

FS27-2 MICROBIOLOGICAL SAMPLING PLAN

Description	Frequency	Test to be Done	JHB	DBN	CPT	Total number samples
Ready-to-eat vacuum packed foods	Twice a month Durban once a month	Coliforms E.coli L.monocytogenes B.cereus C.perfringens S.aureus Camphylobacter Enterobacteriaceae	2	1	2	5
Ready –to eat raw fruits and vegetables(salads)-all in category 2	Twice a month Durban once a month	Coliforms E.Coli S.aureus Yeast&Moulds L.Monocytogenes Camphylobacter Enterobacteriaceae Salmonella	2	1	2	5
Seafood/Shellfish products prepared by Airchefs	Twice a month Durban once a month	Coliforms E coli L.Monocytogenes V.Parahaemolyticus Salmonella S.aureus Camphylobacter Enterobacteriaceae	2	1	2	5
Cooked Meat/poultry dishes Prepared by Air Chefs	Twice a month Durban once a month	Coliforms E.coli L.monocytogenes B.cereus C.perfringens Salmonella spp. S.aureus Camphylobacter Enterobacteriaceae	2	1	2	5
Rice & pasta based meal <u>components</u> after cooking by Air Chefs	Twice a month Durban once a month	TPC Coliforms E.coli B.cereus S.aureus L.Monocytogenes Camphylobacter Enterobacteriaceae	2	1	2	5

Water & Ice Used in Process (no drinking water)	Twice a month(alternate) Durban once a month	TPC Coliforms E.coli	1	1	1	3
Environmental Monitoring	Twice a month Durban once a month	Settle Plates: Yeast & Moulds	1	1	1	3
Staff hand swabbing	Twice a month Durban once a month	Coliforms E.coli S.aureus	5	3	5	13
Food contact surface swabbing (sanitation programme assessment)	Twice a month Durban once a month	TPC	4	3	4	11
Drains	Twice a month Durban once a month	Listeria	3	1	3	7