

FOOD ANALYSIS		
Item	Test	Methods
A	Dairy Products	
1.0	Pasteurized milk (with or without added flavor)	
1.01	Aerobic plate count	USFDA, BAM Chapter 3
1.02	Enterobacteriaceae	CCFRA 2.3.1
1.03	Escherichia coli	CMMEF -Chapter 9
1.04	Salmonella*	CCFRA 3.1.2&5
2	UHT milk(with or without added flavor)	
2.01	Incubation at 37 °C /15 days or 55 °C /7days:Aerobic plate count	USFDA, BAM Chapter 3,
2.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
2.03	Salmonella*	CCFRA 3.1.2&5
3	Fermented milk products (with or without added flavor) e.g. yoghurt, Laban, Labena	
3.01	Yeasts and moulds	CMMEF Chapter 21
3.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
3.03	Escherichia coli	CMMEF -Chapter 9
3.04	Salmonella*	CCFRA 3.1.2&5 : 2007
3.05	Staphylococcus aureus	BAM Chapter 12,March 2013
4	Condensed and sweeten condensed milk	
4.1	Aerobic plate count	USFDA, BAM Chapter 3
4.2	Enterobacteriaceae	CCFRA 2.3.1
4.3	Staphylococcus aureus	BAM Chapter 12
5	Pasteurized cream (with or without added flavor)	
5.01	Aerobic plate count	USFDA, BAM Chapter 3, Jan 2001
5.02	Yeasts and moulds	CMMEF Chapter 21
5.03	Enterobacteriaceae	CCFRA 2.3.1 : 2007
5.04	Escherichia coli	CMMEF -Chapter 9
5.05	Salmonella*	CCFRA 3.1.2&5 : 2007

Item	Test	Methods
6	Whipped cream	
6.01	Aerobic plate count	USFDA, BAM Chapter 3
6.02	Enterobacteriaceae	CCFRA 2.3.1
6.03	Escherichia coli	CMMEF -Chapter 9
6.04	Salmonella	CCFRA 3.1.2&5
6.05	Staphylococcus aureus	BAM Chapter 12
7	Fermented cream	
7.01	Yeasts and moulds	CMMEF Chapter 21
7.02	Enterobacteriaceae	CCFRA 2.3.1
7.03	Escherichia coli	CMMEF -Chapter 9
7.04	Staphylococcus aureus	BAM Chapter 12
<i>*Only in the case of added flavor</i>		
8	Powdered milk (skimmed, semi- skimmed), whey (dried or powdered condensed)	
8.01	Aerobic plate count	USFDA, BAM Chapter 3
8.02	Enterobacteriaceae	CCFRA 2.3.1
8.03	Escherichia coli	CMMEF -Chapter 9
8.04	Salmonella	CCFRA 3.1.2&5
8.05	Staphylococcus aureus	BAM Chapter 12
9	Powdered whipped cream (with or without added flavor)	
9.01	Aerobic plate count	USFDA, BAM Chapter 3
9.02	Yeasts and molds	CMMEF Chapter 21
9.03	Escherichia coli	CMMEF -Chapter 9
9.04	Salmonella	CCFRA 3.1.2&5
10	Soft cheese (made from pasteurized milk)	
10.01	Enterobacteriaceae	CCFRA 2.3.1
10.02	Escherichia coli	CMMEF -Chapter 9
10.03	Salmonella	CCFRA 3.1.2&5
10.04	Listeria monocytogenes	CCFRA 3.2.2:
10.05	Staphylococcus aureus	BAM Chapter 12
11	Hard and semi-hard cheese	
11.01	Enterobacteriaceae	CCFRA 2.3.1
11.02	Escherichia coli	CMMEF -Chapter 9
11.03	Salmonella	CCFRA 3.1.2&5
11.04	Listeria monocytogenes	CCFRA 3.2.2:
11.05	Staphylococcus aureus	BAM Chapter 12

Item	Test	Methods
12	Processed cheese packed in non-metal containers	
12.01	Aerobic plate count	USFDA, BAM Chapter 3
12.02	Enterobacteriaceae	CCFRA 2.3.1 :
12.03	Escherichia coli	CMMEF -Chapter 9
12.04	Salmonella	CCFRA 3.1.2&5
12.05	Listeria monocytogenes	CCFRA 3.2.2
12.06	Staphylococcus aureus	BAM Chapter 12, March 2013
13	Caseinate	
13.01	Aerobic plate count	USFDA, BAM Chapter 3
13.02	Enterobacteriaceae	CCFRA 2.3.1
13.03	Escherichia coli	CMMEF -Chapter 9
13.04	Salmonella	CCFRA 3.1.2&5
13.05	Staphylococcus aureus	BAM Chapter 12
14	Edible ices (Ice cream (with nut*)– ice milk –water ice)	
14.01	Aerobic plate count	USFDA, BAM Chapter 3
14.02	Molds*	CMMEF Chapter 21
14.03	Enterobacteriaceae	CCFRA 2.3.1
14.04	Escherichia coli	CMMEF -Chapter 9
14.05	Salmonella	CCFRA 3.1.2&5
14.06	Staphylococcus aureus	BAM Chapter 12
15	Dehydrated ice cream mixes	
15.01	Aerobic plate count	USFDA, BAM Chapter 3
15.02	Enterobacteriaceae	CCFRA 2.3.1
15.03	Escherichia coli	CMMEF -Chapter 9
15.04	Salmonella	CCFRA 3.1.2&5 :
16	Milkshakes	
16.01	Coliforms	CCFRA 2.2.1: /CMMEF -Chapter 9
16.02	Salmonella	CCFRA 3.1.2&5
16.03	Staphylococcus aureus	BAM Chapter 12
<i>*In case of ice cream containing nuts</i>		

Item	Test	Methods
B	Infants, Children and certain categories of Dietrich Foods	
17	Biscuits (plain, dried)	
17.01	Enterobacteriaceae	CCFRA 2.3.1
17.02	Yeasts and molds	CMMEF Chapter 21
17.03	Salmonella	CCFRA 3.1.2&5
17.04	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
17.05	Staphylococcus aureus	BAM Chapter 12
17.06	Bacillus cereus	CMMEF Chapter 31
18	Shelf-stable dried biscuits coated or filled with chocolate or others	
18.01	Enterobacteriaceae	CCFRA 2.3.1
18.02	Salmonella	CCFRA 3.1.2&5 :
18.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
18.04	Staphylococcus aureus	BAM Chapter 12
18.05	Bacillus cereus	CMMEF Chapter 31
19	Dried and instant products requiring reconstitution	
19.1	Aerobic plate count	USFDA, BAM Chapter 3
19.2	Enterobacteriaceae	CCFRA 2.3.1
19.3	Salmonella	CCFRA 3.1.2&5 :
19.4	Escherichia. coli0157**	AOAC 2000.14 /Cultural &immune assay
19.5	Staphylococcus aureus	BAM Chapter 12
19.6	Bacillus cereus***	CMMEF Chapter 31
19.7	Clostridium perfringens****	CCFRA 3.6.1
20	Cereal based foods for infant	
20.01	Aerobic plate count**	USFDA, BAM Chapter 3
20.02	Salmonella	CCFRA 3.1.2&5
20.03	Staphylococcus aureus	BAM Chapter 12
20.04	Bacillus cereus	CMMEF Chapter 31
20.05	Listeria monocytogenes	CCFRA 3.2.2
20.06	Clostridium perfringens	CCFRA 3.6.1

Item	Test	Methods
21	Powdered infant formula, including those with lactic acid- producing cultures	
21.01	Enterobacteriaceae	CCFRA 2.3.1
21.02	Salmonella	CCFRA 3.1.2&5
21.03	Staphylococcus aureus	BAM Chapter 12
21.04	Bacillus cereus	CMMEF Chapter 31
21.05	Listeria monocytogenes	CCFRA 3.2.2
21.06	Clostridium perfringens	CCFRA 3.6.1
22	Dried products requiring heating to boiling before consumption	
22.01	Aerobic plate count	USFDA, BAM Chapter 3
22.02	Enterobacteriaceae	CCFRA 2.3.1 :
22.03	Escherichia coli	CMMEF -Chapter 9
22.04	Salmonella	CCFRA 3.1.2&5
22.05	Bacillus cereus***	CMMEF Chapter 31
22.06	Clostridium perfringens****	CCFRA 3.6.1
23	Dietetic foods to be eaten by high risk category of consumers (according to the type of the product)	
23.01	Aerobic plate count	USFDA, BAM Chapter 3
23.02	Escherichia coli	CMMEF -Chapter 9
23.03	Salmonella	CCFRA 3.1.2&5
23.04	Escherichia. coli0157****	AOAC 2000.14 /Cultural &immune assay
23.05	Campylobacter species	CCFRA 3.3.1:
23.06	Listeria monocytogenes	CCFRA 3.2.2:
23.07	Staphylococcus aureus	BAM Chapter 12
23.08	Bacillus cereus	CMMEF Chapter 31
23.09	Clostridium perfringens	CCFRA 3.6.1:
24	Body building foods	
24.01	Aerobic plate count	USFDA, BAM Chapter 3,
24.02	Yeasts and molds	CMMEF Chapter 21
24.03	Coliforms	CCFRA2.2.1: 2007 (or) CMMEF -Chapter 9
24.04	Escherichia coli	CMMEF -Chapter 9
24.05	Salmonella	CCFRA 3.1.2&5
24.06	Staphylococcus aureus	BAM Chapter 12

***Optional*

****In case of the product contains milk and/or rice*

*****In case of the products contains meat*

Item	Test	Methods
C	Meat, Poultry and its products	
25	Raw meat(chilled/frozen); whole or half carcasses; pieces with or without bones	
25.01	Aerobic plate count	USFDA, BAM Chapter 3
25.02	Salmonella	CCFRA 3.1.2&5
25.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
26	Fresh poultry (chilled/ frozen)	
26.01	Aerobic plate count	USFDA, BAM Chapter 3
26.02	Salmonella**	CCFRA 3.1.2&5
26.03	Campylobacter species***	CCFRA 3.3.1
27	Raw minced (meat and poultry);chilled/frozen	
27.01	Aerobic plate count****	USFDA, BAM Chapter 3
27.02	Enterobacteriaceae*****	CCFRA 2.3.1
27.03	Salmonella	CCFRA 3.1.2&5
27.04	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
27.05	Staphylococcus aureus***	BAM Chapter 12
27.06	Clostridium perfringens*****	CCFRA 3.6.1
28	Raw minced/pieces meat (chilled/ frozen) with soy or marinated (e.g. kubba; meat balls, fresh sausage, meat burgers)	
28.01	Aerobic plate count	USFDA, BAM Chapter 3
28.02	Salmonella	CCFRA 3.1.2&5
28.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
28.04	Staphylococcus aureus	BAM Chapter 12
28.05	Clostridium perfringens	CCFRA 3.6.1:

