Microbiological Hazards in Food of High Priority

1. Hazards requiring risk management actions including surveillance and development of risk reduction measures

   Campylobacter spp.
   Enterohemorrhagic Escherichia coli
   Listeria monocytogenes
   Norovirus
   Salmonella enterica

2. Hazards requiring collection of epidemiological data, analytical methods and information on potential of occurrence in food for deciding on the need for further risk management

   Hepatitis A virus
   Hepatitis E virus

Risk profiles were prepared for the above microbiological hazards and the other microbiological hazards, e.g. those used to be of high priority.