

Protecting and improving the nation's health

Summary of Results

External Quality Assessment for Food Microbiology European Food Microbiology Legislation Scheme

Distribution Number: EFL45

Sample Numbers: EFL133, EFL134 & EFL135

Distribution Date:	June 2018
Results Due:	6 July 2018
Report Date:	6 September 2018
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Tel: +44 (0) 20 8327 7119 Fax: +44 (0) 20 8200 8264 Email: foodeqa@phe.gov.uk This Scheme provides external quality assessment samples for laboratories that examine foods products in accordance with European legislation specified in Regulation (EC) 2073/2005 Microbiological Criteria for Foodstuffs associated with Regulation (EC) 852/2004 and subsequent amendments

If you require further information about the scheme please refer to:

Scheme Guide: https://www.gov.uk/government/publications/food-and-water-proficiency-testing-schemes-scheme-guide

Guide to Scoring:

https://www.gov.uk/government/publications/food-and-water-proficiency-testing-schemes-scoring-systems-and-statistics

FEPTU Quality Control:

To demonstrate stability of the sample, a minimum of ten LENTICULE® discs, selected randomly from a batch, are examined throughout the distribution period, either for enumeration or for pathogen detection.

FEPTU results are determined using methods based on ISO methods and are included in the 'intended results' letters which provide guidance for participants regarding the assigned values.

Intended results letters are posted on the website immediately after every distribution; electronic notification of their availability is sent to all participants.

If you experience difficulties with any of the examinations please refer to section 17.0 of the Scheme Guide

https://www.gov.uk/government/publications/food-and-water-proficiency-testing-schemes-scheme-guide

All participants are reminded that reporting an incorrect or incomplete identification of pathogens from food samples could have serious public health implications. Similarly, the levels of micro-organisms reported in the sample may affect the subsequent outcome for the product.

Participants are reminded that the purpose of scoring is to draw attention to incorrect or outlying results. Results as summarised in the performance assessment sheet included in this report, provide a more effective indication of on-going problems with food microbiology examinations.

Please contact FEPTU staff for advice and information:

Repeat samples Carmen Gomes or Kermin Daruwalla Tel: +44 (0)20 8327 7119

Data analysis Manchari Rajkumar or Nita Patel Fax: +44 (0)20 8200 8264

Microbiological advice Nita Patel or Zak Prior E-mail: foodeqa@phe.gov.uk

General comments and Nita Patel or Zak Prior FEPTU Website

complaints
Scheme Consultant
Melody Greenwood, Nicola Elviss and Caroline Willis

Scheme Consultant Melody Greenwood, Nicola Elviss and Caroline Willis
Scheme Co-ordinator Nita Patel

Accreditation: PHE European Food Microbiology Legislation Scheme is accredited by the United Kingdom Accreditation Service (UKAS) to ISO/IEC 17043:2010



Total number of participants sent distribution EFL45	26
Number of laboratories not returning a result for EFL45	1

Sample: EFL133

Sample Details: Spicy tuna sushi roll containing uncooked tuna in a spicy chilli sauce covered in a nori sheet with sushi rice.

Sampled before the food has left the business operator

Sample Request: Test to determine whether this sample complies with the relevant criteria stipulated in Commission

Regulation (EC) No. 2073/2005 as amended

Applicable food category 1.2

Sample Conclusion: A further four sample units require testing before a conclusion can be drawn for the batch

Contents:

Bacillus subtilis 13 (wild strain) Enterococcus faecalis 3.4 x 10³ (wild strain) Klebsiella oxytoca 2.8 x 10³ (wild strain) Staphylococcus epidermidis 4.3 x 10³ (wild strain)

All levels are presented as colony forming units (cfu) per g/ml reconstituted sample unless otherwise stated

Required examinations: Listeria monocytogenes

Examination 1- Listeria monocytogenes:

Examination	Expected Result	Your result	Your score
Applicable food category	1.2		
Name of examination	Listeria monocytogenes		
Stipulated method*	ISO 11290-1*		
Amount of sample examined	25g		
No. of samples from a batch required for compliance	5		
Expected range	Not Detected		
Limits for compliance	Absence in 25g; c=0		
Conclusion about this examination from result obtained	Your conclusion has been scored in relation to your reported result		
* The most recent edition of the	standard should be used	Total score out of	

Comments on Performance:

Number of participants correctly reporting not detected for <i>Listeria monocytogenes</i> as part of food category 1.2	
Number of participants correctly reporting not detected for <i>Listeria monocytogenes</i> as part of incorrect food category 1.8	
Number of participants correctly using ISO 11290-1	
Number of participants incorrectly using ISO 11290-2	
Number of participants using an alternative method	

Examination specific comment

Two laboratories additionally examined this sample for Salmonella spp. and five laboratories for Escherichia coli; these tests are not required to determine compliance with the legislation.

	Your result	Your score
Overall batch conclusion		
Bonus score		

Sample: EFL134

Sample Details: Mascarpone cheese made using pasteurised milk, sampled before the food has left the business

operator

Sample Request: Test to determine whether this sample complies with the relevant criteria stipulated in Commission

Regulation (EC) No. 2073/2005 as amended.