Item	Test	Methods
29	Raw edible offal (chilled/frozen) e.g. liver , testes, kidney, gizzard	
29.01	Aerobic plate count	USFDA, BAM Chapter 3
29.02	Salmonella	CCFRA 3.1.2&5 :
30	Cured and/or smoked meat; mortadella; luncheon meat, basterma	
30.01	Aerobic plate count	USFDA, BAM Chapter 3
30.02	Salmonella	CCFRA 3.1.2&5 :
30.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
30.04	Listeria monocytogenes	CCFRA 3.2.2:
30.05	Staphylococcus aureus	BAM Chapter 12
30.06	Bacillus cereus	CMMEF Chapter 31
30.07	Clostridium perfringens	CCFRA 3.6.1
31	Cured and/or smoked poultry meat; mortadella, frankfurters, turkey, smoked turkey breast	
31.01	Aerobic plate count	USFDA, BAM Chapter 3
31.02	Salmonella	CCFRA 3.1.2&5
31.03	Campylobacter species	CCFRA 3.3.1:
31.04	Listeria monocytogenes	CCFRA 3.2.2:
31.05	Staphylococcus aureus	BAM Chapter 12
31.06	Bacillus cereus	CMMEF Chapter 31
31.07	Clostridium perfringens	CCFRA 3.6.1

*** Sample is rejected if the sample unit is positive to Salmonella typhimurium and Salmonella enteritidis test.*

**** In case of chilled minced meat and chilled poultry.*

***** This criterion shall not apply to minced meat produced at retail level when the shelf-life of the product is less than 24 hours.*

****** Optional.*

32	Cooked sausages	
32.01	Aerobic plate count	USFDA, BAM Chapter 3
32.02	Salmonella	CCFRA 3.1.2&5
32.03	Staphylococcus aureus	BAM Chapter 12
32.04	Clostridium perfringens	CCFRA 3.6.1

Item	Test	Methods
33	Cooked poultry meat, frozen to be reheated before eating (e.g. prepared frozen meals; chicken burgers; chicken/ turkey rolls, chicken nuggets, others breaded poultry products)	
33.01	Aerobic plate count	USFDA, BAM Chapter 3
33.02	Salmonella	CCFRA 3.1.2&5
33.03	Campylobacter species*	CCFRA 3.3.1
33.04	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
33.05	Listeria monocytogenes	CCFRA 3.2.2:
33.06	Staphylococcus aureus	BAM Chapter 12
33.07	Bacillus cereus*	CMMEF Chapter 31
33.08	Clostridium perfringens*	CCFRA 3.6.1
34	Meat & poultry soup (concentrated, powder)	
34.01	Aerobic plate count	USFDA, BAM Chapter 3,
34.02	Enterobacteriaceae	CCFRA 2.3.1 :
34.03	Salmonella	CCFRA 3.1.2&5 :
34.04	Bacillus cereus**	CMMEF Chapter 31
34.05	Clostridium perfringens	CCFRA 3.6.1:
35	Dehydrated meat/poultry or their components; protein concentrates from meat/poultry	
35.01	Salmonella	CCFRA 3.1.2&5
35.02	Listeria monocytogenes*	CCFRA 3.2.2:
35.03	Staphylococcus aureus	BAM Chapter 12
35.04	Clostridium perfringens	CCFRA 3.6.1:
36	Vacuum packed-semi- preserved but perishable meat and poultry products	
36.01	Aerobic plate count	USFDA, BAM Chapter 3
36.02	Salmonella	CCFRA 3.1.2&5
36.03	Campylobacter species	CCFRA 3.3.1
36.04	Staphylococcus aureus	BAM Chapter 12
36.05	Clostridium perfringens	CCFRA 3.6.1

