

# Schedule 27 Microbiological limits in food

**Note 1** This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Microbiological limits in food are regulated by subsection 1.1.1—11 and Standard 1.6.1. This Standard lists information for section 1.6.1—2 and subsection 1.6.1—3(2).

**Note 2** The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

## S27—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 27 – Microbiological limits in food*.

**Note** Commencement:  
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

## S27—2 Definitions

**Note** In this Code (see section 1.1.2—2):

### SPC:

- (a) means a standard plate count at 30°C with an incubation time of 72 hours; and
- (b) in relation to powdered infant formula products with added lactic acid producing organisms—means that standard plate count prior to the addition of the microorganisms to the food.

In this Schedule:

**processed**, in relation to egg product, means pasteurised or subjected to an equivalent treatment.

## S27—3 Limit for SPC in powdered infant formula products

The limit for SPC in section S27—4 does not apply to powdered infant formula products that contain lactic acid producing microorganisms.

## S27—4 Microbiological limits in food

For section 1.6.1—2, the table is:

Microbiological limits in food

Column 1	Column 2 (n)	Column 3 (c)	Column 4 (m)	Column 5 (M)
<b>All cheese</b>				
<i>Escherichia coli</i>	5	1	10/g	10 <sup>2</sup> /g
<b>Raw milk cheese</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
Staphylococcal enterotoxins	5	0	not detected in 25 g	
<b>Soft and semi-soft cheese (moisture content &gt; 39%) with pH &gt; 5.0</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Dried milk</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Unpasteurised milk for retail sale</b>				
<i>Campylobacter</i>	5	0	not detected in 25 mL	

<b>Column 1</b>	<b>Column 2 (n)</b>	<b>Column 3 (c)</b>	<b>Column 4 (m)</b>	<b>Column 5 (M)</b>
Coliforms	5	1	10 <sup>2</sup> /mL	10 <sup>3</sup> /mL
<i>Escherichia coli</i>	5	1	3/mL	9/mL
<i>Salmonella</i>	5	0	not detected in 25 mL	
SPC	5	1	2.5x10 <sup>4</sup> /mL	2.5x10 <sup>5</sup> /mL
<b>Packaged cooked cured/salted meat</b>				
Coagulase-positive staphylococci	5	1	10 <sup>2</sup> /g	10 <sup>3</sup> /g
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Packaged heat treated meat paste and packaged heat treated pâté</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>All comminuted fermented meat which has not been cooked during the production process</b>				
Coagulase-positive staphylococci	5	1	10 <sup>3</sup> /g	10 <sup>4</sup> /g
<i>Escherichia coli</i>	5	1	3.6/g	9.2/g
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Cooked crustacea</b>				
Coagulase-positive staphylococci	5	2	10 <sup>2</sup> /g	10 <sup>3</sup> /g
<i>Salmonella</i>	5	0	not detected in 25 g	
SPC	5	2	10 <sup>5</sup> /g	10 <sup>6</sup> /g
<b>Raw crustacea</b>				
Coagulase-positive staphylococci	5	2	10 <sup>2</sup> /g	10 <sup>3</sup> /g
<i>Salmonella</i>	5	0	not detected in 25 g	
SPC	5	2	5x10 <sup>5</sup> /g	5x10 <sup>6</sup> /g
<b>Bivalve molluscs, other than scallops</b>				
<i>Escherichia coli</i>	5	1	2.3/g	7/g
<b>Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> can occur</b>				
<i>Listeria monocytogenes</i>	5	0	not detected in 25 g	
<b>Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> will not occur</b>				
<i>Listeria monocytogenes</i>	5	0	10 <sup>2</sup> cfu/g	
<b>Cereal-based foods for infants</b>				
Coliforms	5	2	less than 3/g	20/g
<i>Salmonella</i>	10	0	not detected in 25 g	
<b>Powdered infant formula products</b>				
<i>Bacillus cereus</i>	5	0	10 <sup>2</sup> /g	
Coagulase-positive staphylococci	5	1	not detected in 1 g	10/g
Coliforms	5	2	less than 3/g	10/g
<i>Salmonella</i>	10	0	not detected in 25 g	

<b>Column 1</b>	<b>Column 2 (n)</b>	<b>Column 3 (c)</b>	<b>Column 4 (m)</b>	<b>Column 5 (M)</b>
SPC	5	2	10 <sup>3</sup> /g	10 <sup>4</sup> /g
<b>Pepper, paprika and cinnamon</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Dried, chipped, desiccated coconut</b>				
<i>Salmonella</i>	10	0	not detected in 25 g	
<b>Cocoa powder</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Cultured seeds and grains (bean sprouts, alfalfa etc)</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Processed egg product</b>				
<i>Salmonella</i>	5	0	not detected in 25 g	
<b>Mineral water</b>				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	
<b>Packaged water</b>				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	
<b>Packaged ice</b>				
<i>Escherichia coli</i>	5	0	not detected in 100 mL	

## Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is a compilation of Schedule 27 as in force on **1 March 2016** (up to Amendment No. 157). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 September 2015**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted  
 exp = expired or ceased to have effect  
 rs = repealed and substituted  
 am = amended  
 rep = repealed

**Schedule 27** was published in the Food Standards Gazette No. FSC96 on 10 April 2015 as part of Amendment 154 (F2015L00453 — 1 April 2015) and has since been amended as follows:

Section affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Schedule heading, Note 1 to heading	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors.
1	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical error.
4, table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Correction of typographical errors in the headings.
table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	am	Entries relating to cooked crustacea and ready-to-eat foods.
table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rep	Entries relating to butter, all raw milk cheese, raw milk unripened cheeses (moisture content > 50% with pH > 5.0).
table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	ad	Entry relating to raw milk cheese.

<b>Section affected</b>	<b>A'ment No.</b>	<b>FRLI registration Gazette</b>	<b>Commencement (Cessation)</b>	<b>How affected</b>	<b>Description of amendment</b>
table to 27—4	157	F2015L01374 1 Sept 2015 FSC99 3 Sept 2015	1 March 2016	rs	Entries relating to unpasteurised milk for retail sale and powdered infant formula products.