

# Schedule of Accreditation

issued by

## United Kingdom Accreditation Service

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

|   |  |   |
|---|--|---|
|  <p><b>UKAS</b><br/>TESTING<br/>4557</p> <p>Accredited to<br/>ISO/IEC 17025:2017</p> | <p><b>Fridays Ltd, trading as Weald Laboratory Services</b></p> <p>Issue No: 009 Issue date: 09 January 2021</p> |   |
|   | <p>Chequertree Farm<br/>Cranbrook<br/>Kent<br/>TN17 3PN</p>  | <p>Contact: Mr J Friday<br/>Tel: +44 (0)1580 710200<br/>Fax: +44 (0)1580 713512<br/>E-Mail: lab@fridays.co.uk<br/>Website: www.fridays.co.uk/wls.html</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   |
|---|---|--|
| <p>POULTRY, ENVIRONMENTAL SAMPLES/MATERIALS AND FAECAL SAMPLES AS SPECIFIED</p> <p>Environmental swabs<br/>Hatchery tray liners<br/>Poultry dust<br/>Poultry faeces<br/>Chick yolk sac, liver, terminal intestines &amp; caecal tonsil sample</p> | <p><u>Microbiological Testing</u></p> <p>Detection:</p> <p>Detection of motile <i>Salmonella</i> spp including identification to group level</p>  | <p>Documented In-house Methods</p> <p>QAT 004 and QAT 004a based on BS EN ISO 6579-1:2017+A1 :2020 (employing MSRV), confirmed using API biochemical profile and Prolab antisera agglutination reagents for matrices as required for the purposes of testing in accordance with Control of Salmonella in Poultry Orders (refer to www.gov.uk for current laboratory approval status)</p> |
| <p>FOOD and FOOD PRODUCTS, as appropriate to product specification</p>  | <p>Enumeration:</p> <p><i>Bacillus cereus</i> (presumptive)</p> <p>Coliforms (presumptive)</p> <p>Enterobacteriaceae (presumptive)</p> <p><i>Escherichia coli</i> (<math>\beta</math>-glucuronidase positive)</p> | <p>QAT 004 H based on BS EN ISO 7932:2004+A1:2020</p> <p>QAT 004 K based on BS ISO 4832:2006</p> <p>QAT 004 Z based on BS EN ISO 21528-2:2017</p> <p>QAT 004 R using bioMérieux CHROM ID agar by pour plate technique, incubated at 37°C for 24h</p>   |



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

**Fridays Ltd, trading as Weald Laboratory Services**  
**Issue No: 008 Issue date: 11 May 2020**

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, as appropriate to product specification (cont'd) | <u>Microbiological Testing (cont'd)</u><br>Enumeration (cont'd):<br><i>Listeria</i> spp. including <i>L. monocytogenes</i><br>Coagulase positive <i>Staphylococcus</i><br>Aerobic Colony Count<br>Yeast and Moulds<br>Detection:<br><i>Listeria</i> spp. including <i>L. monocytogenes</i><br><i>Salmonella</i> spp. | Documented In-house Methods<br>QAT 005 A and O based on BS EN ISO 11290-2:2017, confirmed using API biochemical profile<br>QAT 004 G based on BS EN ISO 6888-1:1999/Amd 2:2018, confirmed using Oxoid Staphylect Dry Spot latex agglutination kit<br>QAT 004 J using PCA pour plate incubated at 30°C for 48h<br>QAT 004 L by spread plate technique using RBC<br>QAT 004 M and O using VIDAS LIS, confirmed using API biochemical profile<br>QAT 004 P, T and Q using VIDAS UP, confirmed using API biochemical profile and Prolab antisera agglutination reagents |
| WHOLE SHELL EGGS   | <i>Salmonella</i> spp.   | QAT 004 B, T and Q in accordance with British Egg Industry Council Code of Practice for Lion Eggs Annex Q 2013, issue 01, confirmed using API biochemical profile and Prolab antisera agglutination reagents  |
| ENVIRONMENTAL SWABS  | Enumeration:<br>Coliforms (presumptive)<br>Aerobic Colony Count  | QAT 004 K based on ISO 4832:2006<br>QAT 004 J using PCA pour plates incubated at 30°C for 48h   |
| END  |  |   |