92/46/EEC) | *Listeria monocytogenes* | Absence in 1 g | 5 | 0 | | | |
| | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | Coliforms, guideline | | 5 | 2 | 0 cfu/g | 10 cfu/g | |
| Powdered milk and milk based products (Directive 92/46/EEC) | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | *Listeria monocytogenes* | Absence in 1 g | 5 | 0 | | | |
| | *S. aureus*, guideline | | 5 | 2 | 10 cfu/g | 100 cfu/g | Powdered milk |
| | Coliforms, guideline | | 5 | 2 | 0 cfu/g | 10 cfu/g | Powdered milk-based products |
| Frozen milk-based products (Directive 92/46/EEC) | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | *Listeria monocytogenes* | Absence in 1 g | 5 | 0 | | | |
| | *S. aureus*, guideline | | 5 | 2 | 10 cfu/g | 100 cfu/g | |
| | Coliforms, guideline | | 5 | 2 | 10 cfu/g | 100 cfu/g | |
| | Plate count, guideline | | 5 | 2 | $10^5$ cfu/g | $5x10^5$ cfu/g | |
| Liquid milk-based products (Directive 92/46/EEC) | *Salmonella* | Absence in 1 g | 5 | 0 | | | |
| | *Listeria monocytogenes* | Absence in 1 g | 5 | 0 | | | |
| | Coliforms | | 5 | 2 | 0 cfu/g | 5 cfu/g | |
| | Plate count | | 5 | 2 | $5x10^4$ cfu/g | $10^5$ cfu/g | Heat-treated and unfermented products |
| Live bivalve molluscs (Directive 91/492/EEC) | *Salmonella* | Absence in 25 g | | | | | |
| | Faecal coliforms, or | <300 / 100g flesh < 6000 / 100 g < 60000/ 100g | | | | | Production area A Production area B Production area C |

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| | *E. coli* | <230 / 100g flesh<br><4600 / 100 g | | | | | Production area A<br>Production area B |
| Cooked crustaceans and molluscan shellfish (Decision 93/51/EEC) | *Salmonella* | Absence in 25 g | 5 | 0 | | | |
| | *S. aureus* | | 5 | 2 | 100 cfu/g | 1000 cfu/g | |
| | Any pathogen | Quantities to affect human health | | | | | |
| | Thermotolerant coliforms, guideline, or | | 5 | 2 | 10 cfu/g | 100 cfu/g | |
| | *E. coli*, guideline | | 5 | 1 | 10 cfu/g | 100 cfu/g | |
| | Mesophilic aerobic bacteria, guideline | | 5 | 2 | $10^4$ cfu/g | $10^5$ cfu/g | Whole products |
| | | | 5 | 2 | $5x10^4$ cfu/g | $5x10^5$ cfu/g | Shelled and shucked products |
| | | | 5 | 2 | $10^5$ cfu/g | $10^6$ cfu/g | Crabmeat |
| Egg products (Directive 89/437/EEC) | *Salmonella* | Absence in 25 g | | | | | |
| | Aerobic mesophilic bacteria | $10^5$ cfu/g or ml | | | | | |
| | *Enterobacteriaceae* | 100 cfu/g or ml | | | | | |
| | *S. aureus* | Absent in 1 g | | | | | |