List of tests

Matrix	Possible tests	Accredited/Not accredited
	Meat and meat products	
Fresh chilled meat	Total plate count	Accredited
Raw meat	Total coliform count	Accredited
	E. coli count	Accredited
	S. aureus	Accredited
	Salmonella species	Accredited
Raw sausages, burger, ground	Campylobacter	Accredited
beef and other comminuted raw	Yeast and Mould count	Accredited
meat	Tests same as raw meat	
Meat and meat products	Total plate count	Accredited
preserved by curing and	S. aureus	Accredited
pickling	Yeast and Mould count	Accredited
	C. perfringens	Accredited
	Total coliform count	Accredited
	E. coli count	Accredited
Cooked meat product	Total plate count	Accredited
F- 4444	C. perfringens	Accredited
	Salmonella species	Accredited
	E. coli count	Accredited
	S. aureus	Accredited
Poultry and p	poultry products	
Refrigerated poultry and	Total Enterobacteriaceae	Accredited
poultry products	Total plate count	Accredited
	Salmonella species	Accredited
	Campylobacter	Accredited
	S. aureus	Accredited
	E. coli count	Accredited
	Listeria monocytogenes	Accredited
Cured and smoked product,	Salmonella species	Accredited
poultry sausage	The same applies for cured and	
	smoked meat and analogous red	
	meat products	
Egg and	egg products	
Shell eggs	Total Enterobacteriaceae	Accredited
~	Total coliform count	Accredited
	Salmonella species	Accredited
	Yeast and Mould count	Accredited
Pasteurised whole egg	Total plate count	Accredited
i asteuriseu whole egg	Total coliform count	Accredited
	E. coli count	Accredited
	Salmonella species	Accredited
Fish, shellfish	and crustacean	11001 OWNOW
Salt water fish	Total plate count	Accredited
	Total coliform count	Accredited
	E. coli count	Accredited
	S. aureus	Accredited
	Vibrio species	Accredited
	1 10110 species	A LOOF CHIEU

Matrix	Possible tests	Accredited/Not accredited
Fresh water fish	Same as for salt water fish but	
	excluding salt-tolerant organisms	
	Salmonella species	Accredited
Smoked, marinated and pickled	C. perfringens	Accredited
fish	Yeast and Mould count	Accredited
	L. monocytogenes	Accredited
Shellfish and crustacean	Total plate count	Accredited
	Total Enterobacteriaceae	Accredited
	Vibrio species	Accredited
Cooked fish product	Same as cooked meat product	
Pre-cooked battered and or	Total plate count	Accredited
breaded fish products	E. coli count	Accredited
	Salmonella species	Accredited
	C. perfringens	Accredited
	Yeast and Mould count	Accredited
	S. aureus	Accredited
Milk and	milk products	
Liquid raw milk intended to be	Total plate count	Accredited
heat-treated	Total Enterobacteriaceae	Accredited
	Total coliform count	Accredited
Pasteurised milk	Total coliform count	Accredited
	Total plate count	Accredited
	S. aureus	Accredited
	Salmonella species	Accredited
	L. monocytogenes	Accredited
Sterilised milk	Total plate count	Accredited
	Total coliform count	Accredited
Milk powder	Total plate count	Accredited
	Total coliform count	Accredited
	Yeast and Mould count	Accredited
	S. aureus	Accredited
	C. perfringens	Accredited
	Salmonella species	Accredited
	L. monocytogenes	Accredited
Canned, concentrated milk	Total plate count	Accredited
	Yeast and Mould count	Accredited
	C. perfringens	Accredited
	L. monocytogenes	Accredited
	Sterility and Stability	Not accredited
Cream (Pasteurised cream)	Salmonella species	Accredited
01 011-1 (2 46 0 01 260 01 01 01	L. monocytogenes	Accredited
	Total plate count	Accredited
	Total coliform count	Accredited
	S. aureus	Accredited