* *Optional*

** *In case of products containing rice or corn flour as ingredient.*

Item	Test	Methods
37	Raw fish and its products (chilled/frozen) e.g. fish blocks, comminuted, minced, and sliced	
37.01	Aerobic plate count	USFDA, BAM Chapter 3
37.02	Escherichia coli	CMMEF -Chapter 9
37.03	Vibrio parahaemolyticus	BAM Chapter 9
38	Raw (chilled/ frozen) crustaceans (e.g. shrimp, prawns, lobsters and crab)	
38.01	Aerobic plate count	USFDA, BAM Chapter 3
38.02	Escherichia coli	CMMEF -Chapter 9
38.03	Salmonella	CCFRA 3.1.2&5
38.04	Vibrio parahaemolyticus	BAM Chapter9, May
38.05	Listeria monocytogenes	CCFRA 3.2.2:
38.06	Staphylococcus aureus	BAM Chapter 12
39	Live mollusks such as bivalve (oysters, clams, mussels, etc.), cephalopods (squids, cuttlefish, octopus, etc.), gastropods (snails, etc.)	
39.01	Escherichia coli	CMMEF -Chapter 9
39.02	Salmonella	CCFRA 3.1.2&5
39.03	Vibrio parahaemolyticus*	BAM Chapter9
40	Frozen/chilled breaded fish, crustaceans and mollusks products(e.g. fish sticks (fingers), fish protein, and fish cakes)	
40.01	Aerobic plate count	USFDA, BAM Chapter 3,
40.02	Escherichia coli	CMMEF -Chapter 9
40.03	Salmonella*	CCFRA 3.1.2&5 :
40.04	Vibrio parahaemolyticus	BAM Chapter9,
40.05	Staphylococcus aureus	BAM Chapter 12
41	Smoked fish including herring, cooked prior to eating and eaten uncooked	
41.01	Aerobic plate count	USFDA, BAM Chapter 3
41.02	Escherichia coli	CMMEF -Chapter 9
41.03	Vibrio parahaemolyticus	BAM Chapter9
41.04	Listeria monocytogenes	CCFRA 3.2.2:
41.05	Staphylococcus aureus	BAM Chapter 12
42	Dried sea food, dehydrated fish and fish protein	
42.01	Aerobic plate count	USFDA, BAM Chapter 3
42.02	Yeasts and moulds	CMMEF Chapter 21
42.03	Salmonella	CCFRA 3.1.2&5
42.04	Staphylococcus aureus	BAM Chapter 12
42.05	Clostridium perfringens	CCFRA 3.6.1

Item	Test	Methods
43	Salted and/or fermented fish	
43.01	Aerobic plate count	USFDA, BAM Chapter 3, Jan 2001
43.02	Escherichia coli	CMMEF -Chapter 9
43.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immuno assay
43.04	Salmonella	CCFRA 3.1.2&5 : 2007
43.05	Vibrio parahaemolyticus	BAM Chapter9, May 2004
43.06	Staphylococcus aureus	BAM Chapter 12,March 2013
43.07	Clostridium perfringens	CCFRA 3.6.1:2007
44	Cooked (chilled/ frozen) crustaceans, molluscs	
44.01	Aerobic plate count	USFDA, BAM Chapter 3
44.02	Escherichia coli	CMMEF -Chapter 9
44.03	Salmonella	CCFRA 3.1.2&5
44.04	Vibrio parahaemolyticus	BAM Chapter9,
44.05	Listeria monocytogenes	CCFRA 3.2.2:
44.06	Staphylococcus aureus	BAM Chapter 12,
<i>* Optional</i>		
D	Egg & Egg Products	
45	Fresh whole eggs	
45.01	Enterobacteriaceae	CCFRA 2.3.1
45.02	Salmonella	CCFRA 3.1.2&5
45.03	Campylobacter species	CCFRA 3.3.1
46	Liquid pasteurized egg (whole, yolk or white), chilled or frozen	
46.01	Aerobic plate count	USFDA, BAM Chapter 3
46.02	Enterobacteriaceae	CCFRA 2.3.1
46.03	Salmonella	CCFRA 3.1.2&5
46.04	Campylobacter species	CCFRA 3.3.1
47	Any egg product intended for special dietary purposes (infants, aged, relief foods, etc.)	
47.01	Aerobic plate count	USFDA, BAM Chapter 3,
47.02	Enterobacteriaceae	CCFRA 2.3.1
47.03	Salmonella	CCFRA 3.1.2&5

Item	Test	Methods
48	Pudding with egg (powders)	
48.01	Aerobic plate count	USFDA, BAM Chapter 3
48.02	Enterobacteriaceae	CCFRA 2.3.1
48.03	Escherichia coli	CMMEF -Chapter 9
48.04	Salmonella	CCFRA 3.1.2&5
48.05	Listeria monocytogenes	CCFRA 3.2.2:
48.06	Staphylococcus aureus	BAM Chapter 12
48.07	Bacillus cereus	CMMEF Chapter 31
48.08	Clostridium perfringens	CCFRA 3.6.1:
49	Egg mix dehydrated	
49.01	Aerobic plate count	USFDA, BAM Chapter 3,
49.02	Enterobacteriaceae	CCFRA 2.3.1 :
49.03	Escherichia coli	CMMEF -Chapter 9
49.04	Salmonella	CCFRA 3.1.2&5 :
49.05	Staphylococcus aureus	BAM Chapter 12,
50	Dried cake mixes with high egg content	
50.01	Enterobacteriaceae	CCFRA 2.3.1 :
50.02	Salmonella	CCFRA 3.1.2&5 :
50.03	Staphylococcus aureus	BAM Chapter 12,
50.04	Bacillus cereus	CMMEF Chapter 31
E	Fats & Oils	
51	Butter (Salted and Unsalted)	
51.01	Enterobacteriaceae	CCFRA 2.3.1 :
51.02	Yeasts and molds	CMMEF Chapter 21
51.03	Escherichia coli	CMMEF -Chapter 9
51.04	Salmonella	CCFRA 3.1.2&5 :
51.05	Listeria monocytogenes	CCFRA 3.2.2:
51.06	Staphylococcus aureus	BAM Chapter 12,
52	Ghee (Butter oil) Fats from milk	
52.01	Enterobacteriaceae	CCFRA 2.3.1 :
52.02	Yeasts and molds	CMMEF Chapter 21
52.03	Salmonella	CCFRA 3.1.2&5 :
52.04	Staphylococcus aureus	BAM Chapter 12

