



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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**National Food Safety Standard - Limits of pathogenic bacteria
in bulk ready-to-eat food**

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1 Scope

This Standard specifies the indicators of pathogenic bacteria, their limit requirements and inspection methods in bulk ready-to-eat food.

This Standard applies to bulk ready-to-eat food. It does not apply to food in food service, food subject to commercial sterility requirements, and unprocessed or untreated primary agricultural products.

2.1 Bulk ready-to-eat food

Non-prepackaged food which can be directly eaten by consumers (including prepackaged bulk ready-to-eat food which needs to be measured and weighed), including heat-treated bulk ready-to-eat food, partially or un-heat-treated bulk ready-to-eat food, and other bulk ready-to-eat food.

2.1.1 Heat-treated bulk ready-to-eat food

Bulk ready-to-eat food sold after all components have been thoroughly heated during the production process (the core temperature is at least 70 °C; the duration is at least 1 min).

2.1.2 Partially or un-heat-treated bulk ready-to-eat food

Bulk ready-to-eat food with ingredients that have not been thoroughly heat-treated or raw ingredients added during the production process.

2.1.3 Other bulk ready-to-eat food

Bulk ready-to-eat food prepared by processes such as pickling, drying or fermentation, and bulk ready-to-eat food not included in the above categories.

3 Principles of application

3.1 Regardless of whether the limits of pathogenic bacteria are specified or not, food producers, processors, operators, etc. shall take control measures, to