


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

 <p>Accredited to ISO/IEC 17025:2005</p>	<h3>Northern Ireland Public Health Laboratory</h3> <p>Issue No: 015 Issue date: 26 January 2012</p>	
	<p>Food Hygiene Department Belfast Health and Social Care Trust Lisburn Road Belfast Northern Ireland BT9 7AD</p>	<p>Contact: Dr I G Wilson Tel: +44 (028) 902 63553 Fax: +44 (028) 902 63991 E-Mail: ian.wilson1@belfasttrust.hscni.net Website:</p>
<p>Testing performed at the above address only</p>		

DETAIL OF ACCREDITATION

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS including Dairy Products	<u>Microbiological Tests</u> Enumeration: <i>Bacillus cereus</i> and <i>Bacillus</i> spp <i>Clostridium perfringens</i> Enterobacteriaceae <i>Listeria monocytogenes</i> and <i>Listeria</i> spp Coagulase positive <i>Staphylococcus</i>	Documented In-House Methods FM 006 using PEMBA spread plate and confirmation with BBL Crystal Identification System FM 007 using TSC pour plate and confirmation with Nagler and API32A FM 004 using VRBGA pour plate FM 009 using Brilliance Listeria agar spread plate and confirmation using Microbact Identification System 1) FM 005 using Baird Parker and Brilliance Staph 24 agar spread plate. Confirmation with DNase, latex agglutination and tube coagulase. 2) FM015 using Brilliance Staph 24 agar spread plate. Confirmation with DNase, latex agglutination and tube coagulase.
	Food and Food Products	Total aerobic colony count at 30 °C <i>Escherichia coli</i> (beta-glucuronidase-positive)



2017
Accredited to
ISO/IEC 17025:2005

Schedule of Accreditation
issued by
United Kingdom Accreditation Service
21 - 47 High Street, Feltham, Middlesex, TW13 4UN, UK

Northern Ireland Public Health Laboratory
Issue No: 015 Issue date: 26 January 2012

Testing performed at main address only

Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
FOOD AND FOOD PRODUCTS including Dairy Products (cont'd) Raw Molluscs only	<u>Microbiological Tests</u> (cont'd) <i>Escherichia coli</i>	Documented In-House Methods FM 014 based on CEFAS SOP 1175:2008
FOOD AND FOOD PRODUCTS	<u>Microbiological Tests</u> Detection: <i>Campylobacter</i> spp <i>Escherichia coli</i> O157 <i>Listeria monocytogenes</i> and <i>Listeria</i> spp <i>Salmonella</i> spp	Documented In-House Methods FM 011 using Bolton Broth, mCCDA and confirmation using dry spot latex agglutination FM 013 using mTSB, IMS and CTSMAC with confirmation to latex agglutination stage only FM 009 using Half-Fraser Broth, Fraser Broth enrichment with sub-culture to Brilliance Listeria and Oxford agars. Confirmation using Microbact Identification System. FM 010 using based on BS EN ISO 6579:2002 + A1:2007 Confirmation using API 20E and serology.

END