# MyHACCP Hazard Factsheet

## **CATEGORY:** Microbiological

## **NAME:** E.coli o157

### General Information

Escherichia coli O157 (commonly abbreviated E. coli O157) is a harmful bacterium that is particularly dangerous because it has the ability to survive during refrigeration and freezing and has been shown to be tolerant of acid, salt and dry conditions. If consumed, even at very low doses, it can lead to death or serious untreatable illness.

### Common sources

You must consider *E.coli o157* to be a hazard associated with the following foods:

* Raw milk
* Raw meat
* Raw vegetables

### Properties and common controls

*E.coli o157* is easily killed by heat treatment and the following time/temperature combinations will be adequate controls in most cases:

75°C instant (measured at the centre or coolest part of the food).

72°C for 15 seconds

70°C for 2 minutes

63°C for 30 minutes

The organism can survive in acid conditions (pH < 4.0) and in salty foods (> 5% salt) and so heat treatment and protection from post processing contamination by the implementation of effective pre-requisite programmes are considered to be the most effective controls.

### References

[E.coli o157: Control of cross contamination](https://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide)

[E.coli epidemiology](https://www.gov.uk/government/collections/vero-cytotoxin-producing-escherichia-coli-vtec-guidance-data-and-analysis)