

Commission Regulation (EC) No 2073/2005 of 15 November 2005  
on microbiological criteria for foodstuffs (Text with EEA relevance)

Article 1	Subject-matter and scope
Article 2	Definitions
Article 3	General requirements
Article 4	Testing against criteria
Article 5	Specific rules for testing and sampling
Article 6	Labelling requirements
Article 7	Unsatisfactory results
Article 8	Transitional derogation
Article 9	Analyses of trends
Article 10	Review
Article 11	Repeal
Article 12	This Regulation shall enter into force on the 20th day... Signature

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ANNEX I

Microbiological criteria for foodstuffs

Chapter 1.

Food safety criteria

Interpretation of the test results

Chapter 2.

Process hygiene criteria

- 2.1 Meat and products thereof  
Interpretation of the test results
- 2.2 Milk and dairy products  
Interpretation of the test results
- 2.3 Egg products  
Interpretation of the test results
- 2.4 Fishery products  
Interpretation of the test results
- 2.5 Vegetables, fruits and products thereof  
Interpretation of the test results

*Status: Point in time view as at 01/01/2017.*

*Changes to legislation: There are currently no known outstanding effects for the  
Commission Regulation (EC) No 2073/2005. (See end of Document for details)*

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## Chapter 3.

### Rules for sampling and preparation of test samples

- 3.1 General rules for sampling and preparation of test samples
- 3.2 Bacteriological sampling in slaughterhouses and at premises producing minced meat,...
  - Sampling rules for carcasses of cattle, pigs, sheep, goats and...
  - Sampling rules for poultry carcasses and fresh poultry meat
  - Guidelines for sampling
  - Sampling frequencies for carcasses, minced meat, meat preparations, mechanically separated...
- 3.3 Sampling rules for sprouts
  - A. General rules for sampling and testing
    - 1. Preliminary testing of the batch of seeds
    - 2. Sampling and testing of the sprouts and the spent irrigation...
    - 3. Sampling frequency
  - B. Derogation from the preliminary testing of all batches of seeds...

## ANNEX II

The studies referred to in Article 3(2) shall include:  
specifications for physico-chemical characteristics of the product,  
such as pH,...

When necessary on the basis of the abovementioned studies, the...  
predictive mathematical modelling established for the food in  
question, using...

The above mentioned studies shall take into account the  
inherent...

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- (1) [OJ L 139, 30.4.2004, p. 1](#), corrected by [OJ L 226, 25.6.2004, p. 3](#).
- (2) [OJ L 31, 1.2.2002, p. 1](#). Regulation as amended by Regulation (EC) No 1642/2003 ([OJ L 245, 29.9.2003, p. 4](#)).
- (3) [OJ L 165, 30.4.2004, p. 1](#), corrected by [OJ L 191, 28.5.2004, p. 1](#).
- (4) SANCO/1252/2001 Discussion paper on strategy for setting microbiological criteria for foodstuffs in Community legislation, p. 34.
- (5) [OJ L 62, 15.3.1993, p. 49](#). Directive as last amended by Commission Regulation (EC) No 445/2004 ([OJ L 72, 11.3.2004, p. 60](#)).
- (6) [OJ L 157, 30.4.2004, p. 33](#), corrected by [OJ L 195, 2.6.2004, p. 12](#).
- (7) [OJ L 13, 21.1.1993, p. 11](#).
- (8) [OJ L 165, 21.6.2001, p. 48](#). Decision as amended by Decision 2004/379/EC ([OJ L 144, 30.4.2004, p. 1](#)).
- (9) [OJ L 109, 6.5.2000, p. 29](#). Directive as last amended by Directive 2003/89/EC ([OJ L 308, 25.11.2003, p. 15](#)).
- (10) [OJ L 325, 12.12.2003, p. 1](#).

**Status:**

Point in time view as at 01/01/2017.

**Changes to legislation:**

There are currently no known outstanding effects for the Commission Regulation (EC) No 2073/2005.