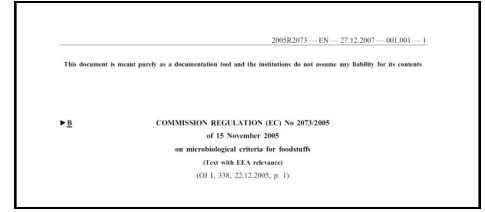




European Food Microbiology Legislation Scheme



This unique microbiological scheme provides proficiency testing samples to laboratories that examine foods products in accordance with European legislation specified in Regulation (EC) 2073/2005 Microbiological Criteria for Foodstuffs associated with Regulation (EC) 852/2004 and subsequent amendments.

The scheme assesses participants' ability to test and interpret laboratory results in accordance with EU food safety and process hygiene criteria. This scheme is of particular importance to nominated national reference and official control laboratories as part of compliance to Regulation (EC) 882/2004.

This PT scheme helps you to identify gaps in your processes, highlighting where quality improvements can be made. It also provides an opportunity to improve staffs knowledge and experience with organisms not frequently encountered.

This scheme focuses on raising awareness:

- of the test requirements for a particular food category and how to interpret microbiological results for batches
- of updates in legislation and testing requirements
- of the challenges associated with enumerating food samples
- of atypical organisms circulating in the environment that may challenge a laboratory's interpretation of the PT sample due to methods, media used and confirmation tests done

Examinations required

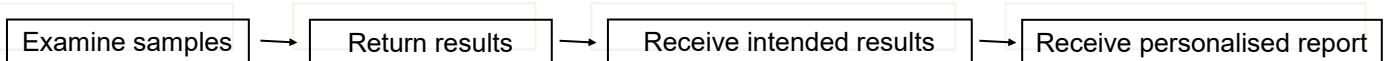
Pathogens

Cronobacter sakazakii
Salmonella spp.
Listeria monocytogenes
Shiga toxin-producing *Escherichia coli*

Enumerations

Presumptive *Bacillus cereus*
Coagulase-positive staphylococci
Listeria monocytogenes
Aerobic colony count
Escherichia coli
Escherichia coli most probable numbers
Enterobacteriaceae
Campylobacter

Four distributions available per year, each containing two samples



Your laboratory's personalised report will contain information such as:

- the contents and the levels of the sample
- performance data for each examination for you to compare your performance against other laboratories
- your on-going performance over a year which demonstrates your commitment to quality to clients and colleagues
- where relevant actions to take to ensure that your laboratory retains high standards of testing
- educational information on difficult and challenging samples

For your investigation repeat samples are provided free of charge and further expertise can be provided by our panel of renowned food and water microbiologists

Satisfactory performance with your PT provides assurance that your laboratory is compliant with testing standards, thereby meeting and maintaining accreditation requirements.

Contact the Food and Environmental Proficiency Testing Unit:
Tel: +44(0)20 8327 7119 email: foodeqa@ukhsa.gov.uk



Assisting laboratories world wide in maintaining standards of excellence



Food, water and environmental laboratories play a vital role in protecting the public's health by helping to ensure that food is safe to consume, waters are safe to drink and that environmental and recreational waters do not make people ill.

Proficiency testing or external quality assessment provides laboratories with an independent external assessment of their performance. Regular participation in proficiency testing schemes is an important part of laboratories quality procedures and helps to ensure that the results of their tests are accurate.

With over 25 years of experience, UK Health Security Agency's Food and Environmental Proficiency Testing Unit is a world leader in providing microbiology proficiency testing schemes to food, water and environmental laboratories both in the UK and in over 70 countries internationally.

Our dedicated team of experts has unrivalled professional, scientific and technical expertise in proficiency testing. Participants also have the additional advantage of drawing on the full scientific resources of UK Health Security Agency.

Benefits of participating in UK Health Security Agency's food and water proficiency testing schemes:

- Unique schemes provided:
 - that support both EU and non-EU legislation
 - inclusion of organisms such as *Mycobacterium* spp. in endoscope and cardiac cooler waters
 - Molecular scheme for Shiga-toxin producing *Escherichia coli*
 - *Vibrio cholerae* testing
 - *Staphylococcus aureus* Enterotoxin
 - Norovirus and Hepatitis A virus
- Free of charge repeat samples
- Access to expert food and water microbiologists
- Bespoke schemes reports provided
- UKHSA and z-scores provided in some scheme reports
- Ability to make extremely low level samples
- On-going performance assessment in the reports
- Samples provided in easy to use LENTICULE® discs

PT Schemes available include:

Environmental Swab
European Food Microbiology Legislation
Standard Scheme
Non-Pathogen
*Norovirus and Hepatitis A virus
Pathogenic *Vibrio*
Shellfish
Shiga toxin-producing *Escherichia coli*
Staphylococcus aureus enterotoxin
Bottled and Mineral Water
Dialysis Water
Drinking Water
Endoscope Rinse Water
Hospital Tap Water
Legionella Isolation
Legionella Molecular
Recreational and Surface Water
Mycobacterium spp. in Water