

# Schedule of Accreditation



Organisation Name	Public Health Laboratory Galway
Trading As	Saolta University Healthcare Group
INAB Reg No	97T
Contact Name	Linda Weldon
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Accreditation Standard	EN ISO/IEC 17025 T
Standard Version	2017
Date of award of accreditation	23/09/1998
Scope Classification	Biological and veterinary testing
Services available to the public <sup>1</sup>	Yes

<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	Public Health Microbiology Laboratory	Medical Microbiology Department, University Hospital Galway, Newcastle Road, Galway, Galway, Ireland, H91 YR71

# Scope of Accreditation

## Public Health Microbiology Laboratory

### 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 of Listeria monocytogenes	Primary enrichment in a selective broth followed by secondary enrichment in a selective broth and subsequent plating of both broths onto two selective agars	Cereals and bakery products	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017
			Confectionary	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017
			Dairy products	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017
			Egg and egg products	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017
			Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017
			Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017

		Fruit and vegetables	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Herbs and spices	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Ices and desserts	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Meat and meat products, game and poultry	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Non-alcoholic beverages	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Nuts and nut products, snacks	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Prepared dishes	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Soups, broths and sauces	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
		Surfaces	Balance Stomacher Incubator	Method 22a - Based on ISO 11290-1:2017	
	Detection of Salmonella species	Pre-enrichment in a non-selective broth followed by selective enrichment in two liquid media and subsequent plating onto two selective agars	Cereals and bakery products	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
			Confectionary	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
			Dairy products	Balance Stomacher	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020

	Incubator Waterbath	
Egg and egg products	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Fish, shellfish and molluscs	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Fruit and vegetables	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Herbs and spices	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Ices and desserts	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Meat and meat products, game and poultry	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
Non-alcoholic beverages	Balance Stomacher	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020

				Incubator Waterbath	
			Nuts and nut products, snacks	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579- 1:2017 + Amd 1:2020
			Prepared dishes	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579- 1:2017 + Amd 1:2020
			Soups, broths and sauces	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579- 1:2017 + Amd 1:2020
			Surfaces	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579- 1:2017 + Amd 1:2020
	Detection of thermotolerant Campylobacter spp.	Selective enrichment culture in broth and subculture onto selective agar plates and inclusion of the Gram stain as a confirmatory test	Cereals and bakery products	Balance Stomacher Incubator	Method 5 - Based on ISO 10272- 1:2017 - Procedure A
			Confectionary	Balance Stomacher Incubator	Method 5 - Based on ISO 10272- 1:2017 - Procedure A
			Dairy products	Balance Stomacher Incubator	Method 5 - Based on ISO 10272- 1:2017 - Procedure A
			Egg and egg products	Balance Stomacher Incubator	Method 5 - Based on ISO 10272- 1:2017 - Procedure A
			Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 5 - Based on ISO 10272- 1:2017 - Procedure A

		Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
		Ices and desserts	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
		Meat and meat products, game and poultry	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
		Prepared dishes	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
		Soups, broths and sauces	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
		Surfaces	Balance Stomacher Incubator	Method 5 - Based on ISO 10272-1:2017 - Procedure A
	Enumeration of Clostridium perfringens	Colony Count Technique by Pour Plate in selective agar		
		Cereals and bakery products	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
		Confectionary	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
		Dairy products	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
		Egg and egg products	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
		Fish, shellfish and molluscs	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004

	Herbs and spices	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Ices and desserts	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Meat and meat products, game and poultry	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Nuts and nut products, snacks	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Prepared dishes	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Soups, broths and sauces	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
	Surfaces	Balance Stomacher Incubator Waterbath	Method 6 - Based on ISO 7937:2004
Membrane filtration and culture on a selective agar plate	Bacteriological conditions of environmental waters	Incubators Filtration apparatus Vacuum pump	Method W5 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2021) - Part 6 - Section B
	Bacteriological conditions of potable water	Incubators Filtration apparatus Vacuum pump	Method W5 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2021) - Part 6 - Section B
	Non-alcoholic beverages	Incubators Filtration	Method W5 - Based on the Standing Committee on Analysts

			apparatus Vacuum pump	(UK) Microbiology of Drinking Water (MDW) (2021) - Part 6 - Section B
Enumeration of Coagulase Positive Staphylococci	Colony Count Technique by surface count on selective agar with confirmation by tube coagulase	Cereals and bakery products	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Confectionary	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Dairy products	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Egg and egg products	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Fruit and vegetables	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Herbs and spices	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Ices and desserts	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Meat and meat products, game and poultry	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Non-alcoholic beverages	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Nuts and nut	Balance	Method 13 - Based on ISO 6888-



