

**1 Introduction**

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Risks from microbiological hazards are of immediate and serious concern to human health. Microbiological Risk Analysis is a science-based structured process consisting of three components: Risk Assessment, Risk Management, and Risk Communication, which has the overall objective to ensure public health protection. This document deals with Risk Assessment which is a key element in assuring that sound science is used to establish standards, guidelines and other recommendations for food safety to enhance consumer protection and facilitate international trade. The Microbiological Risk Assessment process should include quantitative information to the greatest extent possible in the estimation of risk. A Microbiological Risk Assessment should be conducted using a structured approach such as that described in this document. This document will be of primary interest to responsible competent authorities although other organizations, companies, and other interested parties who need to prepare a Microbiological Risk Assessment will find it valuable. Since Microbiological Risk Assessment is a developing science, implementation of these guidelines may require a period of time and may also require specialized training in our country. Although Microbiological Risk Assessment is the primary focus of this document, the method can also be applied to certain other classes of biological hazards.

20 **1 Scope**

21

22 The scope of this document applies to Risk Assessment of microbiological hazards in  
23 food.<sup>1</sup>

24

25 **2 Normative references**

26

27 The following referenced documents are indispensable for the application of this  
28 document. For dated references, only the edition cited applies. For undated references,  
29 the latest edition of the referenced document (including any amendments) applies.

30

31 CAC/GL 30-1999, *Principles and Guidelines for the Conduct of Microbiological Risk*  
32 *Assessment*

33

34 **3 Terms and definitions**

35

36 The definitions cited here are to facilitate the understanding of certain words or phrases  
37 used in this document.

38

39 **3.1**

40 **dose-response assessment**

41 determination of the relationship between the magnitude of exposure (dose) to a  
42 chemical, biological or physical agent and the severity and/or frequency of associated  
43 adverse health effects (response)

44

45 **3.2**

46 **exposure assessment**

47 qualitative and/or quantitative evaluation of the likely intake of biological, chemical,  
48 and physical agents via food as well as exposures from other sources if relevant

49

50 **3.3**

51 **hazard**

52 biological, chemical or physical agent in, or condition of, food with the potential to cause  
53 an adverse health effect

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55 **3.4**

56 **hazard characterization**

57 qualitative and/or quantitative evaluation of the nature of the adverse health effects  
58 associated with biological, chemical and physical agents, which may be present in food

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63 **3.5**

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<sup>1</sup> These principles for risk assessment also apply to feed and feed ingredients for food-producing animals in cases where it could impact food safety.

64 **hazard identification**

65 identification of biological, chemical, and physical agents capable of causing adverse  
66 health effects and which may be present in a particular food or group of foods

67

68 **3.6**

69 **quantitative risk assessment**

70 Risk Assessment that provides numerical expressions of risk and indication of the  
71 attendant uncertainties (stated in the 1995 Expert Consultation definition on Risk  
72 Analysis)

73

74 **3.7**

75 **qualitative risk assessment**

76 Risk Assessment based on data which, while forming an inadequate basis for numerical  
77 risk estimations, nonetheless, when conditioned by prior expert knowledge and  
78 identification of attendant uncertainties permits risk ranking or separation into  
79 descriptive categories of risk

80

81 **3.8**

82 **responsible competent authority**

83 refers to the regulatory agency responsible for the implementation of official food  
84 control system to ensure public health and safety across the food supply chain

85

86 **3.9**

87 **risk**

88 function of the probability of an adverse health effect and the severity of that effect,  
89 consequential to a hazard(s) in food

90

91 **3.10**

92 **risk analysis**

93 science-based structured process consisting of three components: risk assessment, risk  
94 management and risk communication

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96 **3.11**

97 **risk assessment**

98 scientifically based process consisting of the following steps: (i) hazard identification,  
99 (ii) hazard characterization, (iii) exposure assessment, and (iv) risk characterization

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101 **3.12**

102 **risk characterization**

103 process of determining the qualitative and/or quantitative estimation, including  
104 attendant uncertainties, of the probability of occurrence and severity of known or  
105 potential adverse health effects in a given population based on hazard identification,  
106 hazard characterization and exposure assessment

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111 **3.13**

112 **risk communication**

113 interactive exchange of information and opinions throughout the risk analysis process  
114 concerning risk, risk-related factors and risk perceptions, among risk assessors, risk  
115 managers, consumers, industry, the academic community and other interested parties,  
116 including the explanation of risk assessment findings and the basis of risk management  
117 decisions

118

### 119 **3.14**

#### 120 **risk estimate**

121 qualitative and/or quantitative estimation of risk resulting from risk characterization