Item	Test	Methods
53	Margarine	
53.01	Aerobic plate count	USFDA, BAM Chapter 3
53.02	Yeasts and molds	CMMEF Chapter 21
53.03	Escherichia coli	CMMEF -Chapter 9
53.04	Salmonella	CCFRA 3.1.2&5
53.04	Listeria monocytogenes	CCFRA 3.2.2
53.05	Staphylococcus aureus	BAM Chapter 12
54	All kinds of Nut butters	
54.01	Aerobic plate count	USFDA, BAM Chapter 3
54.02	Molds	CMMEF Chapter 21
54.03	Enterobacteriaceae	CCFRA 2.3.1
54.04	Salmonella	CCFRA 3.1.2&5
F	Tomato Concentrates, Sauces, vinegar, Spices and Herbs	
54.05	Molds	CMMEF Chapter 21
54.06	Salmonella*	CCFRA 3.1.2&5
55	Mayonnaise, mustard, salad sauce and other sauces	
55.01	Aerobic plate count	USFDA, BAM Chapter 3
55.02	Yeasts and molds	CMMEF Chapter 21
55.03	Enterobacteriaceae	CCFRA 2.3.1 :
55.04	Escherichia coli	CMMEF -Chapter 9
55.05	Salmonella	CCFRA 3.1.2&5 :
55.06	Staphylococcus aureus	BAM Chapter 12
56	Vinegar	
56.01	Aerobic plate count	USFDA, BAM Chapter 3
57	Dried herbs and Spices, ready to eat herbs and spices	
57.01	Aerobic plate count	USFDA, BAM Chapter 3
57.02	Molds	CMMEF Chapter 21
57.03	Fecal Coliforms	CMMEF -Chapter 9
57.04	Salmonella	CCFRA 3.1.2&5
57.05	Staphylococcus aureus	BAM Chapter 12
57.06	Bacillus cereus	CMMEF Chapter 31
57.07	Clostridium perfringens	CCFRA 3.6.1

Item	Test	Methods
58	Dried herbs (Roselle, camomile, others)	
58.01	Aerobic plate count	USFDA, BAM Chapter 3
58.02	Anaerobic Plate Count	CCFRA 1.1.1
58.03	Yeasts and molds	CMMEF Chapter 21
58.04	Coliforms	CCFRA2.2.1: 2007 (or) CMMEF -Chapter 9
59	All types of tea	
59.01	Coliforms	CCFRA2.2.1: 2007 (or) CMMEF -Chapter 9
60	Coffee and derivatives	
60.01	Yeasts and molds	CMMEF Chapter 21
60.02	Coliforms	CCFRA2.2.1: 2007 (or) CMMEF -Chapter 9
<i>* Optional</i>		
G	Cereals: Legumes and their products	
61	Cereal grains	
61.01	Molds	CMMEF Chapter 21
61.02	Salmonella	CCFRA 3.1.2&5
62	Cereals, cereal flours and by-products such as bran	
62.01	Molds	CMMEF Chapter 21
62.02	Bacillus cereus	CMMEF Chapter 31
62.03	Clostridium perfringens	CCFRA 3.6.1:
63	Soya flours, concentrates and isolates	
63.01	Molds	CMMEF Chapter 21
63.02	Escherichia coli	CMMEF -Chapter 9
63.04	Salmonella	CCFRA 3.1.2&5 : 2007
63.05	Bacillus cereus	CMMEF Chapter 31
64	Starch and starch containing products (e.g. custard powder)	
64.01	Aerobic plate count*	USFDA, BAM Chapter 3
64.02	Yeasts and molds	CMMEF Chapter 21
64.03	Salmonella	CCFRA 3.1.2&5 :
64.04	Staphylococcus aureus	BAM Chapter 12,
64.05	Bacillus cereus	CMMEF Chapter 31
64.06	Clostridium perfringens	CCFRA 3.6.1:

Item	Test	Methods
65	Pasta / Macaroni & Noodles (uncooked, wet& dry) with or without filling	
65.01	Coliforms	CCFRA2.2.1: 2 (or) CMMEF -Chapter 9
65.02	Yeasts and molds	CMMEF Chapter 21
65.03	Escherichia coli	CMMEF -Chapter 9
65.04	Salmonella	CCFRA 3.1.2&5 :
65.05	Bacillus cereus	CMMEF Chapter 31
66	Pizza, meat pies, frozen dough with or without filling	
66.01	Salmonella	CCFRA 3.1.2&5 :
66.02	Staphylococcus aureus	BAM Chapter 12
63	Bread	
63.01	Yeasts and molds	CMMEF Chapter 21
63.02	Enterobacteriaceae	CCFRA 2.3.1 :
64	Special breads(sweetened) with egg, or milk	
64.01	Yeasts and molds	CMMEF Chapter 21
64.02	Enterobacteriaceae	CCFRA 2.3.1 :
64.03	Salmonella	CCFRA 3.1.2&5 :
64.04	Staphylococcus aureus	BAM Chapter 12
65	Cakes and bakery products (ready to eat)	
65.01	Aerobic plate count	USFDA, BAM Chapter 3
65.02	Enterobacteriaceae	CCFRA 2.3.1 :
65.03	Escherichia coli	CMMEF -Chapter 9
65.04	Salmonella	CCFRA 3.1.2&5 :
65.05	Listeria monocytogenes*	CCFRA 3.2.2:
65.06	Staphylococcus aureus	BAM Chapter 12
65.07	Bacillus cereus	CMMEF Chapter 31
66	Puffed, flaked cereal Products	
66.01	Aerobic plate count	USFDA, BAM Chapter 3,
66.02	Molds	CMMEF Chapter 21
66.03	Salmonella	CCFRA 3.1.2&5 :
66.04	Bacillus cereus	CMMEF Chapter 31
66.05	Clostridium perfringens	CCFRA 3.6.1:

