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China's Food Safety Standard for Pathogen Limits on Foods

Report Categories:
FAIRS Subject Report

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Report Highlights:

On December 26, 2013, the National Health and Family Planning Commission (NHFPC) released the national food safety standard for Pathogen Limits on Foods. The Standard was implemented on July 1, 2014.

This report provides an unofficial translation of the standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard Pathogen Limits on Food

1. Scope

This standard provides the indexes for pathogen in foods, limits and testing methods.

This standard applies to pre-packaged foods.

This standard does not apply to canned foods.

2. Principles for implementing the standard

2.1 With or without pathogen limits, the food producers, processors and traders shall take control measures to reduce the pathogen level in foods and the possibility of causing risks.

2.2 After taking samples according to provisions of the GB4789.1, the sample shall be tested according to the testing methods in the Table 1.

3. Index Requirements

Table 1 shall be referred to for the pathogen limits for food.

Table 1 Pathogen Limits for Food

Food Category	Pathogen	Sampling Method and Limits (each sample is /25g or /25mL if not specified)				Testing method	Note
		n	c	m	M		

Meat products
  Processed meat products
  Ready-to-eat raw meat products
	Salmonella	5	0	0	-	GB4789.4	-

	L. Monocytogenes	5	0	0	-	GB4789.30	
	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	
	E coli O157:H7	5	0	0	-	GB4789.36	Only applicable to beef products

Seafood products
  Processed seafood
  Ready-to-eat raw seafood
  Ready-to-eat algae products
	Salmonella	5	0	0	-	GB4789.4	-

	Vibrio parahaemolyticus	5	1	100MPN/g	1000MPN/g	GB4789.7	
	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	
Ready-to-eat egg products	Salmonella	5	0	0	-	GB4789.4	-

Grain products
  Processed grain products (including baked)
  Processed wheat and rice products with fillings
  Instant wheat and rice products
	Salmonella	5	0	0	-	GB4789.	-

	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	

Instant Bean products
  Fermented bean products
  Non-fermented bean products
	Salmonella	5	0	0	-	GB4789.4	-

	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	

Chocolate and cocoa products	Salmonella	5	0	0	-	GB4789.4	

Food Category	Pathogen	Sampling Method and Limits (each sample is /25g or /25mL if not specified)				Testing method	Note
		n	c	m	M		
Instant fruit and vegetable products (including preserved vegetables)	Salmonella	5	0	0	-	GB4789.4	-
	S.aureus	5	1	100 CFU/g (mL)	1000 CFU/g	GB4789.10, second method	
	E coli O157:H7	5	0	0	-	GB4789.36	
Beverages (excluding pre-packaged drinking water and carbonated beverage)	Salmonella	5	0	0	-	GB4789.4	-
	S.aureus	5	1	100 CFU/g (mL)	1000 CFU/g (mL)	GB4789.10, second method	

Frozen drinks
  Ice cream
 	
  Ice cream bars (shakes)
 	
  Edible ice, ice-lolly
	Salmonella	5	0	0	-	GB4789.4	-

	S.aureus	5	1	100 CFU/g (mL)	100 CFU/g (mL)	GB4789.10, second method	

Instant condiments
  Soy sauce
 	
  Sauce and sauce products
 	
  Aquatic dressing
 	
  Composite seasonings
	Salmonella	5	0	0	-	GB4789.4	-

	S.aureus	5	2	100 CFU/g (mL)	1000 CFU/g (mL)	GB4789.10, second method	
	Vibrio parahaemolyticus	5	1	100 MPN/g (mL)	1000 MPN/g (mL)	GB4789.7	Only applies to aquatic dressing

Nuts and seed products
  Paste (sauce) of nuts and seeds
 	
  Preserved nuts
	Salmonella	5	0	0	-	GB4789.4	-

Note 1: the food categories are used to define the scope for applying the pathogen limits; (the categories) are only effective in this standard;

Note 2: "n" is the number of samples taken in one batch of products; "c" is the maximum number of samples allowed over the "m" value; "m" is the tolerant limit of pathogen indexes; M is the highest safe limit of the pathogen indexes.

END OF TRANSLATION