

Schedule of Accreditation



Organisation Name Public Health Microbiology Lab Cork
 Trading As
 INAB Reg No 87T
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 Accreditation Standard ISO 17025 T
 Date Initially Awarded 20/05/2002
 Scope Classification Biological and veterinary testing

Services available to the public¹

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 | Cork Kerry Community Healthcare, HSE South, St Finbarr's Hospital, Cork |

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 | Coliforms and E. coli (Colilert ® Method) | Enumeration | 870 Waters including effluents, .11 Bacteriological condition of Potable water, .99 Other tests Chlorinated and unchlorinated/dialysis water and UV treated waters | Usual laboratory equipment including. Quantitray sealer, Incubators at appropriate temperatures, UV lamp and viewer, Quantitray /Colilert reference comparator, and pipette. | ISO 9308-2:2012 | |
| | E coli (spread plate method) | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temps, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops | ISO 16649-2:2001 | |
| | Enterococci | | 811 .10 Non alcoholic Beverages Natural mineral waters, spring waters and other bottled waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. | EN ISO 7899-2:2000 The Microbiology of Drinking Water Part 5 2012 | |
| | | | 870.11 Waters including effluents, .16 Bacteriological condition of environmental waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective | ISO 7899-2:2000 and Microbiology of Drinking water 2012, Part 5 | |

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| | | | | filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. | | |
| | Legionella spp including Legionella pneumophila | | 870 Waters including effluents, .11 Bacteriological condition of Potable water, .12 Bacteriological condition of industrial waters (treated, recirculating), .15 Bacteriological condition of swimming pools and spas, .16 Bacteriological condition of environmental waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. waterbath at appropriate temperatures, coldroom/refrigerator, centrifuge , UV Lamp | ISO 11731:2017 [Matrix A and B; Procedures 1,8,9,10] | |
| | Listeria spp including L. monocytogenes | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nuts and Nut Products .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. and Microscope | ISO 11290-2:2017 | |
| | Pseudomonas aeruginosa (Filtration Method) | | 8.11 .10 Non alcoholic Beverages Natural mineral waters, spring waters and other bottled waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubator at required temperature, sterile filters, flat tipped forceps and alcohol wipes. UV Lamp and viewer | EN ISO 16266:2008 and Microbiology of Drinking Water 2015 Part 8 | |
| | | | 870.11 Waters including effluents, .11 Bacteriological condition of Potable water, .15 Bacteriological condition of swimming pools and spas. | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubator at required temperature, flat | EN ISO 16266:2008 and Microbiology of Drinking Water 2015 Part 8 | |

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| | | | tipped forceps and , UV Lamp and viewer | | | |
| | Aerobic Colony Count | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nuts and Nut Products .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. | ISO 4833- 2:2013 | |
| | Aerobic Colony Count (filtration method) | | 870 Waters including effluents, .99 Other tests endoscopy rinse water | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, single use sterile filters, flat tipped forceps and alcohol wipes. Laminar Air flow cabinet. | ISO 15883- 1:2006 AMD1:2014 | |
| | | | 870.11 Waters including effluents, .99 Other Ultra pure dialysis water | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, single use sterile filters, flat tipped forceps and alcohol wipes. Laminar Air flow cabinet. | ISO 11663:2014 | |
| | Aerobic Colony Count @ 22°C and 37°C | | 811 .10 Non alcoholic Beverages Natural mineral waters, spring waters and other bottled waters | Usual laboratory equipment including. Incubators at appropriate temperatures, waterbath at appropriate temperature and colony counting equipment | ISO 6222:1999 | |
| | | | 870 Waters including effluents, .11 Bacteriological condition of Potable water, .99 Other tests Chlorinated and | Usual laboratory equipment including. Incubators at appropriate temperatures, waterbath at | ISO 6222:1999 | |

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| | | | unchlorinated/dialysis water and UV treated waters | appropriate temperature and colony counting equipment | | |
| Campylobacter spp including C. jejuni | Detection | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. Fume Cupboard and Microscope | ISO 10272-1:2017 Procedure A | | |
| | | 818.01 Surfaces | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temps, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. Fume cupboard and microscope | ISO 10272-1:2017 Procedure A & ISO 18593:2018 | | |
| Clostridium perfringens | Enumeration | 8.11 .10 Non alcoholic Beverages Natural mineral waters, spring waters and other bottled waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. waterbath at appropriate temperatures, Anaerobic jars. | Microbiology of Drinking Water 2015 Part 6 | | |
| | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile | EN ISO 7937:2004 | | |