Matrix	Possible tests	Accredited/Not accredited
Fermented milk	Coliform test is indicative of the	Accredited
	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 coliform count	Accredited
	L. monocytogenes	Accredited
	S. aureus	Accredited
	Yeast and Mould count	Accredited
	C. perfringens	Accredited
	Salmonella species	Accredited
	E. coli count	Accredited
Hard cheese from raw or	Same as for cheese	
thermised milk		
Hard cheese from pasteurised milk	Same as for cheese	
Soft cheese from raw or	Same as for cheese	
thermised milk		
Soft cheese from pasteurised milk	Same as for cheese	
Butter	Total coliform count	Accredited
	E. coli count	Accredited
	L. monocytogenes	Accredited
	Salmonella species	Accredited
	Total plate count	Accredited
	Yeast and Mould count	Accredited
Ice-cream and frozen desserts	Total plate count	Accredited
Tee cream and review desperts	Total coliform count	Accredited
	Yeast and Mould count	Accredited
	S. aureus	Accredited
	Salmonella species	Accredited
	L. monocytogenes	Accredited
	E. coli count	Accredited
Fruits, nuts	and vegetables	
Refrigerated prepared salads	L. monocytogenes	Accredited
reerigeravea proparea samus	Salmonella species	Accredited
	S. aureus	Accredited
	Total plate count	Accredited
	Total coliform count	Accredited
	E. coli count	Accredited
	Yeast and Mould count	Accredited
Fresh vegetables to be eaten raw	Total plate count	Accredited
(salad vegetables, bean sprouts,	E. coli count	Accredited
prepared delicatessen salads)	L. monocytogenes	Accredited
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Salmonella species	Accredited
	Total coliform count	Accredited
Blanched frozen vegetables	Total plate count	Accredited
	Total coliform count	Accredited

Matrix	Possible tests	Accredited/Not accredited
	S. aureus	Accredited
Dried vegetables	Total coliform count	Accredited
	Yeast and Mould count	Accredited
	B. cereus	
Nuts	Total coliform count	Accredited
	Yeasts and Mould count	Accredited
	Salmonella species (if there is no	Accredited
	further heat treatment)	
	C. perfringens	Accredited
	ruit	
Prepared fresh fruit salad	Salmonella species	Accredited
	S. aureus	Accredited
	E. coli count	Accredited
	Total coliform count	Accredited
Fruit paste, purees, comminuted fruit	Yeast and Mould count	Accredited
Fruit juice and squashes	Yeast and Mould count	Accredited
	E. coli count	Accredited
Frozen fruit juice	Total plate count	Accredited
u	Yeast and Mould count	Accredited
Sugar and sugar syrups	Total plate count	Accredited
	Yeast and Mould count	Accredited
Salted, pickled and fermented	Yeast and Mould count	Accredited
vegetables	S. aureus	Accredited
	Total coliform count	Accredited
	Vibrio species	Accredited
	E. coli count	Accredited
Spices	Total plate count	Accredited
	Yeast and Mould count	Accredited
	B. cereus	Accredited
Alcoholic	e beverages	
Alcoholic beverages	Yeast and Mould count	Accredited
Bread, cakes a	nd bakery goods	
Bread, cakes and bakery goods	Total plate count	Accredited
	E. coli count	Accredited
	S. aureus	Accredited
	Yeast and Mould count	Accredited
	Total coliform count	Accredited
	B. cereus	Accredited
	For fillings and toppings, check	
	section appropriate to the	
	constituent	
Flour	Total coliform count	Accredited
	Total plate count	Accredited
	C. perfringens	Accredited
	Yeast and Mould count	Accredited
	B. cereus	Accredited
Pasta	Same as flour	
Convenience meals	Total plate count	Accredited

Matrix	Possible tests	Accredited/Not accredited
	Total Enterobacteriaceae	Accredited
	Total coliform count	Accredited
	E. coli count	Accredited
	S. aureus	Accredited
	L. monocytogenes	Accredited
	C. perfringens	Accredited
	Salmonella species	Accredited
	Campylobacter	Accredited
	Vibrio species	Accredited
	B. cereus	Accredited
	Canned foods	
Canned foods	Salmonella species	Accredited
	C. perfringens	Accredited
	Campylobacter	Accredited
	E. coli count	Accredited
	Vibrio species	Accredited
	S. aureus	Accredited
	L. monocytogenes	Accredited
	Sterility and stability	Not accredited
	Water	
Water	Total plate count	Accredited
	Total coliform count	Accredited
	Intestinal enterococci	Accredited
	E. coli count	Accredited
	Sulphite reducing Clostridia	Accredited
	C. perfringens	Not accredited
	P. aeruginosa	Accredited
	Salmonella species	Accredited
Bottled water	Same as for Water	
	Feed	
Animal feed	Total plate count	Accredited
	Yeast and Mould	Accredited
	Salmonella species	Accredited