122

### 123 **3.15**

#### 124 **risk management**

125 process, distinct from risk assessment of weighing policy alternatives, in consultation  
126 with all interested parties, considering risk assessment and other factors relevant for  
127 the health protection of consumers and for the promotion of fair trade practices, and, if  
128 needed, selecting appropriate prevention and control options

129

### 130 **3.16**

#### 131 **sensitivity analysis**

132 method used to examine the behavior` of a model by measuring the variation in its  
133 outputs resulting from changes to its inputs

134

### 135 **3.17**

#### 136 **transparent**

137 characteristics of a process where the rationale, the logic of development, constraints,  
138 assumptions, value judgements, decisions, limitations and uncertainties of the  
139 expressed determination are fully and systematically stated, documented, and  
140 accessible for review

141

### 142 **3.18**

#### 143 **uncertainty analysis**

144 method used to estimate the uncertainty associated with model inputs, assumptions  
145 and structure/form

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## 147 **4 General principles of microbiological risk assessment**

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149 4.1 Microbiological Risk Assessment should be soundly based upon science.

150 4.2 There should be a functional separation between Risk Assessment and Risk  
151 Management.

152 4.3 Microbiological Risk Assessment should be conducted according to a structured  
153 approach that includes Hazard Identification, Hazard Characterization, Exposure  
154 Assessment, and Risk Characterization.

155 4.4 A Microbiological Risk Assessment should clearly state the purpose of the  
156 exercise, including the form of Risk Estimate that will be the output.

157 4.5 The conduct of a Microbiological Risk Assessment should be transparent.

- 158 4.6 Any constraints that impact on the Risk Assessment such as cost, resources or  
159 time, should be identified and their possible consequences described.
- 160 4.7 The Risk Estimate should contain a description of uncertainty and where the  
161 uncertainty arose during the Risk Assessment process.
- 162 4.8 Data should be such that uncertainty in the Risk Estimate can be determined;  
163 data and data collection systems should, as far as possible, be of sufficient quality  
164 and precision that uncertainty in the Risk Estimate is minimized.
- 165 4.9 A Microbiological Risk Assessment should explicitly consider the dynamics of  
166 microbiological growth, survival, and death in foods and the complexity of the  
167 interaction (including sequelae) between human and agent following  
168 consumption as well as the potential for further spread.
- 169 4.10 Wherever possible, Risk Estimates should be reassessed over time by  
170 comparison with independent human illness data.
- 171 4.11 A Microbiological Risk Assessment may need reevaluation, as new relevant  
172 information becomes available.

## 173 5 Guidelines for application

174

175 These Guidelines provide an outline of the elements of a Microbiological Risk  
176 Assessment indicating the types of decisions that need to be considered at each step.  
177

### 178 5.1 General considerations

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180 5.1.1 The elements of Risk Analysis are: Risk Assessment, Risk Management, and Risk  
181 Communication. The functional separation of Risk Assessment from Risk  
182 Management helps assure that the Risk Assessment process is unbiased.  
183 However, certain interactions are needed for a comprehensive and systematic  
184 Risk Assessment process. These may include ranking of hazards and risk  
185 assessment policy decisions. Where Risk Management issues are taken into  
186 account in Risk Assessment, the decision-making process should be transparent.  
187 It is the transparent unbiased nature of the process that is important, not who is  
188 the assessor or who is the manager.

189 5.1.2 Whenever practical, efforts should be made to provide a Risk Assessment  
190 process that allows contributions by interested parties. Contributions by  
191 interested parties in the Risk Assessment process can improve the transparency  
192 of the Risk Assessment, increase the quality of Risk Assessments through  
193 additional expertise and information, and facilitate risk communication by  
194 increasing the credibility and acceptance of the results of the Risk Assessment.

195 5.1.3 Scientific evidence may be limited, incomplete or conflicting. In such cases,  
196 transparent informed decisions will have to be made on how to complete the  
197 Risk Assessment process. The importance of using high quality information  
198 when conducting a Risk Assessment is to reduce uncertainty and to increase the  
199 reliability of the Risk Estimate. The use of quantitative information is encouraged

200 to the extent possible, but the value and utility of qualitative information should  
201 not be discounted.

202 5.1.4 It should be recognized that sufficient resources will not always be available and  
203 constraints are likely to be imposed on the Risk Assessment that will influence  
204 the quality of the Risk Estimate. Where such resource constraints apply, it is  
205 important for transparency purposes that these constraints be described in the  
206 formal record. Where appropriate, the record should include an evaluation of the  
207 impact of the resource constraints on the Risk Assessment.