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| | | | Ices and Desserts, .15 Confectionery, .16 Nuts and Nut Products .17 Prepared Dishes | Innoculating loops. Anaerobic jars and sachets. | | |
| | | | 870.11 Waters including effluents, .11 Bacteriological condition of Potable water, .99 Other tests Chlorinated and unchlorinated/dialysis water and UV treated waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. waterbath at appropriate temperatures, coldroom/refrigerator, Anaerobic jars. | The Microbiology of Drinking Water 2015 Part 6 | |
| | Coagulase-positive staphylococcus | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Innoculating loops | ISO 6888-1:1999 & A1: 2003; A2:2018 | |
| | Coliforms & E. coli (Colilert ® Method) | | 870.11 Waters including effluents, .15 Bacteriological condition of swimming pools and spas, .16 Bacteriological condition of environmental waters | Usual laboratory equipment including. quantitray sealer, 2 incubator at appropriate temperature, UV lamp and viewer, Quantitray /Colilert reference comparator, and pipette. | ISO 9308-2:2012 | |
| | Coliforms and Escherichia coli (Filtration Method) | Enumeration | 8.11 .10 Non alcoholic Beverages Natural mineral waters, spring waters and other bottled waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubator at required temperature, sterile filters, flat tipped forceps and alcohol wipes. | ISO 9308-1:2014; Amdl:2016 | |

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| Detection of Salmonella (Culture Method) | Detection | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temps, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops | ISO 6579-1:2017 | |
| Enterobacteriaceae | Enumeration | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops and Waterbath at appropriate temperature. | ISO 21528-2:2017 | |
| Enterococci | | 870.11 Waters including effluents, .11 Bacteriological condition of Potable water, .99 Other tests Chlorinated and unchlorinated/dialysis water and UV treated waters | Usual laboratory equipment including. Water filtration unit (manifold), vacuum pump with moisture trap or protective filter, receiving vessels, incubators at required temperatures, sterile filters, flat tipped forceps and alcohol wipes. | EN ISO 7899-2:2000 The Microbiology of Drinking Water 2012 Part 5 | |
| Escherichia coli (MPN Method) | | 8.11 .04 Fish, Shellfish and Molluscs | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temps, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. | ISO 16649-3:2015 | |
| Escherichia coli (Spread Plate Method) | | 818.01 Surfaces | Standard Laboratory equipment including. Vortex mixer, Incubator at | ISO 16649-2:2001 and ISO 18593:2018 | |

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| | | | | appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops | | |
| | Listeria spp. including L.monocytogenes (Culture Method) | Detection | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops. and Microscope | ISO 11290-1:2017 | |
| | Presumptive Bacillus cereus | Enumeration | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .06 Soups Broths & Sauces, .07 Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nut and Nut products, Snacks, .17 Prepared Dishes | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubator at appropriate temp, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops | EN ISO 7932:2004 | |
| | Salmonella spp (Culture Method) | Detection | 818.01 Surfaces | Standard Laboratory equipment including. Top Pan Balance capable of reading 0.1g. Stomacher and Bags, Vortex mixer, Incubators at appropriate temps, Calibrated Pipettes and sterile pipette tips capable of delivering required volumes, Sterile Inoculating loops | ISO 6579-1:2017 and ISO 18593:2018 | |
| 805 Detection and/or identification of bacterial, parasite, fungal and viral nucleic acids using appropriate techniques - .03 Nucleic acid amplification tests, CE marked commercial systems | Detection of Salmonella (PCR Method) | | 811 .01 Dairy Products, .02 Egg and Egg products, .03 Meat and Meat products, game and poultry, .04 Fish, Shellfish and molluscs. .05 Fats & Oils .06 Soups Broths & Sauces, .07 | Standard Laboratory Equipment including: Top pan balance capable of reading 0.1g; Stomacher and bags, Vortex mixer, Incubators at appropriate temperatures; Calibrated pipettes | FTM044 Biotecon foodproof Salmonella; Based on MicroVal method 2011-LR42 | |

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| | | | Cereal and Bakery Products, .08 Fruit and Vegetables, .09 Herbs & Spices, .13 Ices and Desserts, .15 Confectionery, .16 Nuts and Nut Products .17 Prepared Dishes .18 Foodstuffs intended for special nutritional purposes; 818.01 Surfaces | and sterile pipette tips capable of delivering the required volumes; Sterile inoculating loops, Roche LightCycler 480, micro-centrifuge, PCR cabinet, heating block | | |
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