Item	Test	Methods
67	Entrees (soup) containing rice or corn flour as main ingredient (frozen or dried)	
67.01	Bacillus cereus	CMMEF Chapter 31
68	Cakes, desserts and bakery products (frozen or dehydrated)	
68.01	Aerobic plate count	USFDA, BAM Chapter 3,
68.02	Escherichia coli	CMMEF -Chapter 9
68.03	Salmonella	CCFRA 3.1.2&5 :
68.04	Staphylococcus aureus	BAM Chapter 12
69	Malt, Malt derivatives	
69.01	Aerobic plate count	USFDA, BAM Chapter 3
69.02	Yeasts and molds	CMMEF Chapter 21
69.03	Salmonella	CCFRA 3.1.2&5 :
69.04	Staphylococcus aureus	BAM Chapter 12
<i>* Optional</i>		
H	Fruits and Vegetables	
70	Fresh fruits and vegetables (precut and crudités) to be consumed raw	
70.01	Escherichia coli	CMMEF -Chapter 9
70.02	Salmonella	CCFRA 3.1.2&5 : 2007
70.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
70.04	Listeria monocytogenes	CCFRA 3.2.2:
70.05	Staphylococcus aureus	BAM Chapter 12
71	Dried vegetables	
71.01	Escherichia coli	CMMEF -Chapter 9
72	Dried fruits; dates (including date paste), figs, apricot, grape (raisons), etc.)	
72.01	Yeasts	CMMEF Chapter 21
72.02	Molds	CMMEF Chapter 21
72.03	Escherichia coli	CMMEF -Chapter 9
72.04	Salmonella	CCFRA 3.1.2&5 :
72.05	Frozen vegetables and frozen fruits, pH equal or higher than 4.5	
72.06	Escherichia coli	CMMEF -Chapter 9

Item	Test	Methods
73	Vegetable soup (powder)	
73.01	Aerobic plate count	USFDA, BAM Chapter 3
73.02	Yeasts and molds	CMMEF Chapter 21
73.03	Escherichia coli	CMMEF -Chapter 9
73.04	Salmonella	CCFRA 3.1.2&5 :
73.05	Bacillus cereus	CMMEF Chapter 31
73.06	Clostridium perfringens	CCFRA 3.6.1:
74	Pickled/Fermented vegetable/Fruits (sauerkraut, pickles, table olive etc.)	
74.01	Yeasts	CMMEF Chapter 21
74.02	Molds	CMMEF Chapter 21
75	Fried potatoes (e.g. chips, fingers, etc.)	
75.01	Aerobic plate count	USFDA, BAM Chapter 3
75.02	Salmonella	CCFRA 3.1.2&5 :
75.03	Bacillus cereus	CMMEF Chapter 31
75.04	Clostridium perfringens	CCFRA 3.6.1:
76	Concentrated tamarind	
76.01	Molds	CMMEF Chapter 21
76.02	Escherichia coli	CMMEF -Chapter 9
I	Jam, jelly and marmalade	
77	Yeasts and molds	CMMEF Chapter 21
78	Jelly powder	
78.01	Salmonella	CCFRA 3.1.2&5 : 2007
J	Chocolates, Sweets and their ingredients	
79	Chocolate (plain or sweetened- with milk, or filled or covered with nuts), toffee, nougat, fudge etc.	
79.01	Aerobic plate count	USFDA, BAM Chapter 3, Jan 2001
79.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
79.03	Salmonella	CCFRA 3.1.2&5 : 2007
80	Dehydrated desserts, (bonbons, caramels and other similar products)	
80.01	Aerobic plate count	USFDA, BAM Chapter 3
80.02	Escherichia coli	CMMEF -Chapter 9
80.03	Salmonella	CCFRA 3.1.2&5 :
80.04	Staphylococcus aureus	BAM Chapter 12

