

**HAMILTON****J.S. HAMILTON POLAND
TESTING LABORATORY**

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LIST OF TESTING CARRIED OUT IN THE FRAMEWORK OF FLEXIBLE SCOPE**MICROBIOLOGY LABORATORY SZCZECIN****MICROBIOLOGY LABORATORY SZCZECIN**

Ks. Kujota 8, 70-605 Szczecin

Subject of research / product	Type of activity / tested qualities / method	Reference document
Food¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of specific DNA for tested microorganism²⁾ PCR method, Bax System	In-house test procedures⁵⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Presence of specific DNA for Salmonella spp. PCR method, Bax System	PB-60 ed. IV of 09.04.2018
	Presence of specific DNA for Listeria monocytogenes – 24 h PCR method, Bax System	PB-106 ed. II of 16.11.2010
	Presence of specific DNA for Listeria monocytogenes – 48 h PCR method, Bax System	PB-61 ed. III of 06.12.2015
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of specific DNA for Salmonella spp. PCR method, Bax System	PB-60 ed. IV of 09.04.2018
	Presence of specific DNA for Listeria monocytogenes – 24 h PCR method, Bax System	PB-106 ed. II of 16.11.2010
	Presence of specific DNA for Listeria monocytogenes – 48 h PCR method, Bax System	PB-61 ed. III of 06.12.2015


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Food ¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Number of microorganism ²⁾ Colony count technique (spread plate method)	Standardized method ⁴⁾ In-house test procedure ⁵⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Number of <i>Listeria monocytogenes</i> Colony count technique (spread plate method)	PN-EN ISO 11290-2:2017-07
	Number of <i>Listeria</i> spp. Colony count technique (spread plate method)	PN-EN ISO 11290-2:2017-07
	Number of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) Colony count technique (spread plate method)	PN-EN ISO 6888-1:2001+A1:2004
	Aerobic colony count at 30°C Colony count technique (spread plate method)	PN-EN ISO 4833-2:2013-12
	Number of presumptive <i>Bacillus cereus</i> Colony count technique (spread plate method)	PN-EN ISO 7932:2005 + A1:2020-09
	Number of yeasts and moulds in products with water activity greater than 0.95 Colony count technique (spread plate method)	PN-ISO 21527-1:2009
	Number of yeasts and moulds in products with a water activity lower than or equal to 0.95 Colony count technique (spread plate method)	PN-ISO 21527-2:2009
	Number of presumptive <i>Pseudomonas</i> spp. Colony count technique (spread plate method)	PN-EN ISO 13720:2010
	Number of Enterococci Colony count technique (spread plate method)	PN-A-86034-10:1993
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Number of yeasts and moulds in products with water activity greater than 0.95 Colony count technique (spread plate method) Number of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) Colony count technique (spread plate method)	PN-ISO 21527-1:2009 PN EN ISO 6888-1:2001+A1:2004

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Subject of research / product	Type of activity / tested qualities / method	Reference document
Food ¹⁾ and feed Environmental samples from areas of food production and food trade¹⁾ Water, drinking water, surface water, swimming pool water	Number of microorganism ²⁾ Colony count technique (pour plate method)	Standardized method ⁴⁾ In-house test procedure ⁵⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products Sweets and sugar confectionery, Spices, raw materials and herbal preparations, Cereals and cereal products, Frozen products, Ready-made culinary products, Feed Dietary supplements, Eggs and eggs products, Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Aerobic colony count at 30°C Colony count technique (pour plate method)	PN-EN ISO 4833-1:2013-12
	Number of coliforms Colony count technique (pour plate method)	PN-ISO 4832:2007
	Number of beta-glucuronidase-positive Escherichia coli Colony count technique (pour plate method)	PN-ISO 16649-2:2004
	Number of Enterobacteraceae Colony count technique (pour plate method)	PN-EN ISO 21528-2:2017-08
	Number of Clostridium perfringens Colony count technique (pour plate method)	PN-EN ISO 7937:2005
	Number of sulphate (IV)-reducing anaerobic bacteria Colony count technique (pour plate method)	PN-ISO 15213:2005
	Number of yeasts and moulds in products with a water activity greater than 0.95 Colony count technique (pour plate method)	PN-ISO 21527-1:2009
	Number of yeasts and moulds in products with a water activity lower than or equal to 0.95 Colony count technique (pour plate method)	PN-ISO 21527-2:2009
	Number of mesophilic lactic acid bacteria Colony count technique (pour plate method)	PN-ISO 15214:2002
	Number of yeasts and moulds Colony count technique (pour plate method)	PN-ISO 7954:1999
	Number of aerobic mesophilic spore Colony count technique (pour plate method)	PB-99 ed. II of 31.05.2019
	Number of aerobic thermophilic spore Colony count technique (pour plate method)	PB-99 ed. II of 31.05.2019
	Number of mesophilic anaerobic spore Colony count technique (pour plate method)	PB-99 ed. II of 31.05.2019
	Number of thermophilic anaerobic spore Colony count technique (pour plate method)	PB-99 ed. II of 31.05.2019
	Number of aerobic mesophilic bacteria Colony count technique (pour plate method)	PB 99 ed. II of 31.05.2019
Number of aerobic thermophilic bacteria Colony count technique (pour plate method)	PB 99 ed. II of 31.05.2019	
Number of anaerobic mesophilic bacteria Colony count technique (pour plate method)	PB 99 ed. II of 31.05.2019	
Number of anaerobic thermophilic bacteria Colony count technique (pour plate method)	PB 99 ed. II of 31.05.2019	

