

ESCALA DE FUNG

BACTERIAS VIABLES

0 to 2 log CFU/ g, ml, or cm	Low count, no concern
3 to 4 log CFU/ g, ml, or cm	Intermediate count, slight concern
5 to 6 log CFU/ g, ml, or cm	High count, definite concern
7 log CFU/ g, ml, or cm	Index of Spoilage, serious concern
8 log CFU/ g, ml, or cm	Odor, unacceptable
9 log CFU/ g, ml, or cm	Slime, highly unacceptable
10 log CFU/ g, ml, or cm	Discard immediately
<p>This scale is for general microbial population of food and water. No food pathogens are allowed (e.g. <i>Salmonella</i>, <i>Listeria monocytogenes</i>, <i>Escherichia coli</i> O157:H7, <i>Campylobacter jejuni</i>, etc.) especially in cooked ready-to-eat foods.</p>	

AIRE

0-100 CFU/m ³	Acceptable count
100-300 CFU/m ³	Intermediate count
> 300 CFU/m ³	Too high, need corrective action needed

SUPERFICIES

0-10 CFU/cm ²	Acceptable count
10-100 CFU/cm ²	Intermediate count
>100 CFU/cm ²	Too high, corrective actions needed