## 208 **5.2 Statement of purpose of risk assessment**

209 5.2.1 At the beginning of the work the specific purpose of the particular Risk  
210 Assessment being carried out should be clearly stated. The output form and possible  
211 output alternatives of the Risk Assessment should be defined. Output might, for  
212 example, take the form of an estimate of the prevalence of illness, or an estimate of  
213 annual rate (incidence of human illness per 100,000) or an estimate of the rate of  
214 human illness and severity per eating occurrence.

215 5.2.2 The microbiological risk assessment may require a preliminary investigation  
216 phase. In this phase, evidence to support farm-to-table modelling of risk might be  
217 structured or mapped into the framework of risk assessment.

## 218 **5.3 Hazard identification**

219 For microbial agents, the purpose of hazard identification is to identify the  
220 microorganisms or the microbial toxins of concern with food. Hazard identification will  
221 predominately be a qualitative process. Hazards can be identified from relevant data  
222 sources. Information on hazards can be obtained from scientific literature, from  
223 databases such as those in the food industry, government agencies, and relevant  
224 international organizations and through solicitation of opinions of experts. Relevant  
225 information includes data in areas such as: clinical studies, epidemiological studies and  
226 surveillance, laboratory animal studies, investigations of the characteristics of  
227 microorganisms, the interaction between microorganisms and their environment  
228 through the food chain from primary production up to and including consumption, and  
229 studies on analogous microorganisms and situations.

## 230 **5.4 Exposure assessment**

231 5.4.1 Exposure Assessment includes an assessment of the extent of actual or  
232 anticipated human exposure. For microbiological agents, Exposure Assessments might  
233 be based on the potential extent of food contamination by a particular agent or its  
234 toxins, and on dietary information. Exposure assessment should specify the unit of food  
235 that is of interest, i.e., the portion size in most/all cases of acute illness.

236 5.4.2 Factors that must be considered for Exposure Assessment include the frequency  
237 of contamination of foods by the pathogenic agent and its level in those foods over time.  
238 For example, these factors are influenced by the characteristics of the pathogenic agent,  
239 the microbiological ecology of the food, the initial contamination of the raw material  
240 including considerations of regional differences and seasonality of production, the level

241 of sanitation and process controls, the methods of processing, packaging, distribution  
242 and storage of the foods, as well as any preparation steps such as cooking and holding.  
243 Another factor that must be considered in the assessment is patterns of consumption.  
244 This relates to socio-economic and cultural backgrounds, ethnicity, seasonality, age  
245 differences (population demographics), regional differences, and consumer preferences  
246 and behavior. Other factors to be considered include: the role of the food handler as a  
247 source of contamination, the amount of hand contact with the product, and the potential  
248 impact of abusive environmental time/temperature relationships.

249 5.4.3 Microbial pathogen levels can be dynamic and while they may be kept low, for  
250 example, by proper time/temperature controls during food processing, they can  
251 substantially increase with abuse conditions (for example, improper food storage  
252 temperatures or cross contamination from other foods). Therefore, the Exposure  
253 Assessment should describe the pathway from production to consumption. Scenarios  
254 can be constructed to predict the range of possible exposures. The scenarios might  
255 reflect effects of processing, such as hygienic design, cleaning and disinfection, as well as  
256 the time/temperature and other conditions of the food history, food handling and  
257 consumption patterns, regulatory controls, and surveillance systems.

258 5.4.4 Exposure Assessment estimates the level, within various levels of uncertainty, of  
259 microbiological pathogens or microbiological toxins, and the likelihood of their  
260 occurrence in foods at the time of consumption. Qualitatively foods can be categorized  
261 according to the likelihood that the foodstuff will or will not be contaminated at its  
262 source; whether or not the food can support the growth of the pathogen of concern;  
263 whether there is substantial potential for abusive handling of the food; or whether the  
264 food will be subjected to a heat process. The presence, growth, survival, or death of  
265 microorganisms, including pathogens in foods, are influenced by processing and  
266 packaging, the storage environment, including the temperature of storage, the relative  
267 humidity of the environment, and the gaseous composition of the atmosphere. Other  
268 relevant factors include pH, moisture content or water activity (aw), nutrient content,  
269 the presence of antimicrobial substances, and competing microflora. Predictive  
270 microbiology can be a useful tool in an Exposure Assessment.

## 271 **5.5 Hazard characterization**

272 5.5.1 This step provides a qualitative or quantitative description of the severity and  
273 duration of adverse effects that may result from the ingestion of a microorganism or its  
274 toxin in food. A dose-response assessment should be performed if the data are  
275 obtainable.

