

**[BFAD BUREAU CIRCULAR NO. 01-A, S. 2004,
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**GUIDELINES FOR THE ASSESSMENT OF MICROBIOLOGICAL
QUALITY OF PROCESSED FOODS**

In order to protect the public health, the BFAD is mandated to ensure food manufacturers comply with Good Manufacturing Practices (GMP). One of the food safety measures being implemented is the reduction of microbial contamination in processed foods through the application of Hazard Analysis Critical Control Point (HACCP).

This Bureau Circular is hereby issued to serve as guidelines for the assessment of microbiological quality of certain processed foods.

The reference criteria is prescribed in Tables 1-6^{*}. The Tables contain a description of the food to which a criterion applies, the required test(s) or the microorganism(s) of concern, the number of samples to be tested, the level of microorganisms considered to be acceptable, marginally acceptable or critical, and the number of samples which should conform to the limits.

The methods used for the enumeration or detection of specified microorganisms shall be those that have been internationally established. Such methods are obtained from the following recognized references:

1. FDA Bacteriological Analytical Manual published by the AOAC.
2. Compendium of Analytical Methods of the Canadian Health Protection Branch
3. Compendium of Methods for the Microbiological Examination of Foods compiled by the American Public Health Association (APHA)
4. Microorganisms in Foods by the International Commission on Microbiological Specifications for Foods (ICMSF)

This Bureau Circular shall take effect immediately and supercede other regulations or guidelines inconsistent herewith.

Adopted: 4 Feb. 2004

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