		products, snacks	Stomacher Incubator	1:2021
		Prepared dishes	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Soups, broths and sauces	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
		Surfaces	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
Enumeration of Coliforms and E.coli	Membrane filtration by a two membrane filtration technique using Membrane Lauryl Sulphate Broth incubated at 37°C and 44°C	Bacteriological conditions of environmental waters	Incubators Filtration apparatus Vacuum pump	Method W2 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section A
		Bacteriological conditions of potable water	Incubators Filtration apparatus Vacuum pump	Method W2 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section A
		Bacteriological conditions of swimming pools and spas	Incubators Filtration apparatus Vacuum pump	Method W2 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section A
		Non-alcoholic beverages	Incubators Filtration apparatus Vacuum pump	Method W2 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section A
		Others	Incubators Filtration apparatus Vacuum pump	Method W2 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section A
	MPN method using a defined substrate (IDEXX Colilert 18 Quantitray)	Bacteriological conditions of environmental waters	Incubator Quanti-Tray sealer UV Light source	Method W18 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 -

					Section D
			Bacteriological conditions of potable water	Incubator Quanti-Tray sealer UV Light source	Method W18 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section D
			Non-alcoholic beverages	Incubator Quanti-Tray sealer UV Light source	Method W18 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section D
			Others	Incubator Quanti-Tray sealer UV Light source	Method W18 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2016) - Part 4 - Section D
	Enumeration of E.coli by MPN	Most Probable Number Technique using multiple tubes	Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 20 - Based on ISO 16649-3:2015
	Enumeration of Enterobacteriaceae	Colony Count Technique by Pour Plate in selective agar	Cereals and bakery products	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
Confectionary			Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017	
Dairy products			Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017	
Egg and egg products			Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017	
Fish, shellfish and			Balance	Method 9 - Based on ISO 21528-	

			molluscs	Stomacher Incubator Waterbath	2:2017
			Herbs and spices	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Ices and desserts	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Meat and meat products, game and poultry	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Nuts and nut products, snacks	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Prepared dishes	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Soups, broths and sauces	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
			Surfaces	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
Enumeration of	Colony Count Technique by	Cereals and	Balance		Method 8 - Based on ISO 16649-

Escherichia coli	surface count using membranes with a resuscitation step at 37°C and culture on selective agar plates at 44°C	bakery products	Stomacher Incubator	1:2018
		Confectionary	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Dairy products	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Egg and egg products	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Fruit and vegetables	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Herbs and spices	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Ices and desserts	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Meat and meat products, game and poultry	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Non-alcoholic beverages	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Nuts and nut products, snacks	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
		Prepared dishes	Balance	Method 8 - Based on ISO 16649-

				Stomacher Incubator	1:2018
			Soups, broths and sauces	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
			Surfaces	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
Enumeration of Heterotrophic Bacteria @ 22°C and 37°C	Colony count by pour plate method	Bacteriological conditions of environmental waters	Incubators Water bath Automatic pipettes Plastic loops and spreaders Colony counter	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A	
		Bacteriological conditions of potable water	Incubators Water bath Automatic pipettes Plastic loops and spreaders Colony counter	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A	
		Bacteriological conditions of swimming pools and spas	Incubators Water bath Automatic pipettes Plastic loops and spreaders Colony counter	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A	
		Non-alcoholic beverages	Incubators Water bath Automatic pipettes Plastic loops and spreaders Colony counter	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A	
		Others	Incubators Water bath Automatic pipettes Plastic loops and	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A	

