



PROFICIENCY TESTING SCHEMES 2022

THE REGISTRATION IS NOW OPEN

In 2022, the scope is expanded to include a program for HYGIENE

According to Microbiological criteria for foodstuffs (Commission Regulation (EC) No 2073/2005), sampling from the production or processing environment can be a useful tool for identifying and preventing the presence of pathogenic microorganisms in foods.

Many laboratories perform (accredited) analysis of environmental samples and will need an external quality assessment (PT) for this type of matrix.

The program for HYGIENE will simulate samples taken from different surfaces; from utensils, food contact areas or more remote areas like drains. The test materials will be swabs or cloths and the program will include both general hygiene targets and pathogens.

Sufficient number of participants is a prerequisite to be able to provide this program and enrollment for this will have an early registration date. This scheme is not yet accredited according to ISO 17043, but this is expected to be in place in time for this program.

The SEAFOOD program will continue in 2022

This program is a good complement to the other programs that we offer for food.

The PATHOGEN program in WATER will be offered in 2022

The program covers *Salmonella* spp., *Campylobacter* spp. and enteropathogenic *Vibrio* spp. Sufficient number of participants is a prerequisite to be able to provide this program.

Why participate in PTs?

- To have the quality of your test results assessed by an external partner
- To identify needs for training, maintain competence and indicate areas of improvement
- To make sure that the laboratory is able to deliver reproducible results to its customers
- To meet the requirements of ISO/IEC 17025. PTs must cover all accredited analyzes if such programs exists

Eurofins offer

- Accredited PT schemes for food and water microbiology according to ISO/IEC 17043. Our latest accreditation document is available [here](#)
- A wide range of target organisms
- Natural food as testing material. The food samples will contain their natural flora, in addition to the inoculated cultures. These samples are designed to challenge you as a laboratory and will be the best tool to assess the quality of your daily analyzes





Overview of FOOD schemes

Type of scheme and material provided	Available targets
Food Non-pathogens 3 x 25g dry, natural food ingredients Offered 4 times a year	Enumeration of: <ul style="list-style-type: none"> Aerobic colony count Lactic acid bacteria Contaminating microorganisms <i>Enterobacteriaceae</i> Coliform bacteria <ul style="list-style-type: none"> Thermotolerant coliform bacteria <i>Escherichia coli</i> Mould Yeast Presumptive <i>Bacillus cereus</i>
Food pathogens 3 x 130g dry, natural food ingredients Offered 4 times a year	Enumeration of: <ul style="list-style-type: none"> <i>Enterococcus</i> Coagulase positive <i>Staphylococcus</i> <i>Clostridium perfringens</i> Anaerobic sulphite reducing bacteria <i>Listeria monocytogenes</i> Detection of: <ul style="list-style-type: none"> <i>Salmonella</i> spp. <i>Listeria</i> spp. <i>Listeria monocytogenes</i> <i>Escherichia coli</i> O157:H7 (no stx)
Extension pathogens 3 x vials (freeze dried material) Offered 2 times a year	Enumeration of: <ul style="list-style-type: none"> <i>Campylobacter</i> spp. Detection of: <ul style="list-style-type: none"> Enteropathogenic <i>Vibrio</i> spp. (<i>V. cholera</i> and <i>V. parahaemolyticus</i>) <i>Campylobacter</i> spp.
Seafood 2 x seafood paste Offered once a year	Enumeration of: <ul style="list-style-type: none"> Aerobic colony count H₂S producing bacteria Coliform bacteria <i>Escherichia coli</i> Coagulase positive <i>Staphylococcus</i> Anaerobic sulphite reducing bacteria

Overview of WATER schemes

Type of scheme and material provided	Available targets
Water 3 x vials (freeze dried material) Offered 4 times a year	Enumeration of: <ul style="list-style-type: none"> Aerobic colony count (22°C and 36°C) Coliform bacteria Thermotolerant coliform bacteria <i>Escherichia coli</i> Intestinal enterococci <ul style="list-style-type: none"> <i>Clostridium perfringens</i> <i>Pseudomonas aeruginosa</i> Mould Yeast <i>Pseudomonas</i> spp. Coagulase positive <i>Staphylococcus</i>
Water pathogens* 3 x vials (freeze dried material) Offered once a year	Detection of (by filtration): <ul style="list-style-type: none"> <i>Salmonella</i> spp. <i>Campylobacter</i> spp. Enteropathogenic <i>Vibrio</i> spp. (<i>V. cholera</i> and <i>V. parahaemolyticus</i>)

* Sufficient number of participants is a prerequisite to provide the program.

Overview of HYGIENE schemes

Type of scheme and material provided	Available targets
Hygiene** Non-pathogens 2 samples (swab or cloth) Offered once a year	Enumeration of: <ul style="list-style-type: none"> Aerobic colony count <i>Enterobacteriaceae</i> Coliform bacteria <i>Escherichia coli</i> Mould Yeast
Hygiene** Pathogens 2 samples (swab or cloth) Offered once a year	Detection of: <ul style="list-style-type: none"> <i>Salmonella</i> spp. <i>Listeria monocytogenes</i> Coagulase positive <i>Staphylococcus</i>

**Sufficient number of participants is a prerequisite to provide the program. The program is expected to be accredited prior to the trial.

For General Terms, please visit our website www.eurofins.no.

