

Laboratory Accreditation Programmes

Schedule to

CERTIFICATE OF ACCREDITATION

AsureQuality Limited
Laboratory Services - Christchurch Laboratory

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Authorised Representative:

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Laboratory Quality Manager
PO Box 41
Shortland Street
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New Zealand

Programme

NZFSA Laboratory Approval Scheme - Accredited Laboratory

Accreditation Number: 968

Date of Accreditation: 1 February 2006

Conformance Standard

NZS ISO/IEC 17025:2005

General requirements for the competence of testing and calibration laboratories

The following sections of the Laboratory Approval Scheme (Amendment 9)

- 8. APPROVED LABORATORIES
- 8.1 LAS Standards for Laboratories
- 8.2 Accreditation/Assessment
- 8.3 Rights and Duties of Approval Laboratories
- 8.4 Suspension/Revocation of Approval
- 8.5 Laboratory Methods/Tests
- 8.6 Signatories
- 8.7 Sampling

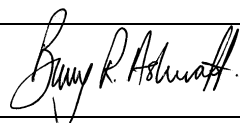
Testing Services Summary

- | | |
|------|---|
| 1.0 | Potable Water Microbiology |
| 2.0 | Meat & Meat Product and Poultry Microbiology/Parasitology |
| 5.0 | Potable Water Physico-Chemical Parameters |
| 11.0 | Seafood testing methods and matrices |

Signatories

Ms Renee Cockrem 1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.2.2, 2.3, 2.4.1, 2.4.3, 2.6,

Authorised:
General Manager




Issue 19

Date: 03/09/09

Page 1 of 4

Schedule to CERTIFICATE OF ACCREDITATION	
Mrs Maree Roan	2.8, 2.9, 22.1, 23.1, 5.04, 11.6.2 1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.2.2, 2.3, 2.4.1, 2.4.3, 2.6, 2.8, 2.9, 22.1, 23.1, 5.04, 11.6.2
Ms Rochelle Boyes	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.2.2, 2.3, 2.4.1, 2.4.3, 2.6, 2.9 , 22.1, 23.1, 5.04, 11.6.2
Miss Amy James	1.1-1.4, 1.5.1, 1.6.1, 2.1.1, 2.1.2, 2.2.2, 2.3, 2.4.1, 2.4.3, 2.6, 2.9, 22.1, 23.1, 5.04, 11.6.2

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Authorised: General Manager		Issue 19	Date: 03/09/09	Page 2 of 4
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Schedule to
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AsureQuality Limited
 NZFSA Laboratory Approval Scheme - Accredited Laboratory
SCOPE OF ACCREDITATION

Accreditation No 968

SECTION 1: MEAT & POULTRY INDUSTRY OFFICIAL TESTS

1.0 Potable Water Microbiology

In accordance with MIMM: "Microbiological Methods for the Meat Industry" (4th Edition)

1.1	Total coliforms	11.3
1.1.1	Total coliforms/ <i>E. coli</i>	11.3 with 11.5
1.2	Faecal coliforms	11.4
1.3	Standard plate count (22 °C/72hr)	11.6
1.4	Standard plate count (37 °C/48hr)	11.6
1.5.1	Enterococci	11.9
1.6.1	<i>Clostridium perfringens</i>	11.A3

2.0 Meat and Meat Products and Poultry Microbiology/Parasitology

In accordance with MIMM: Microbiological Methods for the Meat Industry (4th Edition) and the following NZ Food Safety Authority (Animal Products) Schedule 1 Technical Procedures for the National Microbiological Database.

Farmed Animals; Bovine, Ovine, Bobby calves
 Caprine, Cervine; excluding feral deer
 Poultry (Broilers only)

2.1 Aerobic Plate Count (30 °C)

2.1.1	Meat and meat preparations	MIMM 6
2.1.2	NMD swabs/meat (spread plate)	NMD 4.7.2 with sampling NMD 3

2.2 *Escherichia coli*

2.2.2	NMD swabs/meat (Petrifilm)	NMD 4.8 with sampling NMD 3
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2.3 *Staphylococcus aureus*

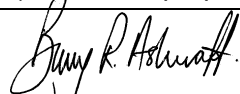
Staphylococcus aureus (meat/meat preparations) MIMM 7.8

2.4 Salmonella

2.4.1	Meat and meat preparations	MIMM 7.7
2.4.3	NMD swabs/meat	NMD 4.9 with sampling NMD 3

2.6 *Listeria monocytogenes*

Listeria monocytogenes (meat/meat preparations) MIMM 7.5

Authorised: General Manager 	Issue 19	Date: 03/09/09	Page 3 of 4
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Accreditation No 968

2.8 Clostridium perfringens

Sulphite reducing anaerobes (meat preparations) MIMM 7.10

2.9 Enterobacteriaceae

Enterobacteriaceae (meat preparations) MIMM 8.2

22.1 Campylobacter

Campylobacter (poultry broiler carcasses) NMD 4.10 with sampling 3.4.3
 Campylobacter (poultry broiler caeca) NMD 4.11 with sampling 2.13

23.1 Escherichia coli 0157:H7

In accordance with Technical Procedures, *Escherichia coli* 0157:H7 Testing for Bulk Manufacturing Beef and Bobby Veal in US-Listed Slaughter Premises and Packing Houses, Amendment 1 (August 2006)

E coli 0157:H7 in beef and bobby veal TECRA VIA

5.0 Potable Water Physico-Chemical Parameters

In accordance with APHA "Standard Methods for Examination of Water and Wastewater" (21st Edition).

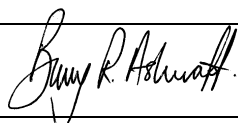
5.04 Turbidity APHA 2130B

SECTION 2: SEAFOOD TESTING METHODS AND MATRICES

11.6 Bivalve molluscan shellfish (uncooked)

11.6.2 *E coli* NZFSA Guidelines

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Issue 19

Date: 03/09/09

Page 4 of 4