

Sanitation Standard for the Microorganism in Frozen Foods

(Amended Date: 2019-08-15)

- 1.DOH Food No. 661565 Announced, 05/19/1987
- 2.DOH Food No. 8143635 Amended, 08/26/1992
- 3.DOH Food No. 87032655 Amended, 06/16/1998
- 4.MOHV Food No. 1021350146 Amended, 08/20/2013
5. MOHV Food No. 1071303671 Amended, 08/15/2019

Article 1

This Standard is prescribed in accordance with the provisions of Article 17 of the Act Governing Food Safety and Sanitation.

Article 2

The maximum level of microorganism for frozen foods:

Item Category	Total aerobic plate count (cfu/g)	Coliform (MPN/g)	<i>E. coli</i> (MPN/g)
Frozen fishes and shellfishes (except those to be eaten raw)	Not more than 3,000,000		Not more than 10
Frozen fishes and shellfishes to be eaten raw	Not more than 100,000	Not more than 10	Negative
Frozen fruits	Not more than 100,000		Not more than 10
Frozen vegetables	Freshly served: Not more than 100,000		Not more than 10
	Served after cooking: Not more than 3,000,000		Not more than 10

Other frozen foods ready-to-eat without cooking	Not more than 100,000	Not more than 10	Negative
Other frozen foods to be served after cooking	Heat- treated before freezing:Not more than 100,000	Not more than 10	Negative
	Not heat-treated before freezing : Not more than 3,000,000		Not more than 50

Article 3

This Standard shall be implemented at release date.