276 5.5.2 There are several important factors that need to be considered in Hazard  
277 Characterization. These are related to both the microorganism, and the human host. In  
278 relation to the microorganism the following are important: microorganisms are capable  
279 of replicating; the virulence and infectivity of microorganisms can change depending on  
280 their interaction with the host and the environment; genetic material can be transferred  
281 between microorganisms leading to the transfer of characteristics such as antibiotic  
282 resistance and virulence factors; microorganisms can be spread through secondary and  
283 tertiary transmission; the onset of clinical symptoms can be substantially delayed  
284 following exposure; microorganisms can persist in certain individuals leading to

285 continued excretion of the microorganism and continued risk of spread of infection; low  
286 doses of some microorganisms can in some cases cause a severe effect; and the  
287 attributes of a food that may alter the microbial pathogenicity, e.g., high fat content of a  
288 food vehicle.

289 5.5.3 In relation to the host the following may be important: genetic factors such as  
290 Human Leucocyte Antigen (HLA) type; increased susceptibility due to breakdowns of  
291 physiological barriers; individual host susceptibility characteristics such as age,  
292 pregnancy, nutrition, health and medication status, concurrent infections, immune  
293 status and previous exposure history; population characteristics such as population  
294 immunity, access to and use of medical care, and persistence of the organism in the  
295 population.

296 5.5.4 A desirable feature of Hazard Characterization is ideally establishing a dose-  
297 response relationship. When establishing a dose-response relationship, the different  
298 end points, such as infection or illness, should be taken into consideration. In the  
299 absence of a known dose-response relationship, risk assessment tools such as expert  
300 elicitations could be used to consider various factors, such as infectivity, necessary to  
301 describe Hazard Characterizations. Additionally, experts may be able to devise ranking  
302 systems so that they can be used to characterize severity and/or duration of disease.

## 303 **5.6 Risk characterization**

304 5.6.1 Risk Characterization represents the integration of the Hazard Identification,  
305 Hazard Characterization, and Exposure Assessment determinations to obtain a Risk  
306 Estimate; providing a qualitative or quantitative estimate of the likelihood and severity  
307 of the adverse effects which could occur in a given population, including a description of  
308 the uncertainties associated with these estimates. These estimates can be assessed by  
309 comparison with independent epidemiological data that relate hazards to disease  
310 prevalence.

311 5.6.2 Risk Characterization brings together all of the qualitative or quantitative  
312 information of the previous steps to provide a soundly based estimate of risk for a given  
313 population. Risk Characterization depends on available data and expert judgements.  
314 The weight of evidence integrating quantitative and qualitative data may permit only a  
315 qualitative estimate of risk.

316 5.6.3 The degree of confidence in the final estimation of risk will depend on the  
317 variability, uncertainty, and assumptions identified in all previous steps. Differentiation  
318 of uncertainty and variability is important in subsequent selections of risk management  
319 options. Uncertainty is associated with the data themselves, and with the choice of  
320 model. Data uncertainties include those that might arise in the evaluation and  
321 extrapolation of information obtained from epidemiological, microbiological, and  
322 laboratory animal studies. Uncertainties arise whenever attempts are made to use data  
323 concerning the occurrence of certain phenomena obtained under one set of conditions  
324 to make estimations or predictions about phenomena likely to occur under other sets of  
325 conditions for which data are not available. Biological variation includes the differences  
326 in virulence that exist in microbiological populations and variability in susceptibility  
327 within the human population and particular subpopulations.

328 5.6.4 It is important to demonstrate the influence of the estimates and assumptions  
329 used in Risk Assessment; for quantitative Risk Assessment this can be done using  
330 sensitivity and uncertainty analyses.

## 331 **5.7 Documentation**

332 The Risk Assessment should be fully and systematically documented and communicated  
333 to the risk manager. Understanding any limitations that influenced a Risk Assessment is  
334 essential for transparency of the process that is important in decision making. For  
335 example, expert judgements should be identified and their rationale explained. To  
336 ensure a transparent Risk Assessment a formal record, including a summary, should be  
337 prepared and made available to interested independent parties so that other risk  
338 assessors can repeat and critique the work. The formal record and summary should  
339 indicate any constraints, uncertainties, and assumptions and their impact on the Risk  
340 Assessment.

## 341 **5.8 Reassessment**

342 Surveillance programs can provide an ongoing opportunity to reassess the public health  
343 risks associated with pathogens in foods as new relevant information and data become  
344 available. Microbiological Risk Assessors may have the opportunity to compare the  
345 predicted Risk Estimate from Microbiological Risk Assessment models with reported  
346 human illness data for the purpose of gauging the reliability of the predicted estimate.  
347 This comparison emphasizes the iterative nature of modelling. When new data become  
348 available, a Microbiological Risk Assessment may need to be revisited.