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Servizio di Refezione Scolastica per gli asili nido, le scuole dell'infanzia, primarie e secondarie di 1° grado della Città di Venaria Reale. Periodo 01/09/2017 – 31/08/2020

CIG: 709001731E

ALLEGATO 10

CRITERI MICROBIOLOGICI

L'Impresa per accettazione _____
(timbro e firma)

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.

I valori limite per ciascun parametro sono quelli indicati come “accettabile” in tale documento.

Nelle tabelle che seguono sono indicati con il simbolo “x” i parametri da ricercare per le diverse tipologie di prodotto alimentare.

MATRICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronidasi positivo	Enterobatteriaez	Stafilococchi coagulanti positivi	Anaerobi solfo 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
PRODOTTI A BASE DI CARNE																				
NOTE																				
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	---	---	---	---	---	---	---	---	---	---	---	---
CARNI FRESCHE																				
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	---	---	---	---	---	---	---	---	---	---
PREPARAZIONI ALIMENTARI/GASTRONOMICHE PRONTE AL CONSUMO																				
Preparazioni multi-ingredienti COTTE 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.)		X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---	---
	contenenti prodotti a base di carne o della pesca o semiconserve	X	X	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 NON COTTE o con alcuni INGREDIENTI CRUDI (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	---	---	---

L'Impresa per accettazione _____
(timbro e firma)

MATRICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronasi positivo	Enterobatteriaee	Stafilococchi coagulasi positivi	Anaerobi solfito riduttori	Salmonella spp	Listeria monocytogenes	Muffe e lieviti	Clostridium perfringens	Campylobacter spp termofilo (avicola)	Yersinia enterocolitica pres.	E.coli O157	Pseudomonas spp presunto	Batteri lattici	Bacillus cereus presunto	Norovirus + altri	Coliformi totali	Spore di anaerobi solfito riduttori
LATTE E DERIVATI																			
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		---	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
	stagionato a pezzi o grattugiato	---	X	---	X	X	X	X	X	---	---	---	---	---	---	---	---	---	---
Formaggi a base di latte o siero di latte sottoposto a pastorizzazione o a trattamento termico a temperatura più elevata:	formaggi stagionati	---	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
	non stagionati e a pasta filata	X	X	---	X	---	X	X	---	---	---	---	---	---	---	---	---	X	---
Formaggi stagionati	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	---
ORTOFRUTTA PRONTA AL CONSUMO																			
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	---	---	---
CACAO E SUE PREPARAZIONI																			
Cioccolato e prodotti derivati		X	---	X	---	---	X	---	X	---	---	---	---	---	---	---	---	---	---

L'Impresa per accettazione _____
(timbro e firma)

MATRICI	PARAMETRI MICROBIOLOGICI	Microorganismi mesofili aerobi	E. coli β-glucuronidasi positivo	Enterobatteriacee	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 lattici	Bacillus cereus presunto	Norovirus + altri	Coliformi totali	Spore di anaerobi solfito riduttori
CONSERVE - SEMICONSERVE																			
Conservare vegetali, carnee, ittiche (tonno sottolio, budino, panna cotta ...)		---	---	---	---	X	---	---	---	---	---	---	---	---	---	---	---	---	---
Semiconservare – R.E.P.F.E.D. (pesto, ...)		---	---	---	X	X	X	X	X	---	---	---	---	---	---	X	---	---	---
PRODOTTI DELLA PESCA																			
Pesce e preparazione a base di pesce crudo (sushi, acciughe marinate)		X	X	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Salmonide 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	---	---	---	---	---	---	---	---	---	---	---
PASTICCERIA FRESCA																			
Pasticceria fresca		X	X	X	X	---	X	X	X	---	---	---	---	---	---	X	---	X	---
PRODOTTI DA FORNO																			
Pasticceria e biscotteria da forno, pane e prodotti di panetteria		X	X	---	X	---	---	---	X	---	---	---	---	---	---	X	---	X	---
Pane grattugiato		X	---	---	---	---	---	---	X	---	---	---	---	---	---	X	---	X	---
UOVA E PRODOTTI A BASE DI UOVA																			
Prodotti a base di uova pronti al consumo (uova pastorizzate e in polvere)		X	---	X	X	---	X	X	---	---	---	---	---	---	---	---	---	---	---
Uova in guscio		---	---	---	---	---	X	---	---	---	---	---	---	---	---	---	---	---	---
PASTE ALIMENTARI (X008)																			
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	---	---	---
FARINE E CEREALI																			
Farine e farine miste		X	X	X	X	---	X	---	X	---	---	---	---	---	---	X	---	---	---
Cereali		X	X	X	X	---	X	---	X	---	---	---	---	---	---	---	---	---	---

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

Per i tamponi di superficie (non presenti nelle *Linee guida per l'analisi del rischio nel campo della microbiologia degli alimenti*) i limiti da rispettare sono i seguenti:

SUPERFICI A CONTATTO DIRETTO CON GLI ALIMENTI (dopo sanificazione)	
PARAMETRI MICROBIOLOGICI	VALORE
Microorganismi mesofili aerobi	≤ 10/cm ²
Enterobatteriacee	≤ 1/cm ²

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