

List of tests- Microbiology

Matrix	Possible tests
Meat and meat products	
Fresh chilled meat Raw meat	Total plate count
	Total coliform count
	<i>E. coli</i>
	<i>S. aureus</i>
	<i>C. perfringens</i> or Clostridia spp. Salmonella species
Raw sausages, burger, ground beef and other comminuted raw meat	Yeast and mould count included , tests same as raw meat
Meat and meat products preserved by curing and pickling	Total plate count
	<i>S. aureus</i>
	Yeast and mould count
Cooked meat product	Total plate count
	<i>C. perfringens</i>
Poultry and poultry products	
Refrigerated poultry and poultry products	Enterobacteriaceae
	Total plate count
	Salmonella species
Cured and smoked product, poultry sausage	Same as of cured and smoked meat and analogous red meat products Salmonella species
Egg and egg products	
Shell eggs	Total plate count
	Total coliform count
	Salmonella species
Pasteurised whole egg	Total plate count
	Total coliform count
	<i>E. coli</i>
	Salmonella species
Fish, shellfish and crustacean	
Salt water fish	Total plate count
	Total coliform count
	<i>E. coli</i>
	<i>S. aureus</i>
	Vibrio species
Fresh water fish	Same as for salt water fish but excluding salt-tolerant organisms
	Salmonella species
	Vibrio species
Smoked, marinated and pickled fish	Same as for raw fish
	Yeast and Mould
	L. monocytogenes

Shellfish and crustacean	Total plate count
	Enterococci
	Vibrio species
Cooked fish product	
Pre-cooked battered and or breaded fish products	Total plate count
	<i>E. coli</i>
	<i>Salmonella species</i>
Milk and milk products	
Liquid raw milk intended to be heat-treated	Total plate count
	Total Enterobacteriaceae
Pasteurised milk	Total coliform count
Sterilised milk	Thermoduric count
	Mesophilic count
Milk powder	Total plate count
	Total coliform count
	Yeast and mould count
	<i>S. aureus</i>
	<i>C. perfringens</i>
	<i>Salmonella species</i>
Canned, concentrated milk	Total plate count
	Yeast and mould count
Cream (Pasteurised cream)	Salmonella
	<i>L. monocytogenes</i>
	Total plate count
	Total coliform count
	<i>S. aureus</i>
Dairy starter cultures	Total plate count
Fermented milk	Coliform test is indicative of the standard of hygiene in plant only when performed on samples within 24 hours of manufacture as the coliform bacteria will die on storage.
Cheese	Total plate count
	Total coliform count
	<i>L. monocytogenes</i>
	<i>S. aureus</i>
	Yeast and mould
	<i>C. perfringens</i>
Hard cheese from raw or thermised milk	<i>S. aureus</i>
	<i>E. coli</i>
	<i>L. monocytogenes</i>

	Salmonella species
Hard cheese from pasteurised milk	<i>S. aureus</i>
	<i>E. coli</i>
	<i>L. monocytogenes</i>
	Salmonella species
Soft cheese from raw or thermised milk	<i>S. aureus</i>
	Coliform count
	<i>E. coli</i>
	<i>L. monocytogenes</i>
	Salmonella species
Soft cheese from pasteurised milk	<i>S. aureus</i>
	<i>L. monocytogenes</i>
	Salmonella
Butter	Coliform count
	<i>E. coli</i>
	<i>L. monocytogenes</i>
	Salmonella
	Total plate count
	Yeast and mould
Ice-cream and frozen desserts	Total plate count
	Coliform count
	Yeast and mould
	<i>S. aureus</i>
	Salmonella species
Fruits, nuts and vegetables	
Refrigerated prepared salads	<i>L. monocytogenes</i>
	Salmonella species
	<i>S. aureus</i>
	Total plate count
	Coliform count and E.coli
	Mould count
Fresh vegetables to be eaten raw (salad vegetables, bean sprouts, prepared delicatessen salads)	Total plate count
	<i>E. coli</i> count
	<i>L. monocytogenes</i>
	Salmonella species
	Coliform
Blanched frozen vegetables	Total plate count
	Coliform count
Dried vegetables	Coliform count
	Yeast and moulds
Nuts	Total coliform
	Yeasts and Mould count
	Salmonella (if there is no further heat treatment)

Fruit	
Prepared fresh fruit salad	Salmonella
Fruit paste, purees, comminuted fruit	Mould count
Fruit juice and squashes	Yeast
Frozen fruit juice	Total plate count
	Yeast and mould count
	Spore count
Sugar and sugar syrups	Total plate count
	Mesophilic and thermophilic spore count
	Yeast and Mould count
Salted, pickled and fermented vegetables	Direct microscopic count
	Yeast and mould count
	<i>S. aureus</i>
	Coliform count
Spices	Total plate count
	Yeast and mould count
Alcoholic beverages	
Alcoholic beverages	Total plate count
	Yeast and mould count
Bread, cakes and bakery goods	
Bread, cakes and bakery goods	Total plate count
	For fillings and toppings, check section appropriate to the constituent
	<i>S. aureus</i>
	Yeast and mould count
Flour	Coliform count
	Total plate count
	Clostridium count
Pasta	<i>S. aureus</i>
Convenience meals	Total plate count
	Total enterobacteriaceae or coliform count
	<i>E. coli</i>
	<i>S. aureus</i>
	<i>L. monocytogenes</i>
	<i>C. perfringens</i>
	In addition one must store further pack of food at the maximum storage temperature for maximum time recommended by manufacturer and repeat tests.
Canned foods	
Canned foods	Microscopic examination of smear

	Coliform count
	Clostridium count
	Bacillus
Water	
Water	Aerobic mesophilic count
	Coliform count
	<i>Enterococci faecalis</i>
	Total coliform
	Total <i>E. coli</i>
	Sulphite reducing clostridia, <i>C. perfringens</i>
Bottled water	Total coliform
	Total <i>E. coli</i>
	Sulphite reducing clostridia, <i>C. perfringens</i>
	<i>P. aeruginosa</i>