



Food and Environmental Proficiency Testing Unit

Laboratory identification no. (check): <Lab No>
 Dispatch date: 30 January 2023
 Final date for return of results: 03 March 2023

Contact details:
 The Organisers - FEPTU
 UK Health Security Agency
 61 Colindale Avenue,
 London, NW9 5EQ, UK.
 Tel: +44 (0) 20 8327 7119
 e-mail: foodeqa@ukhsa.gov.uk



Results to be returned on-line through the website: www.phe-ega.org.uk/

You will need your log-in details for this process.

Download the on-line web instructions: https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/727111/FEPTU792.pdf

<https://www.gov.uk/government/collections/external-quality-assessment-ega-and-proficiency-testing-pt-for-food-water-and-environmental-microbiology#european-food-microbiology-legislation-scheme>

European Food Microbiology Legislation Scheme Request/Report Form

Distribution No: EFL61	Sample number: EFL183
Download the sample instruction sheet. A video on sample processing is located further down the webpage:	www.gov.uk/government/publications/european-food-microbiology-legislation-scheme-sample-instruction-sheets
Download the safety data sheet:	www.gov.uk/government/publications/safety-data-sheet-for-lenticules
<i>If you cannot examine any of these samples return your results as 'Not examined'</i>	
Sample Details:	Cooked chilli and coriander king prawns sampled at the end of the manufacturing process
Request:	Test to determine whether this sample complies with the relevant criteria stipulated in Commission Regulation (EC) No. 2073/2005 as amended

EXAMINATION 1:	Result
	Enter: Detected, Not Detected (ND), Not Examined (NE) or level (*cfu g ⁻¹)
Indicate the applicable food category for this sample (e.g. 1.18)	
Name of examination	
Method used (e.g. ISO number)	
Amount of sample examined – only complete for absence/presence examinations (g or ml)	
Result (include units e.g. cfu per g)	
How many samples from the batch are required for compliance with EC No. 2073/2005 as amended	
What conclusion can you draw from your result for this examination?	

Store LENTICULE® samples at -20°C ± 5°C

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EXAMINATION 2:	Result Enter: Detected, Not Detected (ND), Not Examined (NE) or level (*cfu g ⁻¹)
Indicate the applicable food category for this sample (e.g. 1.18)	
Name of examination	
Method used (e.g. ISO number)	
Amount of sample examined - only complete for absence/presence examinations (g or ml)	
Result (include units e.g. cfu per g)	
How many samples from the batch are required for compliance with EC No. 2073/2005 as amended	
What conclusion can you draw from your result for this examination?	

EXAMINATION 3:	Result Enter: Detected, Not Detected (ND), Not Examined (NE) or level (*cfu g ⁻¹)
Indicate the applicable food category for this sample (e.g. 1.18)	
Name of examination	
Method used (e.g. ISO number)	
Amount of sample examined - only complete for absence/presence examinations (g or ml)	
Result (include units e.g. cfu per g)	
How many samples from the batch are required for compliance with EC No. 2073/2005 as amended	
What conclusion can you draw from your result for this examination?	

What is your overall batch conclusion for this sample?	
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Enter any microbiologist's comments if you wish to do so:

Authorised by:

Date: