

Food Safety Scheme Manual

Summary of changes (September 2025)

The Manual

Updates	Page number
The reference to Food Regulation 2015 has been updated to Food Regulation 2025	Throughout the document
The requirement to send samples for testing within 48 hours after manufacturing and the product is ready for sale has been clarified. The intention of the Manual has always been for businesses to send products for testing when they are ready for sale and not at the end of the shelf life	5
The requirement to continue conducting testing as per the FSSM when applying for an alternative sampling plan has been added for clarification	5
The notification of failures has been updated to align with the requirement in the Food Regulation 2025 – written notification within 48 hours by the holder of the license	6
The notification of failures for the person in charge of the laboratory has been added to align with the requirement on the Food Regulation 2025	6
The definition for Central Processing Unit (CPU) has been moved to the definition section (It used to be in the body of the vulnerable persons safety scheme section)	7
The definition for seed sprouts has been moved to the definition section (It used to be a footnote in the plant product safety scheme section)	7
Dairy Food Safety Scheme	
The assumption that some product categories can only support the growth of <i>L. monocytogenes</i> has been removed.	11 – 13
The business must determine whether their products can support the growth of <i>L. monocytogenes</i> or not	

Updates	Page number
Egg Food Safety Scheme	
The requirement for the use of non-reticulated water for egg businesses, to include bird drinking water, has been updated for clarification	15
The testing requirements for egg primary food production businesses has been added to align with the requirement in the Food Regulation 2025	15
The method of pasteurisation of egg products has been added. This information was included in the previous version of the Manual	16 – 18
Meat Food Safety Scheme	
The limit of <i>E. coli</i> not exceeding 3.6 cfu/g for UCFM has been updated to include 3.6 MPN/g. The limit value can only be obtained using an MPN method, so the reporting value has been updated	21, 23
Plant Products Food Safety Scheme	
The limit for <i>E. coli</i> in sprouts has been amended. It should be less than 100 cfu/g	26
The assumption that some product categories can only support the growth of <i>L. monocytogenes</i> has been removed. The business must determine whether their products can support the growth of <i>L. monocytogenes</i> or not	27
Seafood Food Safety Scheme	
The limit of <i>E. coli</i> not exceeding 2.3 cfu/g for oysters has been updated to include 2.3 MPN/g. The limit value can only be obtained using an MPN method, so the reporting value has been updated.	29

Appendices

Updates	Page number
Appendix 1: Microbiological testing	
A comment to send the sample for testing to the laboratory within 48 hours after the product is produced and ready for sale has been added for clarification. Finished product testing should not be done at the end of the shelf-life	4
The notification of failures has been updated to align with the requirement in the Food Regulation 2025 – written notification within 48 hours by the holder of the license	4
Appendix 2: <i>L. monocytogenes</i> limits in RTE food	
How the Food Authority applies the revised limits has been updated for clarification	4
The alternative pH and water activity of processed meats has been deleted. The reference to these values cannot be found anymore.	5
Appendix 5: Use of in-pack pasteurisation to reduce the risk of <i>Listeria</i> contamination on RTE meats	
The pasteurisation process for diced/sliced products has been updated for clarification	7
Appendix 6: SE testing for egg producers	
This is a new appendix for the FSSM. It is adapted from ‘How to comply with the Biosecurity (<i>Salmonella Enteritidis</i>) Control Order 2024’ document published by DPIRD (June 2024).	All pages