FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

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-positive staphylococci/g	5	1	10/g	10^2
Coliforms/g	5	1	10/g	10^2/g
Escherichia coli/g	5	1	3/g	9/g
Salmonella/25 g	5	0	not detected in 25 g	
SPC/g	5	0	$5x10^5$/g	
All cheese				
Escherichia coli	5	1	10/g	10^2/g
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0				
*Salmonell*a	5	0	not detected in 25 g	

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Column 1	*Column 2* *(n)*	*Column 3* *(c)*	*Column 4* *(m)*	*Column 5* *(M)*
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	10^2/mL	10^3/mL
Escherichia coli/mL	5	1	3/mL	9/mL
Salmonella	5	0	not detected in 25 g	
SPC/mL	5	1	$2.5x10^4$/mL	$2.5x10^5$/mL
Packaged cooked cured/salted meat				
Coagulase-positive staphylococci	5	1	10^2/g	10^3/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	10^3/g	10^4/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	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC/g	5	2	10^5/g	10^6/g
Raw crustacea				
Coagulase-positive staphylococci	5	2	10^2/g	10^3/g
Salmonella	5	0	not detected in 25 g	
SPC	5	2	$5x10^5$/g	$5x10^6$/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	10^2cfu/g	
Ready-to-eat food in which growth of Listeria monocytogenes will not occur				
Listeria monocytogenes	5	0	not detected in 25g	

Column 1	*Column 2* *(n)*	*Column 3* *(c)*	*Column 4* *(m)*	*Column 5* *(M)*
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	10^3	10^4/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	