

**TO BE PUBLISHED IN THE GAZETTE OF INDIA, EXTRAORDINARY,
PART III, SECTION 4]
GOVERNMENT OF INDIA
MINISTRY OF HEALTH AND FAMILY WELFARE
(Food Safety and Standards Authority of India)
NOTIFICATION**

New Delhi, Dated , 2015

F.No.1-110(1)/SP (Biological Hazards)/FSSAI/2010. The following draft of certain regulations to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India proposes to make with previous approval of the Central Government, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of the Food Safety and Standards Act, 2006 (34 of 2006) is hereby published as required by the said sub-section (2), for the information of all persons likely to be affected thereby, and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of sixty days from the date on which the copies of the Official Gazette in which this notification is published are made available to the public;

Objections or suggestions, if any, duly supported by scientific evidence may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, Food and Drug Administration Bhawan, Kotla Road, New Delhi-110002;

The objections and suggestions, which may be received from any person with respect to the said draft regulations before the expiry of the period so specified, shall be considered by the Food Authority.

Draft regulations

1. (1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2015.

(2) They shall come into force with effect from the ensuing 1st January or 1st July of the year, as the case may be, subject to a minimum of 180 days from the date of final notification of these regulations in the Official Gazette.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in APPENDIX B relating to "Microbiological Requirements" after TABLE 4 relating to "Microbiological requirements of food products" the following table shall be inserted, namely,-

Table: 5 Microbial Requirements for Meat and Meat Products

A: Microbiological Requirements for Meat and Meat Products-Hygiene Indicator Organisms

Sr. No.	Product Category**	Total Plate Count				Yeast and mold count				<i>Escherichia coli</i>				<i>Staphylococcus aureus</i> (Coagulase +ve)			
		Sampling Plan		Limits (cfu)		Sampling Plan		Limits (cfu)		Sampling Plan		Limits (cfu)		Sampling Plan		Limits (cfu)	
		n	c	m	M	n	c	m	M	n	c	m	M	n	c	m	M
1.	Fresh meat	5	3	10 ⁶ /g	5x10 ⁶ /g [†]	5	2	10 ⁴ /g	5x10 ⁴ /g	5	2	50/g	500/g	5	2	10/g	100/g
2.	Chilled meat	5	2	10 ⁵ /g	5x10 ⁶ /g	5	2	10 ³ /g	10 ⁴ /g	5	2	10/g	100/g	5	2	10/g	100/g
3.	Frozen meat	5	2	10 ⁴ /g	10 ⁵ /g	5	2	100/g	10 ³ /g	5	2	Absent/g	10/g	5	2	10/g	100/g
4.	Raw minced or comminuted meat or product	5	2	10 ⁵ /g	5x10 ⁶ /g	5	2	100/g	10 ³ /g	5	2	100/g	10 ³ /g	5	1	100/g	10 ³ /g
5.	Cured or pickled meat	5	2	500/g	5x10 ³ /g	5	2	100/g	10 ³ /g	5	2	10/g	100/g	5	1	100/g	10 ³ /g
6.	Fermented meat products	5	2	10 ⁶ /g	10 ⁷ /g	5	2	100/g	10 ³ /g	5	2	10/g	100/g	5	1	100/g	10 ³ /g
7.	Dried or dehydrated meat product	5	2	10 ³ /g	10 ⁴ /g	5	2	100/g	10 ³ /g	5	2	10/g	100/g	5	1	10/g	100/g
8.	Cooked or semi cooked meat	5	2	10 ³ /g	10 ⁴ /g	5	1	10/g	100/g	5	2	10/g	100/g	5	1	10/g	100/g
9.	Canned or retort pouch meat	NA	NA	NA	NA	NA	NA	NA	NA	5	0	Absent/g	NA	5	0	Absent/g	NA
	Method of analysis	IS: 5402				IS: 5403				IS: 5887 Part1				IS: 5887 Part 2			

B: Microbiological Requirements for Meat and Meat Products- Safety Indicator Organisms

Sr. No.	Product Category**	<i>Salmonella</i>			<i>Listeria monocytogenes</i>			<i>Clostridium perfringens</i>				<i>Clostridium botulinum</i>				<i>Campylobacter Spp*</i>			
		Sampling Plan		Limits (cfu)	Sampling Plan		Limits (cfu)	Sampling Plan		Limits (cfu)		Sampling Plan		Limits (cfu)		Sampling Plan		Limits (cfu)	
		n	c	m M	n	c	m M	n	c	m	M	n	c	m	M	n	c	m	M
1.	Fresh meat	5	0	Absent/25g	5	0	Absent/25g	5	1	10/g	100/g	NA	NA	NA	NA	NA	NA	NA	NA
2.	Chilled meat	5	0	Absent/25g	5	0	Absent/25g	5	1	10/g	100/g	NA	NA	NA	NA	NA	NA	NA	NA
3.	Frozen meat	5	0	Absent/25g	5	0	Absent/25g	5	1	10/g	100/g	NA	NA	NA	NA	NA	NA	NA	NA
4.	Raw minced or comminuted meat or product	5	0	Absent/25g	5	0	Absent/25g	5	2	500/g	5x10 ³ /g	NA	NA	NA	NA	NA	NA	NA	NA
5.	Cured or pickled meat	5	0	Absent/25g	5	0	Absent/25g	5	2	500/g	5x10 ³ /g	NA	NA	NA	NA	NA	NA	NA	NA
6.	Fermented meat products	5	0	Absent/25g	5	0	Absent/25g	5	2	500/g	5x10 ³ /g	NA	NA	NA	NA	NA	NA	NA	NA
7.	Dried or dehydrated meat product	5	0	Absent/25g	5	0	Absent/25g	5	2	500/g	5x10 ³ /g	NA	NA	NA	NA	NA	NA	NA	NA
8.	Cooked or semi cooked meat	5	0	Absent/25g	5	0	Absent/25g	5	1	10/g	100/g	NA	NA	NA	NA	5	0	Absent/g	
9.	Canned or retort pouch meat	5	0	Absent/25g	5	0	Absent/25g	5	0	Absent/g		5	0	Absent/g		5	0	Absent/g	
	Method of analysis	IS: 5887 Part 3			IS: 14988, Part 2			IS: 5887, Part 4				IS:5887, Part 4				ISO 10272-1&2			

