

Schedule of Accreditation



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| Organisation Name | Dairy Science Laboratory Cork |
| INAB Reg No | 254T |
| Contact Name | Fergal Keohane |
| Address | Model Farm Road, Cork, Cork, Cork |
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| Website | |
| Accreditation Standard | ISO 17025 T |
| Date Initially Awarded | 16/02/2010 |
| Scope Classification | Biological and veterinary testing |
| Services available to the public ¹ | No |

¹ Refer to document on interpreting INAB Scopes of Accreditation

| Sites from which accredited services are delivered | |
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| (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, 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 | | |
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| 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 <i>Listeria monocytogenes</i> | 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/ 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. | n/a | SOP01.018 based on ISO 11290-1:2017 | |
| | | | 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 | VIDAS | SOP01.033 based on AFNOR certified Method Bio 12/11 - 03/04 and ISO 11290-1:2017. | |

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| | | | cream and other frozen dairy products, miscellaneous pasteurised products, dairy desserts, non-frozen dairy products, unpasteurised drinking milk, veterinary milk. | | | |
| 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 | SOP01.024 based on ISO 6579-1:2017 | | |
| | 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 6888-2:1999 & A.1:2003 | | |
| Enumeration of Coliforms and E.coli in water | MPN using Colilert | Potable and Process waters | Colilert-18/Quanti-Tray 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 | SOP01.027 based on ISO 11290-2:2017 | | |
| Enumeration of β -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 | | |