

Abstract

“Microbiological Guidelines for Ready-to-eat Food” were established in 2002 and revised in 2007, to assist inspection officers in sampling and analysing the microbiological conditions of ready-to-eat food. Analysis results can be checked against the criteria listed in the guidelines for safety and hygiene quality standards. The Guidelines also provide recommendations on food safety monitoring and control measures.

To facilitate regulation, monitoring and control of microbiological quality of bottled water, edible ice and non-bottled drinks, microbiological criteria for these items have been proposed to and endorsed by the Expert Committee on Food Safety in 2008.

The criteria endorsed by the Expert Committee are presented in a document titled “Supplementary Information to Microbiological Guidelines for Ready-to-eat Food” (Supplementary Information). The Supplementary Information should be read together with the “Microbiological Guidelines for Ready-to-eat Food – May 2007 (Revised)”.