Item	Test	Methods
81	Hard & soft candy	
81.01	Aerobic plate count	USFDA, BAM Chapter 3,
81.02	Yeasts and molds	CMMEF Chapter 21
81.03	Enterobacteriaceae	CCFRA 2.3.1 :
81.04	Salmonella	CCFRA 3.1.2&5 :
82	Cocoa	
82.01	Yeasts and molds	CMMEF Chapter 21
82.02	Enterobacteriaceae	CCFRA 2.3.1 :
82.03	Salmonella	CCFRA 3.1.2&5 :
83	Coconut(grated/desiccated)	
83.01	Molds	CMMEF Chapter 21
83.02	Enterobacteriaceae	CCFRA 2.3.1 :
83.04	Salmonella	CCFRA 3.1.2&5 :
84	Nuts	
84.01	Molds	CMMEF Chapter 21
84.02	Escherichia coli	CMMEF -Chapter 9
85	Chewing gum	
85.01	Yeasts and molds	CMMEF Chapter 21
85.02	Salmonella	CCFRA 3.1.2&5 :
86	Honey	
86.01	Yeasts and molds	CMMEF Chapter 21
87	Arabic sweets	
87.01	Coliforms	CCFRA2.2.1: 2007 (or) CMMEF -Chapter 9
87.02	Salmonella	CCFRA 3.1.2&5 :
87.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
87.04	Listeria monocytogenes*	CCFRA 3.2.2: 2007
87.05	Staphylococcus aureus	BAM Chapter 12
88	Molasses, debs (date syrup), hard brown sugar	
88.01	Yeasts and molds	CMMEF Chapter 21
88.02	Escherichia coli	CMMEF -Chapter 9
88.03	Salmonella	CCFRA 3.1.2&5 :
89	Concentrated cane syrup	
89.01	Yeasts and molds	CMMEF Chapter 21
89.02	Escherichia coli	CMMEF -Chapter 9
89.03	Salmonella	CCFRA 3.1.2&5 :
* <i>Optional</i>		

Item	Test	Methods
K	Ingredients for Food Industries	
90	Enzymes	
90.01	Escherichia coli	CMMEF -Chapter 9
90.02	Salmonella	CCFRA 3.1.2&5 : 2007
91	Dyes (food colours)	
91.01	Aerobic plate count	USFDA, BAM Chapter 3
91.02	Salmonella	CCFRA 3.1.2&5 :
92	Gums	
92.01	Aerobic plate count	USFDA, BAM Chapter 3,
92.02	Enterobacteriaceae	CCFRA 2.3.1
93	Eggs products	
93.01	Aerobic plate count	USFDA, BAM Chapter 3,
93.02	Salmonella	CCFRA 3.1.2&5
93.03	Enterobacteriaceae	CCFRA 2.3.1 :
94	Yeasts	
94.01	Spore Count	CCFRA 1.2.1:
94.02	Escherichia coli	CMMEF -Chapter 9
94.03	Salmonella	CCFRA 3.1.2&5 :
95	Gelatins	
95.01	Aerobic plate count	USFDA, BAM Chapter 3,
95.02	Salmonella	CCFRA 3.1.2&5 :
95.03	Staphylococcus aureus	BAM Chapter 12,
95.04	Clostridium perfringens	CCFRA 3.6.1:
L	Beverages	
96	Carbonated beverages (non-alcoholic)	
96.01	Aerobic plate count	USFDA, BAM Chapter 3
96.02	Yeasts and molds	CMMEF Chapter 21
96.03	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9

Item	Test	Methods
97	Un-pasteurized juices(fresh)	
97.01	Yeasts and molds	CMMEF Chapter 21
97.02	Escherichia coli	CMMEF -Chapter 9
97.03	Salmonella	CCFRA 3.1.2&5 :
98	Pasteurized fruit juice and drink (including concentrated)	
98.01	Aerobic plate count	USFDA, BAM Chapter 3,
98.02	Yeasts and molds	CMMEF Chapter 21
98.03	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
99	Flavored drink & its concentrates	
99.01	Aerobic plate count	USFDA, BAM Chapter 3,
99.02	Yeasts and molds	CMMEF Chapter 21
100	Drink powder (dry)	
100.01	Aerobic plate count	USFDA, BAM Chapter 3,
100.02	Yeasts and molds	CMMEF Chapter 21
100.03	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
100.04	Salmonella	CCFRA 3.1.2&5 :
100.05	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
100.06	Staphylococcus aureus	BAM Chapter 12,
100.07	Bacillus cereus	CMMEF Chapter 31
101	Liquor ice root extract; concentrates or drink	
101.01	Aerobic plate count	USFDA, BAM Chapter 3
101.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
101.03	Yeasts and molds	CMMEF Chapter 21
101.04	Escherichia coli	CMMEF -Chapter 9
101.05	Salmonella	CCFRA 3.1.2&5 :
101.06	Staphylococcus aureus	BAM Chapter 12,
102	Pasteurized soya drink	
102.01	Aerobic plate count	USFDA, BAM Chapter 3,
102.02	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
102.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay

