

HACCP 005 HACCP Manual

Biological Hazards

Biological Hazards

The biological hazards considered as part of this HACCP System study are as follows:

Bacteria (spore-forming)

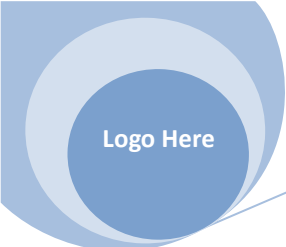
Clostridium botulinum
Clostridium perfringens
Bacillus cereus

Bacteria (non-spore-forming)

Brucella abortis
Brucella suis
Campylobacter spp.
Pathogenic *Escherichia coli* (*E. coli* 0157:1-17, EHEC, EIEC, ETEC, EPEC)
Listeria monocytogenes
Mycobacterium tuberculosis
Mycobacterium avium subspecies *paratuberculosis*
Salmonella spp. (*S. typhimurium*, *S. enteritidis*)
Shigella (*S. dysenteriae*)
Staphylococcus aureus
Streptococcus pyogenes
Vibrio cholerae
Vibrio parahaemolyticus
Vibrio vulnificus
Yersinia enterocolitica

Viruses

Hepatitis A and E
Norwalk virus group
Rotavirus



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Protozoa and parasites

- Cryptosporidium parvum*
- Diphyllobothrium latum*
- Entamoeba histolytica*
- Giardia lamblia*
- Ascaris lumbricoides*
- Taenia solium*
- Taenia saginata*
- Trichinella spiralis*

References

HACCP 001 HACCP
"Hazard Analysis and Critical Control Point (HACCP) system and Guidelines for its Application" (Codex Alimentarius Commission, Geneva, June 1997).

Revision Number	Summary of Changes made from previous revision	Requested By:	Authorised By:
2	Update to meet the requirements of BRC Global Standard for Food Safety 2008	Quality Manager	Site Director