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Subject of research / product	Type of activity / tested qualities / method	Reference document
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Aerobic colony count at 30°C Colony count technique (pour plate method)	PN-EN ISO 4833-1:2013-12
	Number of coliforms Colony count technique (pour plate method)	PN-ISO 4832:2007
	Number of beta-glucuronidase-positive Escherichia coli Colony count technique (pour plate method)	PN ISO 16649-2:2004
	Number of Enterobacteraceae Colony count technique (pour plate method)	PN-EN ISO 21528-2:2017-08
	Number of yeasts and moulds in products with water activity greater than 0.95 Colony count technique (pour plate method)	PN-ISO 21527-1:2009
	Number of yeasts and moulds Colony count technique (pour plate method)	PN-ISO 7954:1999
Environmental samples from areas of food production and food trade -fragments from carcasses of slaughter animals	Aerobic colony count at 30°C Colony count technique (pour plate method)	PN-EN ISO 4833-1:2013-12
	Number of Enterobacteraceae Colony count technique (pour plate method)	PN-EN ISO 21528-2:2017-08
Water, drinking water, surface water, swimming pool water	Number of microorganisms at 36°C Colony count technique (pour plate method)	PN-EN ISO 6222:2004
	Number of microorganisms at 22°C Colony count technique (pour plate method)	PN-EN ISO 6222:2004
Food¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of microorganisms²⁾ Culturing method, test tubes	Standardized methods⁴⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Presence of coliform Culturing method, test tubes	PN-ISO 4831:2007
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of coliform Culturing method, test tubes	PN-ISO 4831:2007


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Subject of research / product	Type of activity / tested qualities / method	Reference document
Food¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of microorganisms²⁾ Culturing method, test tubes with biochemical confirmation	Standardized methods⁴⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Presence of Escherichia coli Culturing method, test tubes with biochemical confirmation	PN-ISO 7251:2006
	Presence of Enterobacteriaceae Culturing method, test tubes with biochemical confirmation	PN-EN ISO 21528-1:2017-08
	Presence of coagulase-positive staphylococci (Staphylococcus aureus and other species) Culturing method, test tubes with biochemical confirmation	PN-EN ISO 6888-3:2004+AC:2005
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of Escherichia coli Culturing method, test tubes with biochemical confirmation	PN-ISO 7251:2006
	Presence of coagulase-positive staphylococci (Staphylococcus aureus and other strains) Culturing method, test tubes with biochemical confirmation	PN-EN ISO 6888-3:2004+AC:2005
	Presence of Enterobacteriaceae Culturing method, test tubes with biochemical confirmation	PN-EN ISO 21528-1:2017-08

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Subject of research / product	Type of activity / tested qualities / method	Reference document
Food¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of microorganisms²⁾ Culturing method, with biochemical confirmation	Standardized methods⁴⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Presence of <i>Listeria monocytogenes</i> to 25 g to 25 ml Culturing method with biochemical confirmation	PN-EN ISO 11290-1:2017-07
	Presence of <i>Listeria</i> spp. to 25 g to 25 ml Culturing method with biochemical confirmation	PN-EN ISO 11290-1:2017-07
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of <i>Listeria monocytogenes</i> Culturing method with biochemical confirmation	PN-EN ISO 11290-1:2017-07
	Presence of <i>Listeria</i> spp. Culturing method with biochemical confirmation	PN-EN ISO 11290-1:2017-07
Food¹⁾ Feed Environmental samples from areas of food production and food trade: - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	The most probable number of microorganisms²⁾ Tube fermentation technique - MPN	Standardized methods⁴⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products , Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Most probable number of coagulasepositive staphylococci (<i>Staphylococcus aureus</i> and other strains) Tube fermentation technique - MPN	PN-EN ISO 6888-3:2004+AC:2005
	Most probable number of <i>Escherichia coli</i> Tube fermentation technique - MPN	PN-ISO 7251:2006
	Most probable number coliform Tube fermentation technique - MPN	PN-ISO 4831:2007
	Most probable number Enterobacteriaceae Tube fermentation technique - MPN	PN-EN ISO 21528-1:2017-08

