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[1]	Yes

[1] 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	Division of Clinical Microbiology, University Hospital Galway, Galway, Ireland, H91 Y952

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	Cereals and bakery products	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020

		plating onto two selective agars			
			Confectionary	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
			Dairy products	Balance Stomacher Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
			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 Incubator Waterbath	Method 12 - Based on ISO 6579-1:2017 + Amd 1:2020
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

	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 apparatus Vacuum pump	Method W5 - Based on the Standing Committee on Analysts (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	Method 13 - Based on ISO 6888-1:2021

	Incubator	
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 products, snacks	Balance Stomacher Incubator	Method 13 - Based on ISO 6888-1:2021
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	Method 13 - Based on ISO 6888-1:2021

				Incubator	
		Colony Count Technique by surface count on selective agar with confirmation by tube coagulase. Maldi-tof added as a confirmation method.	Egg and egg products	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	Bacteriological conditions of	Incubator Quanti-Tray	Method W18 - Based on the Standing Committee on Analysts

		Quantitray)	environmental waters	sealer UV Light source	(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 molluscs	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
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	Balance	Method 9 - Based on ISO 21528-

			sauces	Stomacher Incubator Waterbath	2:2017
			Surfaces	Balance Stomacher Incubator Waterbath	Method 9 - Based on ISO 21528-2:2017
	Enumeration of Escherichia coli	Colony Count Technique by surface count using membranes with a resuscitation step at 37°C and culture on selective agar plates at 44°C	Cereals and bakery products	Balance Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
			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	Method 8 - Based on ISO 16649-

				Stomacher Incubator	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 Stomacher Incubator	Method 8 - Based on ISO 16649-1:2018
			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	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A

				spreaders Colony counter	
			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 spreaders Colony counter	Method W4 - Based on the Standing Committee on Analysts (UK) Microbiology of Drinking Water (MDW) (2020) - Part 7 - Section A
	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	Bacteriological conditions of environmental	Incubators Filtration apparatus	Method W3 - Based on ISO 7899-2:2000

		environmental samples at 37°C for 4 hours and 44°C for 44 hours	waters	Vacuum pump	
			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 Listeria species	Colony Count Technique by surface count on selective agar	Cereals and bakery products	Balance Stomacher Incubator	Method 22b - Based on ISO 11290-2:2017
			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	Method 22b - Based on ISO 11290-2:2017

				Incubator	
			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	Colony Count Technique by Membrane Filtration	Endoscope Rinse Water	Incubators Filtration	Method W23 - based on HTM 01-06 and ISO 15883-1:2009 +

	Endoscope Washer Disinfectors			apparatus Vacuum pump	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	Method 11 - Based on ISO 4833-

				Stomacher Incubator Waterbath	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	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022

	Colony Counter	
Dairy products	Balance Stomacher Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
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 Incubator Spiral Plater Colony Counter	Method 11a - Based on ISO 4833-Part 2:2013 + Amd 1:2022
			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 Bacillus cereus	Colony Count Technique by surface count on selective MYP agar	Cereals and bakery products	Balance Stomacher Incubator	Method 4 - Based on ISO 7932:2004+A1:2020
			Herbs and spices	Balance Stomacher Incubator	Method 4 - Based on ISO 7932:2004+A1:2020

			Nuts and nut products, snacks	Balance Stomacher Incubator	Method 4 - Based on ISO 7932:2004+A1:2020
			Prepared dishes	Balance Stomacher Incubator	Method 4 - Based on ISO 7932:2004+A1:2020
			Soups, broths and sauces	Balance Stomacher Incubator	Method 4 - Based on ISO 7932:2004+A1:2020
	Enumeration of Pseudomonas aeruginosa	Membrane filtration and culture on a selective agar plate	Bacteriological conditions of potable water	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
			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

806 Identification of cultured bacteria and fungi using non-nucleic acid based techniques - .04 Identification using MALDI-TOF Spectroscopy (Mass spectrometry)	Identification of cultured bacteria	MALDI-TOF Spectroscopy (mass spectrometry)	All Food and Water	Bruker MALDI-TOF	