Article 8. Standards & Specifications for Cooked Foods in the Restaurant

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1. Purpose

This standard & specification is to increase the sanitary management of business place and prevent food damage by specifying standard & specification for administration guidance about beef broth for cold noodle, drinking water for customer, and cooking utensil, and making them observed.

2. Specifications

2-1. Beef Broth for Cold Noodle

1) Requirements of Raw Material

(1) Raw material should be fresh but not contain foreign material nor be deteriorated.

(2) Meat should be suitable to its standard & specification.

2) Cooking & Management Standards

(1) Cooking utensil, which directly contact with the cooking of beef broth, should be a material like stainless steel, which prevent corrosion damage.

(2) A cover should be equipped in order not to be contaminated by foreign material or bacteria in boiling or cooling beef broth.

(3) When watery radish kimchi for the combination of beef broth is prepared, it should be fermented or ripened as low temperature as possible.

(4) Beef broth should be preserved in refrigeration facility and served to customer in a container, in which it is supplied through valve.

(5) Refrigeration tank, utensil, and container, which are utilized in the cooking & handling of beef broth, should be cleanly washed or sterilized after work.

3) Specifications

(1) Characteristics : It should have inherent color & flavor but not have different flavor & taste.

(2) *Salmonella* : Negative.

(3) *Escherichia coli* O 157: H7 : Negative

4) Preservation Standards

(1) Product should be kept at 10℃ or lower.

(2) Product should be separated and kept from other food or food additive, which may cause it to be contaminated.

(3) Recommended preservation period : One day(at 10℃ or lower).

5) Test Method

(1) *Salmonella* ssp.

It is tested according to 13) *Salmonella* ssp., 8. Microorganism in Article 10. General Testing Methods.

(2) *Escherichia coli* O157: H7

It is tested according to 19) *E. coli* O157:H7, 8. Microorganism in Article 10. General Testing Methods.

2-2. Drinking Water for Customer(in restaurant), Aquarium Water, Cooking Utensil and so on

1) Management Standards

(1) The water in aquarium shall be maintained in a sanitary manner.

(2) Only, any agents used for the purposes of removing foams, purifying water should be possible to use for food materials or meet the standards and specifications of choline dioxide, silicon dioxide, silicon resin for food additives.

2) Specifications

(1) Drinking Water for Customer

① *Escherichia coli* : Negative/250 mL

② *Salmonella* : Negative/250 mL

③ *Yersinia enterocolitica* : Negative/250 mL

(2) Aquarium Water

① The number of bacteria : Not more than 100,000 per mL

② Coliforms : Not more than 1,000 per 100 mL

(3) Dish Towel(except for using one)

① *Escherichia coli* : Negative

(4) Knife, Kitchen Board & Tableware(except for using one)

① *Salmonella* ssp.: Negative

② *Escherichia coli* : Negative

3) Test Method

(1) Sampling & Handling

① Sampling Method

It is tested according to ① Sampling Method, (1) Sampling & Handling, 1) General Composition, 8. Microorganism in Article 10. General Testing Methods.

② Test Solution

It is tested according to ② Test Solution, (1) Sampling & Handling, 1) General Composition, 8. Microorganism in Article 10. General Testing Methods.

(2) *Escherichia coli*

After 250 mL of sample is filtered by membrane filtration method, filtered paper is put on EMB plate count agar and then *Escherichia coli* is cultivated at 35° overnight. If typical cluster is confirmed, it is again confirmed and assigned by (2) Maximum Limit Test, of 6) *Escherichia coli* in, 8. Microorganism in Article 10. General Testing Methods.

(3) *Salmonella* ssp.

After sample 250 mL is filtered by membrane filtration method, filtered paper is put on MacConkey plate count agar(Agar 30) or Desoxycholate citrate plate count agar(Agar 31) and then cultivated at 35℃ for 24 hours. If typical cluster is confirmed, it is again confirmed and assigned by (3) Confirmation Test,13) *Salmonella*,8. Microorganism in Article 10. General Testing Methods.

(4) *Yersinia enterocolitica*

After sample 250 mL is filtered by membrane filtration method, filtered paper is put on CIN plate count agar(Agar 45) and then cultivated at 30℃ for 24~48 hours. If typical cluster is confirmed, it is again confirmed and assigned by (3) Confirmation Test of 20) *Yersinia enterocolitica* in 8. Microorganism test method.

* Membrane Filtration Method

1. Membrane Filtration Equipment & Apparatus

(1) Filtration Membrane

Membrane with pore size not more than 0.45 μm and diameter 47 mm should be used.

(2) Filtration Apparatus

Filtration apparatus, which should be capable of sterilization, can filter by the insertion of filtration membrane.

2. Filtration of Sample Solution

Filtration membrane is rightly inserted to sterilized filtration apparatus putting the surface, on which lattice is drawn, and funnel is fixed with a clamp and then sample 250 mL is aseptically put into it to be filtered. Filtered paper is removed using sterilized pincette and then put on each cultivation agar so as not to generate bubble and then cultivated.