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Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Most probable number of coliform Tube fermentation technique - MPN	PN-ISO 4831:2007
Food¹⁾ Feed Environmental samples from areas of food production and food trade¹⁾	Presence of microorganisms²⁾ Culturing method, with biochemical and serological confirmation	Standardized methods⁴⁾
Meat and meat products, Milk and dairy products, Fruits, vegetables, fruit and vegetable products and vegetable with meat products, Fish and fishery products, Sweets and sugar confectionery, Herbal raw materials and products, spices Cereals and cereal products, Frozen products, Ready-made culinary products, Feed, Dietary supplements, Eggs and eggs products, Coffee, tea, cocoa, Food concentrates, Animal and vegetable fats and oils	Presence of Salmonella spp. to 25 g to 25 ml Culturing method, with biochemical and serological confirmation	PN-EN ISO 6579-1:2017-04+A1:2020-09
	Presence of Salmonella Typhimurium Culturing method, with biochemical and serological confirmation	PN-EN ISO 6579-1:2017-04+A1:2020-09 scheme White'a-Kauffmanna-Le Minora:2007
	Presence of Salmonella Enteritidis Culturing method, with biochemical and serological confirmation	PN-EN ISO 6579-1:2017-04+A1:2020-09 scheme White'a-Kauffmanna-Le Minora:2007
Environmental samples from areas of food production and food trade - Environmental samples of defined surfaces - Environmental samples of undefined surfaces	Presence of Salmonella spp. Culturing method, with biochemical and serological confirmation	PN-EN ISO 6579-1:2017-04+A1:2020-09
Environmental samples from areas of food production and food trade - swabs from carcasses of slaughter animals	Presence of Salmonella spp. Culturing with biochemical and serological confirmation	PN-EN ISO 6579-1:2017-04+A1:2020-09
Drinking water, surface water, swimming pool water, water	Presence and number of microorganisms²⁾ Membrane filtration method	Standardized methods⁴⁾
Drinking water, surface water, swimming pool water, water	Number of coagulase-positive staphylococci (Staphylococcus aureus and other species) Membrane filtration method	PN-Z-11001-3:2000
	Number of coliform Membrane filtration method	PN-EN ISO 9308-1:2014-12+A1:2017-04
	Number of Escherichia coli Membrane filtration method	PN-EN ISO 9308-1:2014-12+A1:2017-04
	Number of fecal enterococci Membrane filtration method	PN-EN ISO 7899-2:2004
	Number of the spores of sulfite reducing anaerobes (clostridia) Membrane filtration method	PN-EN 26461-2:2001
	Number of Clostridium perfringens (including spores) Membrane filtration method	PN-EN ISO 14189:2016-10
Number of Pseudomonas aeruginosa Membrane filtration method	PN-EN ISO 16266:2009	

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Subject of research / product	Type of activity / tested qualities / method	Reference document
Microorganisms strains	Taxonomic identification of microorganisms ²⁾ Biochemical, immunochemical, PCR, microscopic method	PB-251 ³⁾
Microorganisms strains	Taxonomic identification of Microorganisms: Klebsiella aerogenes (syn. Enterobacter aerogenes, Escherichia coli, Klebsiella oxytoca, Salmonella Enteritidis, Salmonella Typhimurium, Salmonella spp., Citrobacter freundii Staphylococcus aureus, Pseudomonas aeruginosa, Pseudomonas fluorescens, Clostridium perfringens, Clostridium bifermentans, Listeria monocytogenes Listeria ivanovii, Listeria innocua Lactobacillus acidophilus Biochemical, immunochemical, PCR, microscopic method	PB-251 ed. III of 30.11.2021
Environmental samples from areas of food production and food trade: - contact plates (surfaces) - agar plates (air)	Number of microorganisms ²⁾ Colony count technique	Standardized method ⁴⁾ In-house test procedure ⁵⁾
Environmental samples from areas of food production and food trade - contact plate method (surfaces)	Aerobic colony count at 30°C Plate method, Contact plate method	PN-EN ISO 4833-2:2013-12
	Number of yeasts and moulds Plate method, Contact plate method	PN-ISO 7954:1999
	Number of Enterobacteriaceae Plate method, Contact plate method	PN-EN ISO 21528-2:2017-08
Environmental samples from areas of food production and food trade - agar plates (air)	Number of microorganisms Plate method	PB-262 ed. II of 14.12.2018
	Number of yeasts and moulds Plate method	PB-262 ed. II of 14.12.2018

Within the flexible scope of accreditation, it is allowed:

- 1) Adding the subject of research within a group of subjects
- 2) Adding the examined feature within the subject / groups of subjects and methods (research techniques)
- 3) Applying updated methods described in-house test procedures
- 4) Applying updated and implemented new methods described in the standardized methods
- 5) Applying updated and implemented new methods described in-house test procedures

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