

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>UKAS TESTING 2374</p> <p>Accredited to ISO/IEC 17025:2005</p>	<h3>Kingmoor Technical Services Ltd</h3> <p>Issue No: 024 Issue date: 30 November 2011</p>	
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<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
<p>ENVIRONMENTAL SWABS</p> <p>Swabs from food production premises and/or from hands of food production personnel</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration of target organism from Transport swabs only:</p> <p>Aerobic Colony Count (TVC) at 30 °C for 48 hrs or 72 hrs</p> <p>Coliforms (presumptive)</p> <p>Coliforms and <i>Escherichia coli</i></p> <p>Enterobacteriaceae (presumptive and confirmed)</p> <p>Pseudomonas spp (presumptive)</p> <p><i>Staphylococcus aureus</i></p>	<p>Documented In-House Method KM20 for handling and sample preparation of swabs in conjunction with associated food method:</p> <p>KM02 based on BS EN ISO 4833:2003</p> <p>KM29 based on BS EN ISO 4832:2006</p> <p>KM28 using chromogenic agar</p> <p>KM30 based on BS ISO 21528-2:2004 at 37 °C, confirmation by oxidase reaction and fermentation test</p> <p>KM41 using spread plate technique on selective agar at 25 °C</p> <p>KM03 based on BS EN ISO 6888-1:1999, confirmation by Oxoid Staphytect Plus or by coagulase plasma upon request</p>



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ENVIRONMENTAL SWABS Swabs from food production premises and/or from hands of food production personnel (cont'd)	<u>Microbiological Tests</u> (cont'd) Detection of target organism from various swab types: <i>Listeria</i> spp including species identification <i>Listeria</i> spp <i>Salmonella</i> spp	 KM08 client specified based on US FDA BAM online: Ch 10 Sept 2002, with supplemented BLEB used throughout and Oxford Listeria Selective agar with confirmation by bioMérieux API Listeria KM61 using bioMérieux VIDAS [®] LIS, confirmation by bioMérieux API Listeria 1) KM90 and KM10 based on BS EN ISO 6579:2002 + A1:2007, confirmation by bioMérieux API 20E 2) KM60 using bioMérieux VIDAS SLM, dual selective enrichment 4, confirmation by bioMérieux API 20E
FOOD AND FOOD PRODUCTS (including DAIRY)	<u>Microbiological Tests</u> Enumeration of: Aerobic Colony Count (TVC) at 30°C for 48 hrs or 72 hrs Coliforms (presumptive) Coliforms and <i>Escherichia coli</i> Enterobacteriaceae (presumptive and confirmed) Lactic Acid Bacteria	Documented In-House Methods KM02 based on BS EN ISO 4833:2003 KM29 based on BS EN ISO 4832:2006 at 37 °C for general foods or 30 °C for dairy products KM28 using chromogenic agar KM30 based on BS ISO 21528-2:2004 at 37 °C, confirmation by oxidase reaction and fermentation test KM43 using MRS Agar spread plates incubated microaerophilically at 30 °C



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FOOD AND FOOD PRODUCTS (including DAIRY) (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-House Methods
	Enumeration of: (cont'd)	
	<i>Listeria</i> spp, including species identification	KM83 based on BS EN ISO 11290-2:1998 + A1:2004, confirmation by bioMérieux API Listeria
	<i>Pseudomonas</i> spp (presumptive)	KM41 using spread plate technique on selective agar at 25 °C
	<i>Staphylococcus aureus</i>	KM03 based on BS EN ISO 6888-1:1999, with confirmation by Oxoid Staphylect Plus latex agglutination or by coagulase plasma upon request
	<i>Clostridium perfringens</i>	KM05 based on BS EN ISO 7937:2004 for <i>Clostridium perfringens</i> with confirmation by bioMérieux API 20A and BS ISO 15213:2003 for sulphite reducing clostridia
	Yeasts and Moulds at 25 °C	KM04 using OGYE agar pour plate method
Detection of:		
<i>Listeria</i> spp, including species identification	KM08 client specified based on US FDA BAM online Jan 2001:Ch 10 Sept 2002. Supplemented BLEB used throughout and Oxford Listeria Selective agar with confirmation by bioMérieux API Listeria	
<i>Listeria</i> spp	KM61 using bioMérieux VIDAS [®] LIS, confirmation by bioMérieux API Listeria	



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FOOD AND FOOD PRODUCTS (including DAIRY) (cont'd)	<u>Microbiological Tests</u> (cont'd) Detection of: (cont'd) <i>Salmonella</i> spp	Documented In-House Methods 1) KM90 and KM 10 based on BS EN ISO 6579:2002, confirmation by bioMérieux API 20E 2) KM60 using bioMérieux VIDAS SLM, dual selective enrichment 4, confirmation by bioMérieux API 20E
FOOD AND FOOD PRODUCTS Dried food ingredients, (including dairy, herbs, spices, and flavour mixes)	<u>Microbiological Tests</u> Enumeration of: Yeasts and Moulds at 25 °C	Documented In-House Methods KM46 using Phytone Yeast Extract Agar based on client supplied method
FOOD AND FOOD PRODUCTS Prepared foods and ready meals, excluding dairy	<u>Microbiological Tests</u> Enumeration of: Bacillus cereus (presumptive) <i>Escherichia coli</i> Yeasts and Moulds at 25°C	Documented In-House Methods KM86 using spread plate and selective agar KM84 membrane method based on BS ISO 16649-1:2001 KM58 using OGYE agar spread plate method
WATERS Potable and Process	<u>Microbiological Tests</u> Enumeration of: Coliforms and <i>E coli</i> , MPN Enterococci	Documented In-House Methods KM59 using IDEXX Colilert 18 Quantitray based on The Microbiology of Drinking Water 2009, Part 4D KM51 using membrane filtration based on The Microbiology of Drinking Water 2010, Part 5



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WATERS (cont'd) Potable and Process (cont'd)	<u>Microbiological Tests</u> (cont'd) Enumeration of: (cont'd) <i>Clostridium perfringens</i> Total viable count at 22 °C and 37 °C	Documented In-House Methods KM13 using membrane filtration based on The Microbiology of Drinking Water 2010, Part 6 KM14 pour plate based on The Microbiology of Drinking Water 2007, Part 7
	END	