



ALLEGATO 6  
CRITERI MICROBIOLOGICI  
DI SICUREZZA ALIMENTARE

I criteri microbiologici da rispettare sono quelli previsti dal documento *Linee guida per l'analisi del rischio nel campo della microbiologia degli alimenti* pubblicate da Ce.I.R.S.A. (Centro interdipartimentale di Ricerca e documentazione sulla Sicurezza alimentare) nell'ambito del Progetto regionale approvato con Determinazione della Direzione Sanità della Regione Piemonte n.780 del 18 ottobre 2011, nella versione in vigore, visionabile sul sito [http://www.ceirsa.org/docum/allegato\\_punto4.pdf](http://www.ceirsa.org/docum/allegato_punto4.pdf). I valori limite per ciascun parametro sono quelli indicati come "accettabile" in tale documento.

Nelle tabelle che seguono sono indicati i parametri da ricercare per le diverse tipologie di prodotto alimentare.

MATRICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronasi positivo	Enterobatteriaze	Stafilococchi coagulasi positivi	Anaerobi solfito riduttori	Salmonella spp	Listeria monocytogenes	Muffe e lieviti	Clostridium perfringens	Campylobacter spp termofilo (avicola)	Yersinia enterocolitica pres.	E.coli OX57	Pseudomonas spp presunto	Batteri lattidi	Bacillus cereus presunto	Norovirus + altri	Coliformi totali	Spore di anaerobi solfito riduttori	
<b>PRODOTTI A BASE DI CARNE</b>		<b>NOTE</b>																		
Prodotti di salumeria cotti o pastorizzati (Prosciutto cotto, arrosto tacchino, manzo stufato, salame cotto, mortadella...)		X	X	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---	---	
Prodotti di salumeria crudi stagionati (prosciutto crudo, salame crudo, bresaola coppa, pancetta, lardo...)		---	X	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---	---	
Prodotti a base di carne da consumarsi cotti (wurstel - ricade anche nei cotti pastorizzati -, salsiccia, cotechino fresco...)		X	X	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---	---	
<b>CARNI FRESCHE</b>																				
Carne fresca e refrigerata BOVINA		X	X	X	---	X	X	X	---	X	---	---	X	---	---	---	---	---	---	
Carne fresca e refrigerata SUINA		X	X	X	---	X	X	X	---	X	---	X	---	---	---	---	---	---	---	
Carne fresca e refrigerata AVICOLA		---	X	X	X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	
Carne macinata		X	X	X	X	X	X	X	---	X	---	---	---	---	---	---	---	---	---	
Preparazioni a base di carne (polpette, hamburger, carne all'albese, salsiccia fresca, spiedini, involtini, rolatine...)		X	X	X	X	X	X	X	---	X	---	---	---	---	---	---	---	---	---	
<b>PREPARAZIONI ALIMENTARI/GASTRONOMICHE PRONTE AL CONSUMO</b>																				
Preparazioni multi-ingredienti <b>COTTE</b> refrigerate o a temperatura di mantenimento (es. Primi-secondi-contorni cotti), (es. vitello tonnato-pollo in gelatina-salmone in salsa-insalata di riso o pollo, ecc.)	contenenti prodotti a base di carne o della pesca o semiconserve	X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---	
	contenenti prodotti ricchi di amido e di verdure cotte	X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	X	---	---	
Preparazioni multi-ingredienti <b>NON COTTE</b> o con alcuni <b>INGREDIENTI CRUDI</b> (es. insalate miste, caprese), (es. pesto non pastorizzato e pasta al pesto), (panini farciti, tramezzini)		X	X	X	X	---	X	X	---	---	---	---	---	---	---	X	---	---	---	
	panini farciti, tramezzini	X	X	---	X	---	X	X	---	---	---	---	---	---	---	X	---	---	---	

MATICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronidasi positivo	Enterobatteriacee	Staffilococchi coagulasi positivi	Anaerobi solfito riduttori	Salmonella spp	Listeria monocytogenes	Muffe e lieviti	Clostridium perfringens	Campylobacter spp (avicola)	Yersinia enterocolitica pres.	E.coli O157	Pseudomonas spp presunto	Batteri lattici	Bacillus cereus presunto	Norovirus + altri	Coliformi totali	Spore di anaerobi solfito riduttori
<b>LATTE E DERIVATI</b>																			
Yogurt e lattici fermentati		---	X	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Prodotti a base di latte liquidi o gelificati, pastorizzati e non fermentati (confezionati da consumarsi a T° di refrigerazione: budini, panna cotta, mascarpone)		X	X	X	X	---	X	X	X	---	---	---	---	---	---	---	---	---	---
Formaggi a base di latte o siero di latte crudo o sottoposto a trattamento termico a temperatura inferiore a quella della pastorizzazione	stagionato a pezzi o grattugiato	---	X	---	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---
	formaggi stagionati	---	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Formaggi a base di latte o siero di latte sottoposto a pastorizzazione o a trattamento termico a temperatura più elevata:	non stagionati e a pasta filata	X	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	---	X
	stagionato gratt. e/o a pezzi	---	X	---	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---
Formaggi non stagionati - formaggi a pasta molle, formaggi freschi, formaggi spalmabili, quark, a	a pasta molle freschi e ricotta	---	X	---	X	---	X	X	X	---	---	---	---	---	---	X	---	X	---
<b>ORTOFRUTTA PRONTA AL CONSUMO</b>																			
Frutta e ortaggi pretagliati pronti al consumo (IV gamma e fresca), semi germogliati pronti al consumo	insalate fresche e di IV gamma	X	X	---	X	---	X	X	X	---	---	---	---	---	---	X	---	---	---
	verdure gratt. o tritate non condite	X	X	---	X	---	X	X	X	---	---	---	---	---	X	---	---	---	---
	verdure a foglia larga e frutti bosco	X	X	---	X	---	X	X	X	---	---	---	---	---	---	---	---	---	---
	semi germogliati	X	X	---	X	---	X	X	X	---	---	---	---	---	---	X	---	---	---
<b>CACAO E SUE PREPARAZIONI</b>																			
Cioccolato e prodotti derivati		X	---	X	---	---	X	---	X	---	---	---	---	---	---	---	---	---	---

MATRICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronasi positivo	Enterobacteriacee	Stafilococchi coagulabili positivi	Anaerobi solfito riduttori	Salmonella spp	Listeria monocytogenes	Muffe e lieviti	Clostridium perfringens	Campylobacter spp termofilo (avicola)	Yersinia enterocolitica pres.	E.coli OX57	Pseudomonas spp presunto	Batteri lattici	Bacillus cereus presunto	Norovirus + altri	Coliformi totali	Spore di anaerobi solfito riduttori
<b>CONSERVE - SEMICONSERVE</b>																			
Conserven vegetali, carnee, ittiche (tonno sottolio, budino, panna cotta ...)		---	---	---	---	X	---	---	---	---	---	---	---	---	---	---	---	---	---
Semiconserve – R.E.P.F.E.D. (pesto, ...)		---	---	---	X	X	X	X	X	---	---	---	---	---	---	X	---	---	---
<b>PRODOTTI DELLA PESCA</b>																			
Pesce e preparazione a base di pesce crudo (sushi, acciughe marinate)		X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Salmone e altro pesce affumicato intero o affettato sv, insalata di mare, acciughe sotto sale, molluschi e crostacei cotti, surimi		X	X	X	X	---	X	X	---	X	---	---	---	---	---	X	---	---	---
Pesce (fresco e surgelato), crostacei, molluschi, gasteropodi, molluschi e crostacei crudi e prep. a base di pesce		---	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
<b>PASTICCERIA FRESCA</b>																			
Pasticceria fresca		X	X	X	X	---	X	X	X	---	---	---	---	---	---	X	---	X	---
<b>PRODOTTI DA FORNO</b>																			
Pasticceria e biscotteria da forno, pane e prodotti di panetteria		X	X	---	X	---	---	---	X	---	---	---	---	---	---	X	---	X	---
Pane grattugiato		X	---	---	---	---	---	---	X	---	---	---	---	---	---	X	---	X	---
<b>UOVA E PRODOTTI A BASE DI UOVA</b>																			
Prodotti a base di uova pronti al consumo (uova pastorizzate e in polvere)		X	---	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Uova in guscio		---	---	---	---	---	X	---	---	---	---	---	---	---	---	---	---	---	---
<b>PASTE ALIMENTARI (X008)</b>																			
Pasta all'uovo fresca e pasta farcita artigianale non confezionata		X	X	---	X	---	X	X	X	---	---	---	---	---	---	X	---	X	---
Pasta farcita industriale confezionata, pasta farcita precotta surgelata, pasta all'uovo secca industriale		X	X	X	X	---	X	X	X	---	---	---	---	---	---	X	---	---	---
<b>FARINE E CEREALI</b>																			
Farine e farine miste		X	X	X	X	---	X	---	X	---	---	---	---	---	---	X	---	---	---
Cereali		X	X	X	X	---	X	---	X	---	---	---	---	---	---	---	---	---	---

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<b>ALIMENTI PER L'INFANZIA E MEDICI SPECIALI</b>																			
Alimenti in polvere per l'infanzia, di proseguimento e dietetici pronti		X	---	X	X	X	X	---	X	---	---	---	---	---	---	X	---	---	---
<b>TAMPONI DI SUPERFICIE</b>																			
Attrezzature, utensili e piani di lavoro		X	---	X	---	---	---	---	---	---	---	---	---	---	---	---	---	---	---



PROCEDURA PER L'AFFIDAMENTO  
DEL SERVIZIO DI RISTORAZIONE AZIENDALE

Per i tamponi di superficie i limiti da rispettare sono i seguenti:

<b>SUPERFICI A CONTATTO DIRETTO CON GLI ALIMENTI (dopo sanificazione)</b>	
<b>PARAMETRI MICROBIOLOGICI</b>	<b>VALORE GUIDA</b>
Carica mesofila aerobia	$\leq 10/\text{cm}^2$
Enterobatteriaceae	$\leq 1/\text{cm}^2$

Per l'acqua di rete i criteri da rispettare sono i seguenti (D.Lgs.31/2001 e s.m.i.):

<b>ACQUA DI RETE (prelevata dal rubinetto)</b>	
<b>PARAMETRI MICROBIOLOGICI</b>	<b>VALORE GUIDA</b>
<i>Escherichia coli</i>	Assenti in 100 ml
Coliformi	Assenti in 100 ml
Enterococchi	Assenti in 100 ml