


Schedule of Accreditation

issued by

United Kingdom Accreditation Service

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

 <p>2724</p> <p>Accredited to ISO/IEC 17025:2017</p>	<p>Public Health England Food, Water and Environmental Microbiology Laboratory, York</p> <p>Issue No: 043 Issue date: 26 March 2021</p>	
	<p>Block 10 York Biotech Campus Sand Hutton York YO41 1LZ</p>	<p>Contact: Mrs Kathryn Tomlinson Tel: +44 (0) 1904468948 Fax: +44 (0) 1904468082 E-Mail: Kathryn.Tomlinson@phe.gov.uk</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
ENVIRONMENTAL SAMPLES Animal hair, wool, soil and environmental samples	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Bacillus anthracis</i> (anthrax spores), confirmed</p>	<p>Documented In-House Methods:</p> <p>Documented In-house Method FYOS67 version 7 based on Knisely R.F., Journal of Bacteriology, 1966</p>
ENVIRONMENTAL SAMPLES from Food production premises including Swabs, Cloths, Containers etc	<p><u>Microbiological Tests</u></p> <p>Detection:</p> <p><i>Listeria</i> spp, including species identification</p>	<p>Documented In-Hhouse Method FYOS43 (E1) / FNES4 version 5, for sample preparation in conjunction with the appropriate foods method:</p> <p>FYOS53 (F19) / FNES22 version 4 based on BS EN ISO 11290-1:2017 and confirmation as <i>Listeria</i> spp and/or <i>Listeria monocytogenes</i> by real-time PCR using method FYOS117 (M3) / FNES44 version 3 or biochemical confirmation using either API or MicroGen Listeria identification kit</p>



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<p>ENVIRONMENTAL SAMPLES from Food production premises including Swabs, Cloths, Containers etc (cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection: (Cont'd)</p> <p><i>Salmonella</i> spp, including serological identification to Group level</p> <p>Shiga toxin producing <i>E. coli</i> (STEC) DNA</p> <p>Enumeration:</p> <p>Aerobic colony count at 30°C</p>	<p>Documented In-House Methods:</p> <p>1) FYOS48 (F13) / FNES16 version 5 based on ISO 6579-1:2017 + A1:2020 with confirmation as <i>Salmonella</i> spp by real-time PCR using method FYOS117 (M3) version 5 /FNES44 version 3 or biochemical/ serological confirmations</p> <p>2) FYOS116 (M2) version 8/FNES43 version 5 Detection of <i>Salmonella</i> spp using primary enrichment in Buffered Peptone Water, automated Qiagen EZ1 Advanced XL extraction and subsequent real time PCR with confirmation using FYOS48 (F13) version 6 / FNES16 version 5 with Biochemical / Serological testing</p> <p>FYOS152 (M6) version 5 / FNES46 version 4 based on BS EN ISO 13136:2012 using automated Qiagen EZ1 Advanced XL extraction and Real Time PCR</p> <p>FYOS46 (F10) version 7 /FNES14 version 5 using surface plating (spread or spiral) on PCA incubated at 30°C for 48h</p>



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ENVIRONMENTAL SAMPLES from Food production premises including Swabs, Cloths, Containers etc (cont'd)	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration: (Cont'd)</p> <p>Enterobacteriaceae, confirmed</p> <p><i>Escherichia coli</i>, β-glucuronidase positive</p> <p><i>Staphylococcus aureus</i> and other Coagulase Positive Staphylococci, confirmed</p>	<p>Documented In-House Methods:</p> <p>1) FYOS56(F23) / FNES13 (version 4) based on BS EN ISO 21528-2:2017</p> <p>2) FYOS40 version 6 (F38) / FNES72 Version 2 using MPN TEMPO method</p> <p>FYOS44 (F8) / FNES3 version 6 based on BS ISO 16649-2:2001</p> <p>FYOS47 (F12) version 6 / FNES8 version 5, based on BS EN ISO 6888-1:1999 including amendment 1:2003 using latex kit or tube coagulase confirmation</p>
FOODS AND FOOD PRODUCTS Unspecified unless stated	<p>Detection:</p> <p><i>Campylobacter</i> spp, confirmed</p> <p><i>Escherichia coli</i> O157, confirmed</p>	<p>FYOS54 (F21) version 8 / FNES15 version 5, based on BS EN ISO 10272-1:2017 and confirmation by biochemical confirmation for <i>Campylobacter</i> spp</p> <p>FYOS52 (F17) version 6 / FNES25 version 5, using enrichment and automated IMS followed by plating on CTSMAC at 37°C for 22 hours and serological/ biochemical confirmations</p>



