

ANNEX

Current Microbiological Standards under the Food Regulations

Regulation 35:

- (1) No article of food which is ready for human consumption shall be contaminated with *Escherichia coli* exceeding 20 per gm or per ml in the case of liquid food or with any pathogenic micro-organism.
- (2) Any food specified in column 1 of the Eleventh Schedule shall comply with the microbiological standard specified in columns 2 and 3 of that Schedule.

Eleventh Schedule:

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<u>Type of food</u>	<u>Total Count at 37°C for 48 hours</u>	<u>Coliform Count</u>
Milk powder (including full-cream, half cream, skimmed milk and infant formula)	not more than 100,000 per gram	not more than 50 per gram
Buttermilk powder	not more than 200,000 per gram	not more than 50 per gram
Pasteurised milk	not more than 100,000 per millilitre	not more than 50 per millilitre
Ice-cream	not more than 50,000 per gram	not more than 10 per gram
Cooked crab meat, prawns and shrimps	not more than 500,000 per gram	
Molluscs, ready for consumption	not more than 500,000 per gram	
Edible gelatin	not more than 100,000 per gram	
Fish, ready for consumption	not more than 100,000 per gram	
Pastry	not more than 100,000 per gram	
Meat, ready for consumption	not more than 1 x 1 million per gram	
Any solid food ready for consumption not specified above	not more than 100,000 per gram	
Any liquid food ready for consumption not specified above	not more than 100,000 per millilitre	