



Biological Testing ISO/IEC 17025 Application Document

Annex B: Accreditation for on-site abattoir facilities and contract testing facilities approved by DAFF to test carcass hygiene samples and export meat samples

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Biological Testing Annex B: Accreditation for on-site abattoir facilities and contract testing facilities approved by DAFF to test carcass hygiene samples and export meat samples

This document provides additional interpretative criteria and recommendations for the application of ISO/IEC 17025 for the accreditation of on-site abattoir facilities and commercial testing facilities for hygiene monitoring of carcasses and testing of samples from meat and meat products as required under DAFF export requirements. These requirements are specified in the Deed of Agreement between DAFF (Department of Agriculture, Fisheries and Forestry) and NATA.

Applicant and accredited facilities must also comply with the ISO/IEC 17025 standard and Biological Testing field application document and any field annexes, policies and/or technical circulars (refer to *NATA Procedures for Accreditation*).

The clause numbers in this document follow those of ISO/IEC 17025 but since not all clauses require interpretation the numbering may not be consecutive.

Accreditation for meat and meat product testing is offered under the subclass of test:

- 8.11 Microbiological tests on food
 - .04 Meat and meat products

DAFF requirements for meat and meat product testing specify tests for plate count, generic *Escherichia coli*, *Salmonella*, *Listeria monocytogenes* and *Escherichia coli* O157, depending on the product type and export destination.

Accreditation for carcass hygiene monitoring is offered under class of test:

- 8.17 Testing of surfaces in abattoirs
 - .01 Meat surfaces
 - .02 Product contact surfaces
 - .03 Sampling

DAFF requirements for hygiene monitoring specify tests for plate count, generic *Escherichia coli* and *Salmonella*.

As required by DAFF, assessments are undertaken every eighteen (18) months using the checklist for DAFF approved facilities. The Checklist used for the assessment of facilities testing meat surfaces and meat for export under the Deed of Agreement with DAFF is available from NATA's website (www.nata.com.au). This Checklist details specific requirements for accreditation and is to be read in conjunction with this Field Application Document.

A copy of the report on assessment is sent to DAFF and DAFF personnel may observe NATA assessments. DAFF is also informed when the conditions raised at assessment have been addressed and accreditation is granted or continued. Facilities seeking accreditation under class 8.11.04 for meat samples intended

for export class or 8.17 Testing of surfaces in abattoirs are required to sign a confidentiality waiver.

5.2 Personnel

5.2.1 Staff competence and technical control

For commercial facilities the requirements of 5.2.1 Staff competence and technical control of ISO/IEC 17025 Application Document - Biological Testing Annex, page 4, apply.

For onsite abattoir facilities the following requirements apply:

Sampling and testing of carcasses for generic *Escherichia coli* and plate count must be conducted in accordance with the guidelines set by DAFF and may be under the supervision of an officer who has no tertiary qualifications but who has completed an appropriate training course and had relevant experience.

Tests for pathogens (such as *Listeria monocytogenes*, *Salmonella* and Shiga toxin producing *Escherichia coli*) using a lateral flow device may also be conducted under the supervision of an officer who has no tertiary qualifications but who has completed an appropriate training course and had relevant experience.

Test for pathogens from carcass surfaces and meat samples that are based on molecular techniques or traditional cultural methods, such as AS 5013.10 for *Salmonella*, can be undertaken if the facility is supervised by an officer who has qualifications and experience that meet the requirements for full membership of the Australian Society for Microbiology (MASM). Staff releasing results for pathogen testing using molecular techniques or traditional cultural methods must meet the requirements for full membership of ASM.

5.4 Test and calibration methods and method validation

5.4.1 Only methods approved by DAFF and published on the DAFF website can be used to test carcass hygiene samples and samples of export meat and meat products. Methods must be followed in full unless approval is obtained from DAFF for the variation.

5.9 Assuring the quality of test and calibration results

5.9.1 Proficiency testing

Accredited facilities and those seeking accreditation under class 8.17 for carcass hygiene samples must participate biannually in a carcass hygiene proficiency testing program.

Facilities accredited or seeking accreditation for subclass 8.11.04 for meat samples intended for export must complete *Escherichia coli* testing in either a carcass hygiene program or non-pathogen in food program.

Those facilities accredited or seeking accreditation for pathogens testing must participate biannually in a "pathogens in food" proficiency testing program.

References

Standards

AS 5013.0 *Food microbiology - General introduction to the Australian Standard methods for food microbiology*

NATA Publications

ISO IEC 17025 Application Document - Biological Testing Annex