

PRINCIPLES AND GUIDELINES FOR THE ESTABLISHMENT AND APPLICATION OF MICROBIOLOGICAL CRITERIA RELATED TO FOODS CAC/GL 21 - 1997

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Overview

CAC/GL 21-1997 principles and guidelines for establishing microbiological criteria related to foods discusses the importance of microbiological criteria with regards to human health, along with the importance of GHP, HACCP, and microbiological risk assessments. The document outlines steps to establish and apply microbiological criteria which in essence consist of five steps which are outlined within.

This document provides information on the relationship between microbiological criteria and risk management matrices to reach an appropriate level of protection (ALOP). The document references sampling plans and defines the microbiological and/or other limits, and analysis methods, statistical performance, moving window and trend analysis. Action to be taken when the microbiological criteria is not met and proper documentation and record keeping are described. Steps for recall, rework, rejection, destruction of product, and further investigation are mentioned. Overall, following this document helps food manufacturers to establish a proper and robust microbiological criteria related to food.

Link to Document

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