Corrigendum to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs


On page 17, in Chapter 2 of Annex 1, under the heading ‘Interpretation of the test results’:

for: ‘Enterobacteriaceae and aerobic colony count in carcasses of cattle, sheep, goats, horses and pigs:
— satisfactory, if the daily mean log is < m,’
read: ‘Enterobacteriaceae and aerobic colony count in carcasses of cattle, sheep, goats, horses and pigs:
— satisfactory, if the daily mean log is ≤ m,’

for: ‘E. coli and aerobic colony count in minced meat, meat preparations and mechanically separated meat (MSM):
— satisfactory, if all the values observed are < m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are < m,’
read: ‘E. coli and aerobic colony count in minced meat, meat preparations and mechanically separated meat (MSM):
— satisfactory, if all the values observed are ≤ m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are ≤ m,’

On page 20, in Chapter 2 of Annex 1, under the heading ‘Interpretation of the test results’:

for: ‘E. coli, enterobacteriaceae (other food categories) and coagulase-positive staphylococci:
— satisfactory, if all the values observed are < m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are < m,’
read: ‘E. coli, enterobacteriaceae (other food categories) and coagulase-positive staphylococci:
— satisfactory, if all the values observed are ≤ m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are ≤ m,’

On page 21, in Chapter 2 of Annex 1, under the heading ‘Interpretation of the test results’:

for: ‘Enterobacteriaceae in egg products:
— satisfactory, if all the values observed are < m,’
read: ‘Enterobacteriaceae in egg products:
— satisfactory, if all the values observed are ≤ m,’

On page 22, in Chapter 2 of Annex 1, under the heading ‘Interpretation of the test results’:

for: ‘Coagulase-positive staphylococci in shelled and cooked crustaceans and molluscan shellfish:
— satisfactory, if all the values observed are < m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are < m,’
read: ‘Coagulase-positive staphylococci in shelled and cooked crustaceans and molluscan shellfish:
— satisfactory, if all the values observed are ≤ m,
— acceptable, if a maximum of c/n values are between m and M, and the rest of the values observed are ≤ m,’
On page 24, in the second point of Chapter 3 of Annex 1, under the heading 'Sampling frequencies for carcases, minced meat, meat preparations and mechanically separated meat':

for: 'However, when justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses and establishments producing minced meat and meat preparations in small quantities may be exempted from these sampling frequencies.

In the case of sampling for *Salmonella* analyses of minced meat, meat preparations and carcases, the frequency can be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks. The salmonella sampling frequency may also be reduced if there is a national or regional salmonella control programme in place and if this programme includes testing that replaces the described sampling. The sampling frequency may be further reduced if the national or regional salmonella control programme demonstrates that the salmonella prevalence is low in animals purchased by the slaughterhouse.

As regards the sampling of minced meat and meat preparations for *E. coli* and aerobic colony count analyses and the sampling of carcases for enterobacteriaceae and aerobic colony count analyses, the frequency may be reduced to fortnightly testing if satisfactory results are obtained for six consecutive weeks.

The food business operators of slaughterhouses or establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered.

read: ‘The food business operators of slaughterhouses or establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered.

As regards the sampling of minced meat and meat preparations for *E. coli* and aerobic colony count analyses and the sampling of carcases for enterobacteriaceae and aerobic colony count analyses, the frequency may be reduced to fortnightly testing if satisfactory results are obtained for six consecutive weeks.

In the case of sampling for *Salmonella* analyses of minced meat, meat preparations and carcases, the frequency can be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks. The salmonella sampling frequency may also be reduced if there is a national or regional salmonella control programme in place and if this programme includes testing that replaces the described sampling. The sampling frequency may be further reduced if the national or regional salmonella control programme demonstrates that the salmonella prevalence is low in animals purchased by the slaughterhouse.

However, when justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses and establishments producing minced meat and meat preparations in small quantities may be exempted from these sampling frequencies.’