			spreaders Colony counter	
Enumeration of Heterotrophic Bacteria by pour plate		RO Water	Incubators Water bath Automatic pipettes Colony Counter	Method W4a - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7
		Water for haemodialysis fluid	Incubators Water bath Automatic pipettes Colony Counter	Method W4a - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7
Enumeration of Intestinal Enterococci	Membrane filtration and culture on a selective agar plate and incubation of environmental samples at 37°C for 4 hours and 44°C for 44 hours	Bacteriological conditions of environmental waters	Incubators Filtration apparatus Vacuum pump	Method W3 - Based on ISO 7899-2:2000
		Bacteriological conditions of potable water	Incubators Filtration apparatus Vacuum pump	Method W3 - Based on ISO 7899-2:2000
		Bacteriological conditions of swimming pools and spas	Incubators Filtration apparatus Vacuum pump	Method W3 - Based on ISO 7899-2:2000
		Non-alcoholic beverages	Incubators Filtration apparatus Vacuum pump	Method W3 - Based on ISO 7899-2:2000
		Others	Incubators Filtration apparatus Vacuum pump	Method W3 - Based on ISO 7899-2:2000
Enumeration of Legionella species using membrane filtration	Membrane filtration and culture on a selective agar plate	Bacteriological conditions of potable water	Incubators Filtration apparatus Vacuum pump UV light source	Method W22 - Based on ISO 11731:2017 with an in-house modification
Enumeration of Listeria monocytogenes and	Colony Count Technique by surface count on selective agar	Cereals and bakery products	Balance Stomacher	Method 22b - Based on ISO 11290-2:2017

Listeria species

	Incubator	
Confectionary	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Dairy products	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Egg and egg products	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Fish, shellfish and molluscs	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Fruit and vegetables	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Herbs and spices	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Ices and desserts	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Meat and meat products, game and poultry	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Nuts and nut products, snacks	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Prepared dishes	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Soups, broths and sauces	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017

		Surfaces	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
Enumeration of Mesophilic Bacteria in Endoscope Washer Disinfectors	Colony Count Technique by Membrane Filtration	Endoscope Rinse Water	Incubators Filtration apparatus Vacuum pump	Method W23 - based on HTM 01-06 and ISO 15883-1:2009 + A1:2014
Enumeration of micro-organisms at 30°C	Colony Count Technique by Pour Plate in non-selective agar	Cereals and bakery products	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Confectionary	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Dairy products	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Egg and egg products	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Fish, shellfish and molluscs	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Fruit and vegetables	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Herbs and spices	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022



			Ices and desserts	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Meat and meat products, game and poultry	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Non-alcoholic beverages	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Nuts and nut products, snacks	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Prepared dishes	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Soups, broths and sauces	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
			Surfaces	Balance Stomacher Incubator Waterbath	Method 11 - Based on ISO 4833-Part 1:2013 + Amd 1:2022
		Colony Count Technique by Spiral Plating - surface count on non-selective agar at 30°C	Cereals and bakery products	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			Confectionary	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			Dairy products	Balance Stomacher	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022

	Incubator Spiral Plater Colony Counter	
Egg and egg products	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Fish, shellfish and molluscs	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Foodstuffs intended for special nutritional purposes	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Fruit and vegetables	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Herbs and spices	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Ices and desserts	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Meat and meat products, game and poultry	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Non-alcoholic beverages	Balance Stomacher	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022

				Incubator Spiral Plater Colony Counter	
			Nuts and nut products, snacks	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			Prepared dishes	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			Soups, broths and sauces	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			Surfaces	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
Enumeration of presumptive <i>Bacillus cereus</i>	Colony Count Technique by surface count on selective MYP agar	Cereals and bakery products	Balance Stomacher Incubator	ISO 7932:2004+A1:2020	
		Herbs and spices	Balance Stomacher Incubator	ISO 7932:2004+A1:2020	
		Nuts and nut products, snacks	Balance Stomacher Incubator	ISO 7932:2004+A1:2020	
		Prepared dishes	Balance Stomacher Incubator	ISO 7932:2004+A1:2020	
		Soups, broths and sauces	Balance Stomacher Incubator	ISO 7932:2004+A1:2020	
Enumeration of <i>Pseudomonas</i>	Membrane filtration and culture on a selective agar plate	Bacteriological conditions of	Incubators Filtration	Method W6 - Based on the Standing Committee on Analysts	

	aeruginosa		potable water	apparatus Vacuum pump UV Light source	(UK) Microbiology of Drinking Water (MDW) (2015) - Part 8 - Section B
			Bacteriological conditions of swimming pools and spas	Incubators Filtration apparatus Vacuum pump UV Light source	Method W6 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2015) - Part 8 - Section B
			Non-alcoholic beverages	Incubators Filtration apparatus Vacuum pump UV Light source	Method W6 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2015) - Part 8 - Section B
			Others	Incubators Filtration apparatus Vacuum pump UV Light source	Method W6 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2015) - Part 8 - Section B
	Sampling Techniques from Surfaces	Microbiological Analysis using Swabs	Surfaces	Swabs Cloths Sponges Plastic 10x10 cm Template Stomacher Incubator	Method 23 - Based on ISO 18593:2018