

# Schedule of Accreditation



Organisation Name	Dairy Science Laboratory Cork
Trading As	
INAB Reg No	254T
Contact Name	Fergal Keohane
Address	Model Farm Road, Cork, T12 DK73
Contact Phone No	021 4543300
Email	fergal.keohane@agriculture.gov.ie
Website	
Accreditation Standard	EN ISO/IEC 17025 T
Date of award of accreditation	16/02/2010
Scope Classification	Biological and veterinary testing
Services available to the public <sup>1</sup>	No

<sup>1</sup> Refer to document on interpreting INAB Scopes of Accreditation

Sites from which accredited services are delivered		
(the detail of the accredited services delivered at each site are on the Scope of Accreditation)		
	Name	Address
1	Head Office	Department of Agriculture, Model Farm Road, Cork, T12 FE06

# Scope of Accreditation

## Head Office

### Biological and Veterinary Testing

Category: A

Biology/veterinary field - Tests	Test name	Technique	Matrix	Equipment	Std. reference
803 Culture of organisms in liquid or agar based culture media with visual or instrument monitoring for growth - .01 Culture of bacteria	Detection and Enumeration of Enterobacteriaceae	Pour plate technique.	Dairy products - milk /whey powder, ice-cream, other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non frozen dairy desserts, animal by-products (dairy origin), veterinary milk.	n/a	SOP01.021 based on ISO 21528-2:2017
	Detection and enumeration of intestinal Enterococci	Membrane filtration	Potable and Process waters	Membrane filtration unit	Lab SOP01.026 based on ISO 7899-2:2000
	Detection of Listeria monocytogenes	Selective enrichment and selective plating	Dairy products -butter/cream unpasteurised; butter (pasteurised)/spreads; cheese made from raw milk, cheese made from milk with lower heat treatment than pasteurisation, ripened cheese made from pasteurised milk, unripened soft cheese made from pasteurised milk, pasteurised milk and other pasteurised liquid dairy products including cream/	n/a	SOP01.018 based on ISO 11290-1:2017

			yoghurt/ice cream mix. Ice cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, veterinary milk.		
		VIDAS	Dairy products -butter/cream unpasteurised; butter (pasteurised)/spreads; cheese made from raw milk, cheese made from milk with lower heat treatment than pasteurisation, ripened cheese made from pasteurised milk, unripened soft cheese made from pasteurised milk, pasteurised milk and other pasteurised liquid dairy products including cream/ yoghurt/ice cream mix, Ice cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, veterinary milk.	VIDAS	SOP01.033 based on AFNOR certified Method Bio 12/11 - 03/04 and ISO 11290-1:2017.
	Detection of Salmonella spp.	Selective enrichment and selective plating	Dairy products - milk/whey powders; butter/cream(unpasteurised), cheese made from raw milk, cheese made from milk with lower heat treatment than pasteurisation, ice-cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, animal by-products (dairy origin).	n/a	ISO 6579-1:2017
			Dairy products - milk/whey powders; butter/cream(unpasteurised), cheese made from raw milk,	n/a	SOP01.024 based on ISO 6579-1:2017

		cheese made from milk with lower heat treatment than pasteurisation, ice-cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, animal by-products (dairy origin).		
	VIDAS	Dairy products - milk/whey powders; butter/cream(unpasteurised), cheese made from raw milk, cheese made from milk with lower heat treatment than pasteurisation, ice-cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, animal by-products (dairy origin).	VIDAS	SOP01.034 based on VIDAS UP Salmonella SPT & AFNOR certified VIDAS method Bio 12/32 - 10/11 and ISO 6579-1:2017
Enumeration of coagulase-positive Staphylococci.	Pour plate technique.	Dairy products - milk/whey powders; cheese made from raw milk; cheese made from raw milk with lower heat treatment than pasteurisation; ripened cheese made from pasteurised milk; unripened soft cheese made from pasteurised milk; unpasteurised drinking milk.	n/a	SOP01.005 based on ISO 6888-2:2021
Enumeration of Coliforms and E.coli in water	MPN using Colilert	Potable and Process waters	Colilert-18/Quantitray method	Lab SOP01.022 based on ISO 9308-2:2014
Enumeration of Listeria monocytogenes	Spread plate method	Dairy products- milk/whey powders; ice-cream and other frozen dairy products.	n/a	ISO 11290-2:2017
		Dairy products- milk/whey powders; ice-cream and other frozen dairy products.	n/a	SOP01.027 based on ISO 11290-2:2017

	Enumeration of $\beta$ -glucuronidase positive E. coli	Pour plate technique.	Dairy products - butter/cream (unpasteurised), cheese made from milk with lower heat treatment than pasteurisation, ripened cheese made from pasteurised milk, unripened soft cheese made from pasteurised milk, unpasteurised drinking milk.	n/a	SOP01.004 based on ISO 16649-2:2001
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