Item	Test	Methods
103	Sterilized soya drink	
103.01	Aerobic plate count	USFDA, BAM Chapter 3
103.02	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
103.03	Yeasts and molds	CMMEF Chapter 21
103.04	Staphylococcus aureus	BAM Chapter 12,
104	Low calories beverages	
104.01	Aerobic plate count	USFDA, BAM Chapter 3,
104.02	Yeasts and molds	CMMEF Chapter 21
104.03	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
104.04	Escherichia coli	CMMEF -Chapter 9
M	Ready to Eat Foods	
105	Sandwiches and filled rolls with salad	
105.01	Escherichia coli	CMMEF -Chapter 9
105.02	Salmonella	CCFRA 3.1.2&5 :
105.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
105.04	Listeria monocytogenes*	CCFRA 3.2.2:
105.05	Bacillus cereus	CMMEF Chapter 31
106	Sandwiches and filled rolls without salad	
106.01	Aerobic plate count**	USFDA, BAM Chapter 3,
106.02	Enterobacteriaceae	CCFRA 2.3.1 :
106.03	Escherichia coli	CMMEF -Chapter 9
106.04	Salmonella	CCFRA 3.1.2&5 :
106.05	Staphylococcus aureus	BAM Chapter 12,
106.06	Bacillus cereus	CMMEF Chapter 31
107	Coleslaw (cabbage)	
107.01	Aerobic plate count	USFDA, BAM Chapter 3,
107.02	Escherichia coli	CMMEF -Chapter 9
107.03	Escherichia. coli0157	AOAC 2000.14 /Cultural &immune assay
107.04	Listeria monocytogenes	CCFRA 3.2.2:
107.05	Staphylococcus aureus	BAM Chapter 12,

Item	Test	Methods
108	Sandwiches and filled rolls with cheese- Ready to eat meals (pasta/pizza, others)	
108.01	Enterobacteriaceae	CCFRA 2.3.1 :
108.02	Escherichia coli	CMMEF -Chapter 9
108.03	Salmonella	CCFRA 3.1.2&5 :
108.04	Staphylococcus aureus	BAM Chapter 12
108.05	Bacillus cereus	CMMEF Chapter 31
109	Rice	
109.01	Aerobic plate count	USFDA, BAM Chapter 3,
109.02	Enterobacteriaceae	CCFRA 2.3.1 :
109.03	Escherichia coli	CMMEF -Chapter 9
109.04	Salmonella	CCFRA 3.1.2&5 :
109.05	Staphylococcus aureus	BAM Chapter 12
109.06	Bacillus cereus	CMMEF Chapter 31
109.07	Clostridium perfringens	CCFRA 3.6.1:
110	1) Bhaji, Falafel (2) Soup (all kinds), Samosa, Mashed potato, Desserts (tarts, flans, and sweet pies) (3) Spring rolls- Trifle, (4) Homous, Tzatziki, and other dips.	
110.01	Aerobic plate count	USFDA, BAM Chapter 3,
110.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
110.03	Escherichia coli	CMMEF -Chapter 9
110.04	Salmonella	CCFRA 3.1.2&5 :
110.05	Staphylococcus aureus	BAM Chapter 12,
110.6	Bacillus cereus	CMMEF Chapter 31
110.07	Clostridium perfringens**	CCFRA 3.6.1:
111	Jelly	
111.01	Aerobic plate count	USFDA, BAM Chapter 3,
111.02	Enterobacteriaceae	CCFRA 2.3.1 : 2007
111.03	Escherichia coli	CMMEF -Chapter 9
111.04	Salmonella	CCFRA 3.1.2&5 :
111.05	Staphylococcus aureus	BAM Chapter 12,
111.06	Clostridium perfringens**	CCFRA 3.6.1:

**This limit applies to shelf-stable foods (kept at room temperature or deep freezer).
If it is refrigerated or meant for infants the approach should be "not detected in 25 g".*

*** Optional.*

Item	Test	Methods
N	Miscellaneous Foods	
112	Tofu (not UHT)	
112.01	Escherichia coli	CMMEF -Chapter 9
112.02	Staphylococcus aureus	BAM Chapter 12
112.03	Bacillus cereus	CMMEF Chapter 31
113	Sesame seed products(Tahini, Halwa)	
113.01	Molds	CMMEF Chapter 21
113.02	Escherichia coli	CMMEF -Chapter 9
113.03	Salmonella	CCFRA 3.1.2&5 :
113.04	Staphylococcus aureus	BAM Chapter 12,
114	Cultured Seeds and Grains(bean sprouts, alfalfa, etc.)	
114.01	Escherichia coli	CMMEF -Chapter 9
114.02	Salmonella	CCFRA 3.1.2&5 :
115	Edible essential water(rose & flower water, others)	
115.01	Aerobic plate count	USFDA, BAM Chapter 3,
115.02	Yeasts	CMMEF Chapter 21
115.03	Candida	CMMEF Chapter 21
115.04	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
115.05	Escherichia coli	CMMEF -Chapter 9
115.06	Pseudomonas aeruginosa	CCFRA2.5.1:
115.07	Bacillus cereus	CMMEF Chapter 31
116	Nutritious powder	
116.01	Aerobic plate count	USFDA, BAM Chapter 3
116.02	Coliforms	CCFRA2.2.1: (or) CMMEF -Chapter 9
116.03	Salmonella	CCFRA 3.1.2&5 :
116.04	Staphylococcus aureus	BAM Chapter 12,
116.05	Bacillus cereus	CMMEF Chapter 31
117	Cream caramel powder	
117.01	Aerobic plate count	USFDA, BAM Chapter 3
117.02	Escherichia coli	CMMEF -Chapter 9
117.03	Salmonella	CCFRA 3.1.2&5 :
117.04	Staphylococcus aureus	BAM Chapter 12,