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Materials/Products tested	Type of test/Properties measured/Range of measurement	Standard specifications/ Equipment/Techniques used
<p>FOODS AND FOOD PRODUCTS Unspecified unless stated (Cont'd)</p> <p>Food and Food products including Raw molluscan shellfish</p>	<p><u>Microbiological Tests (Cont'd)</u></p> <p>Detection: (Cont'd)</p> <p><i>Listeria</i> spp, including species identification</p> <p><i>Salmonella</i> spp, including serological identification to Group level</p>	<p>Documented In-House Methods:</p> <p>FYOS53 (F19) / FNES22 (version 4) , based on BS EN ISO 11290-1:2017 and confirmation as <i>Listeria</i> spp and/or <i>Listeria monocytogenes</i> by real-time PCR using method FYOS117 (M3) / FNES44 (version 3) or biochemical confirmation using either API or MicroGen <i>Listeria</i> identification kit</p> <p>1) FYOS48 (F13) version 6 / FNES16 version 5 based on ISO 6579-1:2017 + A1:2020 with confirmation as <i>Salmonella</i> spp by real-time PCR using method FYOS117 (M3) / FNES44 or biochemical/ serological confirmations</p> <p>2) FYOS116 (M2) version 8 / FNES43 version 5 Detection of <i>Salmonella</i> spp using primary enrichment in Buffered Peptone Water, automated Qiagen EZ1 Advanced XL extraction and subsequent real time PCR with confirmation using FYOS48 (F13) / FNES16 with biochemical / serological testing</p>
<p>FOODS AND FOOD PRODUCTS including SPROUTED SEEDS, and IRRIGATION WATERS</p>	<p>Shiga toxin producing <i>E. coli</i> (STEC) DNA</p>	<p>FYOS152 (M6) / FNES46 (version 4) based on BS EN ISO 13136:2012 using automated Qiagen EZ1 Advanced XL extraction and Real Time PCR</p>



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FOODS AND FOOD PRODUCTS Unspecified unless stated (cont'd)	<u>Microbiological Tests</u>	Documented In-house Methods: (cont'd)
Raw Milk	Enumeration:	Documented In-House Methods:
	Aerobic colony count at 30°C	FYOS46 (F10) version 7 / FNES14 version 5 using surface plating (spread or spiral) on PCA incubated at 30°C for 48h
	Aerobic colony count at 30°C	FYOS45 (F9) / FNES40 (version 4), based on BS EN ISO 4833- 1:2013
	<i>Bacillus cereus</i> , presumptive	FYOS50 (F15) version 6 / FNES09 version 4, based on BS EN ISO 7932:2004 +A1:2020
	<i>Clostridium perfringens</i> , confirmed	FYOS49 (F14) version 7 / FNES11 version 4, based on BS EN ISO 7937:2004
	Enterobacteriaceae, confirmed	1) FYOS56 (F23) / FNES13 (version 4), based on BS ISO 21528-2:2017 2) FYOS40 (version 6) (F38) / FNES72 (version 2) using MPN TEMPO method
	<i>Escherichia coli</i> , β-glucuronidase positive	FYOS44 (F8) / FNES3 (version 6), based on BS ISO 16649-2:2001
	<i>Escherichia coli</i> , (β-glucuronidase positive MPN) confirmed	FYOS55 (F22) / FNES28 (version 4), based on ISO 16649-3:2015
<i>Listeria</i> spp, including species identification	FYOS53 (F19) / FNES22 (version 4), based on BS EN ISO 11290-2: 2017 and confirmation as <i>Listeria</i> spp and/or <i>Listeria</i> <i>monocytogenes</i> by real-time PCR using method FYOS117 (M3) / FNES44 (version 3) or biochemical confirmation using either API or MicroGen <i>Listeria</i> identification kit	



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FOODS AND FOOD PRODUCTS Unspecified unless stated (cont'd)	<u>Microbiological Tests</u> (cont'd)	Documented In-house Methods: (cont'd)
Chicken Neck Skins Packaging swabs	Enumeration: (Cont'd) <i>Staphylococcus aureus</i> and other Coagulase Positive Staphylococci, confirmed <i>Campylobacter</i> spp., confirmed	FYOS47 (F12) version 6 / FNES8 (version 5) based on BS EN ISO 6888-1:1999 including amendment 1:2003 using latex kit or tube coagulase confirmation FYOS54 (F21) / FNES15 (version 5), based on BS EN ISO 10272- 2:2017 and biochemical confirmation for <i>Campylobacter</i> spp
SHELLFISH Raw molluscan shellfish (cockles, oysters and mussels)	<i>Escherichia coli</i> (MPN)	FYOS51 (F16) version 5/ FNES48 version 6 (CEFAS Generic Protocol Issue 15) based on ISO 16649-3: 2005 and used for shellfish bed classification
Milks	Coliforms, confirmed	FYOS35 (D4) verion 4 / FNES41 version 3 based on BS ISO 4832: 2006
FOODS AND FOOD PRODUCTS Milk and Cream	<u>Chemistry Tests</u> Determination of alkaline phosphatase activity	Documented In-House Method: FYOS36 version 6 / FNES87 version 1 based on ISO 11816-1: 2013
Food and Food Products	Water activity	FYOS110 version 5 / FNES67 version 2 based on BS EN ISO 18787:2017
WATERS Potable, pool, process, domestic services, environmental, recreational and cooling towers	<u>Microbiological Tests</u> Detection: <i>Escherichia coli</i> O157	Documented In-house Methods: FYOS31 (W16) / FNES34 (version 3) based on the Microbiology of Drinking Water Part 4F, 2016, Environment Agency



