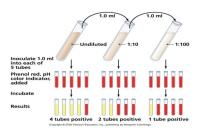


Shellfish Scheme







This unique microbiology scheme provides proficiency testing (PT) samples to laboratories that examine raw bivalve molluscs from harvesting sites in accordance with Regulation (EC) No. 854/2004 and from the production chain between harvest and consumption, in accordance with Regulation (EC) 2073/2005 and subsequent amendments. This scheme is of particular importance to nominated national reference and official control laboratories as part of compliance to Regulation (EC) 882/2004.

The scheme is organised in collaboration with the Centre for Environment, Fisheries and Aquaculture Science (Cefas), Weymouth, United Kingdom (UK) and 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.

UKHSA's Shellfish Scheme focuses on raising awareness of:

- interpreting tube combination results and the associated most probable numbers value per 100g for Escherichia coli
- updates in ISO methods

Examinations for this scheme are:

Escherichia coli MPN Salmonella spp.

Three 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.



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
- · Team members that speak several languages

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