- ‡ Hygienic indicator, applicable for processing only.
- * Applicable for poultry meat
- NA= Not applicable
- n = Number of samples to be tested.
- m = Maximum permissible number of relevant bacteria. The values above this are marginally acceptable in 3- class plan or unacceptable in 2- class plan.
- M = Level at or above which the lot has to be rejected.

- c = Maximum allowable number of sample units having microbiological counts between m and M for 3- class sampling plan and above m for 2- class sampling plan.
- Analytical unit to be taken for sampling should be 10 g. For *Salmonella* and *Listeria monocytogenes* it should be 25 g (wherever mentioned).
- 3-Class plan at manufacturer's level with TPC to be considered.
- Only 2-class plan is applicable in a specified amount of sample at retail level.
- If TPC is to be consider only for hygienic of processing unit at manufacturer's level. TPC is not applicable at retail level.
- Requirement of product for *E. coli* and *Clostridium perfringens* and *Clostridium botulinum* characteristics are per gram as per BIS standards No. **(IS 5887, Part 4 :1999)**.
- For IS Standards recent version shall apply.

**** Definition of meat and meat products:**

- **Canned meat product:** Meat product packed in hermetically sealed containers which have been heat treated after sealing to such an extent that the product is shelf stable.
- **Carcass:** The (slaughtered) body or any part thereof including viscera of animal and bird which has been slaughtered according to the proper procedure in an approved slaughter house.
- **Chilled meat:** Fresh meat which has been kept between 0-7°C.
- **Cooked meat or meat product:** Meat/meat product that is subjected to heat treatment, wherein minimum thermal core temperature of 80°C is achieved.
- **Cured or pickled meat:** Product prepared after curing/pickling meat in solution containing salt, nitrate/nitrite and adjuncts for the purpose of preservation and obtaining desirable colour, flavor and shelf life.
- **Dried or dehydrated meat product:** Meat/meat products in which part of free water has been removed by evaporation or sublimation.
- **Fermented meat product:** Chopped or ground meat products that have under gone ageing process and developed characteristics low pH, unique flavour, taste, texture and long shelf life through action of desirable microorganisms.
- **Fresh meat:** Meat that has not been treated in any way to ensure its preservation.
- **Frozen meat:** Fresh meat subjected to freezing in an appropriate equipment in such a way that product attains a temperature of -18°C or colder at the thermal center after thermal stabilization.
- **Meat:** All parts of an animal that are intended for human consumption.
- **Raw minced or comminuted meat or product:** Boneless meat which has been reduced to fragments by cutting/grinding/dicing/chopping/milling, etc.
- **Semi-cooked meat or meat product:** Partially heat treated meat and meat product, wherein minimum thermal core temperature of 60°C is achieved and the product will require additional heat treatment before consumption.

- **Slaughter house or abattoir:** The building, premises or place which is licensed/approved by appropriate authority for the slaughter of animal intended for human consumption.
- **Slaughter:** Means killing of an animal for food employing a human method not inconsistent with the provisions of the prevention of cruelty to Animal act, 1960 (54 of 1960) in an authorized slaughter house or abattoir where the animal is subjected to through ante-mortem and post-mortem examination.

[F.No.1-110(1)/SP (Biological Hazards)/FSSAI/2010]

(Yudhvir Singh Malik)
Chief Executive Officer

Note. – The principal regulations were published in the Gazette of India, Extraordinary vide notification number F. No. 2-15015/30/2010, dated the 1st August, 2011 subsequently amended vide notification numbers:

- (i) F.No. 4/15015/30/2011, dated the 7th June, 2013;
- (ii) F.No. P.15014/1/2011-PFA/FSSAI, dated the 27th June, 2013;
- (iii) F.No. 5/15015/30/2012, dated the 12th July, 2013 and
- (iv) F.No. P.15025/262/13-PA/FSSAI dated the 5th, December, 2014.
- (v) F.No. 1-83F/Sci. Pan- Noti/FSSAI-2012 dated the 17th February, 2015

