

Schedule of Accreditation

issued by

United Kingdom Accreditation Service

2 Pine Trees, Chertsey Lane, Staines-upon-Thames, TW18 3HR, UK



2017

Accredited to
ISO/IEC 17025:2017

Belfast Health and Social Care Trust - Northern Ireland Public Health Laboratory also operating as Central Microbiology Laboratories

Issue No: 024 Issue date: 30 April 2021

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Testing performed at the above address only

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 Staphylococci (including <i>Staphylococcus aureus</i>)	Documented In-House Methods FM 006 using PEMBA spread plate, confirmation with BBL Crystal Identification System FM 007 based on ISO 7937:2004, confirmation with Nagler and API32A FM 004 based on ISO 21528-2:2017 FM 009 based on ISO 11290-2:2017, confirmation using Microbact Identification System FM 015 using Brilliance Staph 24 agar spread plate, confirmation with latex agglutination and tube coagulase
(excluding Dairy Products)	Total aerobic colony count	FM 001 using Plate Count agar at 30°C for 48h by surface spread technique
Food and Food Products	<i>Escherichia coli</i> (β -glucuronidase positive)	FM 003 using TBX spread plate



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOOD AND FOOD PRODUCTS including Dairy Products (cont'd)</p> <p>Raw Molluscs only</p> <p>(including raw molluscs)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p><i>Escherichia coli</i> (β-glucuronidase positive)</p> <p>Detection:</p> <p><i>Campylobacter</i> spp</p> <p><i>Escherichia coli</i> O157</p> <p><i>Listeria monocytogenes</i> and <i>Listeria</i> spp</p> <p><i>Salmonella</i> spp</p>	<p>Documented In-House Methods</p> <p>FM 014 MPN method based on CEFAS Generic Protocol Issue 14 (23/05/2018)</p> <p>FM 011 using Bolton Broth, mCCDA and confirmation using dry spot latex agglutination</p> <p>FM 013 based on ISO 16654:2001+Amd-1:2017 with confirmation to latex agglutination stage only</p> <p>FM 009 based on ISO 11290-1:2017, confirmation using Microbact Identification System</p> <p>FM 010 based on BS EN ISO 6579-1:2017+A1:2020, confirmation using API 20E and serology</p>
<p>WATER</p> <p>Potable, non-potable, recreational, bottled</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration:</p> <p><i>Pseudomonas aeruginosa</i></p>	<p>Documented In-House Method</p> <p>WM 006 using membrane filtration with CFC Agar and incubation at 37 °C for 48hrs</p>

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