

Salmonella, Listeria & Shigella



Salmonella, Listeria and Shigella are common causes of bacterial food borne illnesses in many developed countries. Manufacturers, consumers and monitoring agencies want assurance that food products, and their manufacturing environments, are free from these organisms and that the laboratories undertaking the testing are competent.



PROGRAMME OBJECTIVE

Regular environmental and product testing for Salmonella, Listeria and Shigella species is required for many food manufacturers to ensure an effective risk management programme. The Salmonella, Listeria and Shigella proficiency programme provides independent verification to laboratories and monitoring agencies, and ultimately to the consumer, that the testing is being carried out competently.

BENEFITS OF PARTICIPATING

Confidence in Results

Measurement of performance in comparison with other laboratories provides confidence that:

- Precision and Accuracy of test results and test methods are within acceptable limits
- Results from participating laboratories (or groups of laboratories) are equivalent
- In-house methods are equivalent to national or international standard methods

Credibility

Performance can be demonstrated to:

- Customers
- Regulatory Authorities
- Accreditation Agencies

Compliance with

- Laboratory Standards (e.g. ISO 17025)
- Regulatory and market access requirements

Training

Test performance from individual analysts can be monitored and reported over time.

PROGRAMME FEATURES

- Supporting laboratories in providing verification activities for food manufacturing and processing operations
- Programme is not product-specific enabling laboratories from different testing industries to participate
- Used by New Zealand MPI (Ministry for Primary Industries), as the provider of Inter-Laboratory Comparison Programmes for the meat and food testing industries

ACCREDITATION

Global Proficiency is accredited to ISO/IEC 17043: Conformity Assessment - General Requirements for the competence of proficiency testing providers; our scope includes the PathoGens programme – *Salmonella, Listeria* & *Shigella* for the Presence/Absence and Enumeration categories.

SAMPLE TYPES

<u>Presence/Absence tests:</u> Samples are offered as a four-sample set, consisting of freeze-dried vials containing target and competing microorganisms. Samples are despatched in;

- New Zealand Labs (SL): Feb, Mar, May, Jul, Sep and Nov.
 - Shigella offered in the July sample set
- Australian Labs (SLA): Feb, Jun, Aug and Dec. Shigella is not offered in the SLA category

<u>Listeria</u> Enumeration: Samples are offered as a twosample set, consisting of freeze-dried vials containing target and competing microorganisms.

Samples are despatched in February and September.

The microorganisms present have been stabilised ensuring robust samples are provided.

AVAILABLE TESTS

- Salmonella (Presence/Absence)
- Listeria Species (Presence/Absence)
- Listeria monocytogenes (Presence/Absence)
- Shigella (Presence/Absence) SL in July only
- Listeria Enumeration

Global Proficiency also offers proficiency programmes for STEC/VTEC, *Campylobacter*, *Vibrio* and *Cronobacter* species — please request a copy of the Programme Description if you are interested.

FOR MORE INFORMATION PLEASE VISIT OUR WEBSITE www.global-proficiency.com

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