

**Food Standards (Proposal P1025 – Code Revision) Variation**

The Board of Food Standards Australia New Zealand gives notice of the making of this standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 1 March 2016.

Dated 25 March 2015



Standards Management Officer

Delegate of the Board of Food Standards Australia New Zealand

Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 96 on 10 April 2015.

Schedule 27 Microbiological limits for foods

***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 for foods 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 for foods.

***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 for foods

For section 1.6.1—2, the table is:

Microbiological limits in foods

| Column 1 | Column 2  (n) | Column 3  (c) | Column 4  (m) | Column 5  (M) |
| --- | --- | --- | --- | --- |
| Butter made from unpasteurised milk and/or unpasteurised milk products | | | | |
| *Campylobacter*/25 g | 5 | 0 | not detected in 25 g |  |
| Coagulase-positivestaphylococci/g | 5 | 1 | 10/g | 102 |
| Coliforms/g | 5 | 1 | 10/g | 102/g |
| *Escherichia coli*/g | 5 | 1 | 3/g | 9/g |
| *Salmonella*/25 g | 5 | 0 | not detected in 25 g |  |
| SPC/g | 5 | 0 | 5x105/g |  |
| All cheese | | | | |
| *Escherichia coli* | 5 | 1 | 10/g | 102/g |
| Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0 | | | | |
| *Salmonell*a | 5 | 0 | not detected in 25 g |  |
| All raw milk cheese (cheese made from milk not pasteurised or thermised) | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Raw milk unripened cheeses (moisture content > 50% with pH > 5.0)mixed tart | | | | |
| *Campylobacter* | 5 | 0 | not detected in 25 g |  |
| Dried milk | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Unpasteurised milk for retail sale | | | | |
| *Campylobacter* | 5 | 0 | not detected in 25 g |  |
| Coliforms/mL | 5 | 1 | 102/mL | 103/mL |
| *Escherichia coli*/mL | 5 | 1 | 3/mL | 9/mL |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| SPC/mL | 5 | 1 | 2.5x104/mL | 2.5x105/mL |
| Packaged cooked cured/salted meat | | | | |
| Coagulase-positive staphylococci | 5 | 1 | 102/g | 103/g |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Packaged heat treated meat paste and packaged heat treated pâté | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| All comminuted fermented meat which has not been cooked during the production process | | | | |
| Coagulase-positive staphylococci | 5 | 1 | 103/g | 104/g |
| *Escherichia* *coli* | 5 | 1 | 3.6/g | 9.2/g |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Cooked crustacea | | | | |
| Coagulase-positive staphylococci | 5 | 2 | 102/g | 103/g |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| SPC/g | 5 | 2 | 105/g | 106/g |
| Raw crustacea | | | | |
| Coagulase-positive staphylococci | 5 | 2 | 102/g | 103/g |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| SPC | 5 | 2 | 5x105/g | 5x106/g |
| Bivalve molluscs, other than scallops | | | | |
| *Escherichia coli* | 5 | 1 | 2.3/g | 7/g |
| Ready-to-eat food in which growth of Listeria monocytogenes can occur | | | | |
| *Listeria monocytogenes* | 5 | 0 | 102cfu/g |  |
| Ready-to-eat food in which growth of Listeria monocytogenes will not occur | | | | |
| *Listeria monocytogenes* | 5 | 0 | not detected in 25g |  |
| Cereal-based foods for infants | | | | |
| Coliforms | 5 | 2 | less than 3/g | 20/g |
| *Salmonella* | 10 | 0 | not detected in 25 g |  |
| Powdered infant formula products | | | | |
| *Bacillus cereus* | 5 | 0 | 100 |  |
| Coagulase-positive staphylococci | 5 | 1 | 0 | 10/g |
| Coliforms | 5 | 2 | less than 3/g | 10/g |
| *Salmonella* | 10 | 0 | not detected in 25g |  |
| SPC | 5 | 2 | 103 | 104/g |
| Pepper, paprika and cinnamon | | | | |
| *Salmonella* | 5 | 0 | not detected in 25g |  |
| Dried, chipped, desiccated coconut | | | | |
| *Salmonella* | 10 | 0 | not detected in 25 g |  |
| Cocoa powder | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Cultured seeds and grains (bean sprouts, alfalfa etc) | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Processed egg product | | | | |
| *Salmonella* | 5 | 0 | not detected in 25 g |  |
| Mineral water | | | | |
| *Escherichia coli* | 5 | 0 | not detected in 100 mL |  |
| Packaged water | | | | |
| *Escherichia coli* | 5 | 0 | not detected in 100 mL |  |
| Packaged ice | | | | |
| *Escherichia coli* | 5 | 0 | not detected in 100 mL |  |

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