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<p>WATERS Potable, pool, process, domestic services, environmental, recreational and cooling towers (cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection:</p> <p><i>Salmonella</i> spp, confirmed</p> <p>Isolation and Enumeration:</p> <p><i>Legionella</i> spp, confirmed incl. identification of <i>Legionella pneumophila</i> SG1 and SG 2-15</p> <p>Enumeration:</p> <p>Aerobic colony count at 22 °C and at 37 °C</p>	<p>Documented In-house Methods:</p> <p>1) FYOS29 version 5 based on the Microbiology of Drinking Water Part 9, 2006, Environment Agency with confirmation as <i>Salmonella</i> spp by real-time PCR using method FYOS117 (M3) / FNES44 or biochemical / serological confirmations</p> <p>2) FYOS116 (M2) version 8 /FNES43 version 5 Detection of <i>Salmonella</i> spp using Membrane Filtration and primary enrichment in Buffered Peptone Water, automated Qiagen EZ1 Advanced XL extraction with subsequent real time PCR with confirmation using FYOS48 (F13) version 6 / FNES16 version 5 with Biochemical/ Serological testing</p> <p>FYOS114 (W12) / FNES24 (version 5) based on ISO 11731:1998 / BS 6068-4.12:1998 (withdrawn)</p> <p>FYOS26 (W4) version 4 / FNES58 version 2 based on the Microbiology of Drinking Water Part 7A, 2020, Environment Agency</p>



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<p>WATERS Potable, pool, process, domestic services, environmental, recreational and cooling towers (cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Enumeration:</p> <p><i>Clostridium perfringens</i>, confirmed</p> <p>Coliform bacteria, confirmed and <i>Escherichia coli</i>, confirmed</p> <p>Coliform bacteria, confirmed and <i>Escherichia coli</i>, confirmed, MPN</p> <p>Enterococci, confirmed</p> <p><i>Pseudomonas aeruginosa</i>, confirmed</p> <p>Detection:</p>	<p>Documented In-house Methods:</p> <p>FYOS27 (W5) version 5/FNES59 version 2 based on based on the Microbiology of Drinking Water Part 6, 2015, Environment Agency</p> <p>FYOS24 (W2) version 5 / FNES39 version 4 based on the Microbiology of Drinking Water Part 4A, 2016, Environment Agency</p> <p>FYOS32 (W18) version 5 / FNES50 version 3 using IDEXX (Colilert 18) Quanti-tray™, based on the Microbiology of Drinking Water Part 4D, 2016, Environment Agency</p> <p>FYOS25 (W3) version 7/ FNES23 version 3 based the Microbiology of Drinking Water Part 5, 2012, Environment Agency</p> <p>FYOS28 (W6) / FNES12 (version 3) based on the Microbiology of Drinking Water Part 8, 2015, Environment Agency</p>
<p>WATERS Sea waters</p>	<p><i>Salmonella</i> spp, confirmed</p>	<p>1) FYOS29 version 5 based on the Microbiology of Drinking Water Part 9, 2006, Environment Agency with confirmation as <i>Salmonella</i> spp by real-time PCR using method FYOS117 (M3) / FNES44 or biochemical I/ serological confirmations</p>



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<p>WATERS Sea waters (Cont'd)</p>	<p><u>Microbiological Tests</u> (cont'd)</p> <p>Detection: (cont'd)</p> <p><i>Salmonella</i> spp, confirmed</p> <p>Enumeration:</p> <p>Coliform bacteria, confirmed and <i>Escherichia coli</i>, confirmed</p> <p>Enterococci, confirmed</p>	<p>Documented In-house Methods:</p> <p>2) FYOS116 (M2) version 8 / FNES43 version 5 Detection of <i>Salmonella</i> spp using Membrane Filtration and primary enrichment in Buffered Peptone Water, automated Qiagen EZ1 Advanced XL extraction with subsequent real time PCR with confirmation using FYOS48 (F13) / FNES16 with Biochemical / Serological testing</p> <p>FYOS24 (W2) / FNES39 (version 4) using membrane filtration based on the Microbiology of Drinking Water Part 4A, 2016, Environment Agency</p> <p>FYOS25 (W3) version 7 / FNES23 version 3 based the Microbiology of Drinking Water Part 5, 2012, Environment Agency</p>
<p>WATERS Endoscope Washer Disinfectant Rinse Waters</p>	<p><u>Microbiological Tests</u></p> <p>Enumeration of Viable Mesophilic Bacteria (Aerobic Colony Count)</p>	<p>Documented In-House Methods:</p> <p>FYOS133 (W22) version 5 / FNES10 version 4 using a single aliquot membrane filtration on TSA at 30 °C for 5 days in accordance HTM 01-06 Part E 2016</p>
<p>RO Fluids and Ultrapure Dialysis Fluids</p>	<p>Enumeration of Viable Mesophilic Bacteria (Aerobic Colony Count)</p>	<p>FYOS150 (version 3) (W22a) / FNES69 (version 3) based on BS ISO 13959: 2014, using membrane filtration and TGEA incubated at 21 °C for 7 days</p>
END		