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Voluntary Public

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National Food Safety Standard of Pathogen Limits for Food

Report Categories:

FAIRS Subject Report

Approved By:

Michael Riedel

Prepared By:

M. Meador and Ma Jie

Report Highlights:

On December 26, the National Health and Family Planning Commission of the People's Republic of China released the national food safety standard of Pathogen Limits for Food. Draft of the standard was notified to the WTO as SPS N CHN 354. The Standard will be implemented on July 1, 2014.

This report provides an unofficial translation of the Standard.

General Information:

BEGIN TRANSLATION

**National Food Safety Standard
Pathogen Limits for 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	
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	Salmonella	5	0	0	-	GB4789.	-
	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	

products with fillings							
Instant wheat and rice products							
Instant Bean products	Salmonella	5	0	0	-	GB4789.4	-
Fermented bean products	S.aureus	5	1	100 CFU/g	1000 CFU/g	GB4789.10, second method	
Non-fermented bean products							
Chocolate and cocoa products	Salmonella	5	0	0	-	GB4789.4	
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	Salmonella	5	0	0	-	GB4789.4	-
	Ice cream						
	Ice cream bars (shakes)	S.aureus	5	1	100 CFU/g (mL)	100 CFU/g (mL)	
Edible ice, ice-lolly							
Instant condiments	Salmonella	5	0	0	-	GB4789.4	-
	Soy sauce	S.aureus	5	2	100 CFU/g	1000 CFU/g	

Sauce and sauce products				(mL)	(mL)	second method	
Aquatic dressing	Vibrio parahaemolyticus	5	1	100 MPN/g (mL)	1000 MPN/g (mL)	GB4789.7	Only applies to aquatic dressing
Composite seasonings							
Nuts and seed products	Salmonella	5	0	0	-	GB4789.4	-
Paste (sauce) of nuts and seeds							
Preserved nuts							
<p>Note 1: the food categories are used to define the scope for applying the pathogen limits; (the categories) are only effective in this standard;</p> <p>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.</p>							

END OF TRANSLATION