KLM Catering Services

Titel normblad	**Normblad 16B Microbiological standard suppliers**	Versiedatum	06-nov.-2025
Eigenaar	Manager Quality Assurance & Control	Versie	013

1 - Cooked meals (complete meals which are served hot)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
1.1	Cooked meal with meat, fish, egg, soup or sauce made of several components, to be served hot		≤ 10.000	≤ 10	≤ 100.000	≤ 100.000	≤ 100.000	Absent	≤ 100

2 - Cold served dishes (complete meal or meal component which is not heated and is served cold)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
2.1	Vegetables, fruit, fruit juice and raw salads, with or without meat/fish. Served cold			≤ 100	≤ 100.000	≤ 100.000		Absent	≤ 100
2.2	Mix of raw and cooked vegetables, salads, rice/pasta, with or without meat/fish. Sandwiches, sushi. Served cold			≤ 10	≤ 100.000	≤ 100.000	≤ 100.000	Absent	≤ 100

3 - Pastry & desserts

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
3.1	Pastry/desserts		≤ 10.000	≤ 10	≤ 100.000	≤ 100.000	≤ 100.000	Absent	≤ 100
3.2	Pastry/desserts with raw fruit			≤ 10	≤ 100.000	≤ 100.000	≤ 100.000	Absent	≤ 100

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4 - Dairy products

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
4.1	Hard or soft cheese maturation > 4 weeks (e.g. Edam, Gouda cheese, Cheddar and Camembert)			≤ 100		≤ 100		Absent	≤ 100
4.2	Soft cheese maturation < 4 weeks (e.g. feta, mozzarella and ricotta)			≤ 100		≤ 10		Absent	≤ 100
4.3	Liquid dairy products made of heat treated milk (e.g. cream, milk)		≤ 1			≤ 100.000	≤ 100.000	Absent	≤ 100
4.4	Ice cream made of pasteurized dairy products		≤ 10			≤ 100.000		Absent	≤ 100
4.5	Liquid dairy products made of fermented milk (e.g. kefir, yoghurt)		≤ 1			≤ 100.000	≤ 100.000		≤ 100

5 - Meal components (which will undergo heat treatment at KCS)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /10g	L. mono-cytogenes per g
5.1	Raw meat parts			≤ 500		≤ 100		Absent	
5.2	Mechanically separated meat or minced meat (no poultry)	≤ 500.000		≤ 50		≤ 100		Absent	
5.3	Raw fish, shrimps, chicken			≤ 10		≤ 100		Absent	

6 - Meal components (heat treated foods that will not undergo further heat treatment at KCS)

		Aerobic plate count per g	Entero-bacteriaceae per g	E. coli per g	C. perfringens per g	S. aureus per g	B. cereus per g	Salmonella /25g	L. mono-cytogenes per g
6.1	Meat, smoked/salted/dried	≤ 100.000	≤ 10.000	≤ 10	≤ 100.000	≤ 100.000		Absent	≤ 100
6.2	(Poultry) meat, heated and meat which is baked on the outside and raw on the inside	≤ 100.000	≤ 10.000	≤ 10	≤ 100.000	≤ 100.000	≤ 100.000	Absent	≤ 100
6.3	Fish	≤ 100.000	≤ 10.000	≤ 10		≤ 100.000		Absent	≤ 100
6.4	Cooked shellfish without shell (crustacean/mollusks)	≤ 100.000	≤ 10.000	≤ 1		≤ 100		Absent	≤ 100

KCS standards are based on European Regulation (EG) no. 2073/2005, World Food Safety Guidelines (IFSA) and Food Processing Safety Guidelines (QSAI, Medina Quality).