Applicable food categories 1.2 and 2.2.2 and 2.2.5

Sample Conclusion: The batch does not comply with the Food Safety Criteria

Contents: Listeria monocytogenes 63 (wild strain)

Escherichia coli 2.0 x 10² (wild strain) Staphylococcus aureus 47 (wild strain) Lactobacillus lactis 8.7 x 10² (wild strain)

All levels are presented as colony forming units (cfu) per g/ml reconstituted sample unless otherwise stated

Required Examination: Listeria monocytogenes, Escherichia coli and Coagulase positive staphylococci

Examination 1- Listeria monocytogenes:

Examination	Expected Result	Your result	Your score
Applicable food category	1.2		
Name of examination	Listeria monocytogenes		
Stipulated method*	ISO 11290-1*		
Amount of sample examined	25g		
No. of samples from a batch required for compliance	5		
Expected range	Detected		
Limits for compliance	Absence in 25g; c=0		
Conclusion about this examination from result obtained	Your conclusion has been scored in relation to your reported result		
* The most recent edition of the	standard should be used	Total score out	

Comments on Performance:

Number of participants correctly reporting detected for Listeria monocytogenes as part of food category 1.2	24
Number of participants using correctly ISO 11290-1	
Number of participants using incorrectly ISO 11290-2	
Number of participants using an alternative method	1

Sample: EFL134 (continued)

Examination 2- Escherichia coli:

Examination	Expected Result	Your result	Your score
Applicable food category	2.2.2		
Name of examination	Escherichia coli		
Stipulated method*	ISO 16649-1 or 2		
Amount of sample examined	-		
No. of samples from a batch required for compliance	5		
Expected range	37 – 5.35 x 10 ²		
Limits for compliance	m=100; M=1000; c=2		
Conclusion about this examination from result obtained	Your conclusion has been scored in relation to your reported result		
* The most recent edition of the	standard should be used	Total score out of	

Comments on Performance:

Number of participants correctly examining for Escherichia coli as part of food category 2.2.2	
Number of participants correctly using ISO 16649-1	4
Number of participants correctly using ISO 16649-2	11
Number of participants correctly using ISO 16649-1 or ISO 11290-2	
Number of participants incorrectly using ISO 16649-3	
Number of participants incorrectly using ISO 11290-1	
Number of participants incorrectly using ISO 11290-2	
Number of participants using an alternative method	

Assigned value (participants' median)	1.40 x 10 ² cfu g ⁻¹ (2.15 log ₁₀)
Uncertainty of assigned value ($U(X_{pt}) = \log_{10} \text{ cfu g}^{-1}$)	0.08
No. of outlying counts	1 (1 low)
Participants mean	1.47 x 10 ² cfu g ⁻¹ (2.17 log ₁₀)
Standard deviation of participants results **	0.33 log ₁₀ cfu g ⁻¹
FEPTU QC median	91 cfu g ⁻¹ (1.95 log ₁₀)

^{**} Robust S^* based on median absolute deviation about the participants' median (MADe)

Sample: EFL134 (continued)

Examination 3- Coagulase positive staphylococci:

Expected Result	Your result	Your score
2.2.5		
Coagulase positive staphylococci		
ISO 6888-1 or 2		
-		
5		
14 – 1.42 x 10 ²		
m=10; M=100; c=2		
Your conclusion has been scored in relation to your reported result		
standard should be used	Total score out of	
	2.2.5 Coagulase positive staphylococci ISO 6888-1 or 2 - 5 14 – 1.42 x 10 ² m=10; M=100; c=2 Your conclusion has been scored in relation to your reported result	2.2.5 Coagulase positive staphylococci ISO 6888-1 or 2 - 5 14 – 1.42 x 10 ² m=10; M=100; c=2 Your conclusion has been scored in relation to your reported result

Comments on Performance:

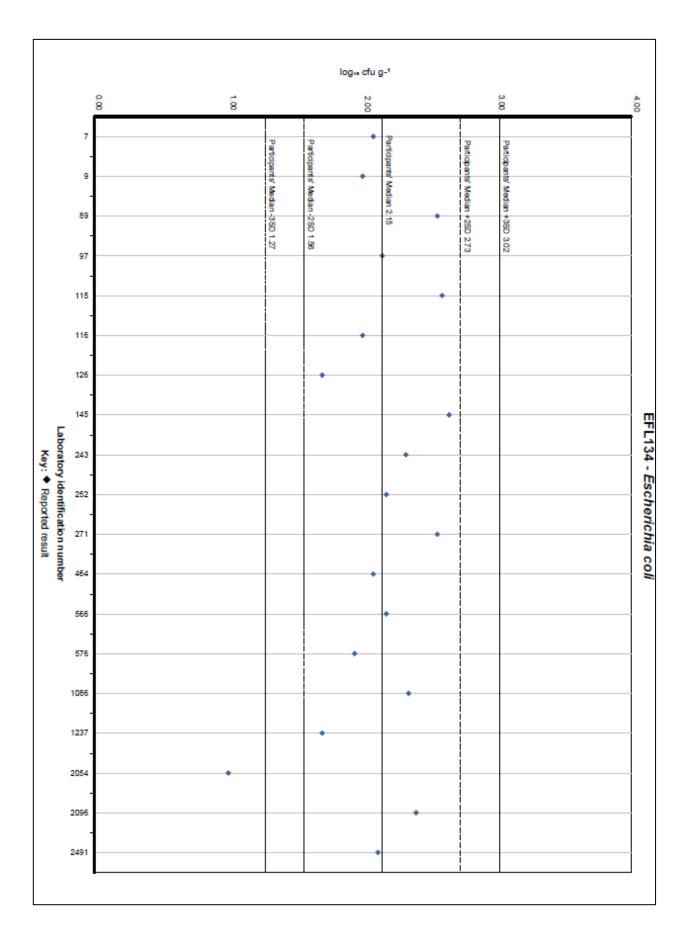
Number of participants correctly examining for Coagulase positive staphylococci as part of food category 2.2.5	
Number of participants correctly examining for Coagulase positive staphylococci as part of incorrect food category 2.2.4	
Number of participants correctly using ISO 6888-1	
Number of participants correctly using ISO 6888-2	
Number of participants correctly using ISO 6888-1 or ISO 6888-2	
Number of participants using an alternative method	

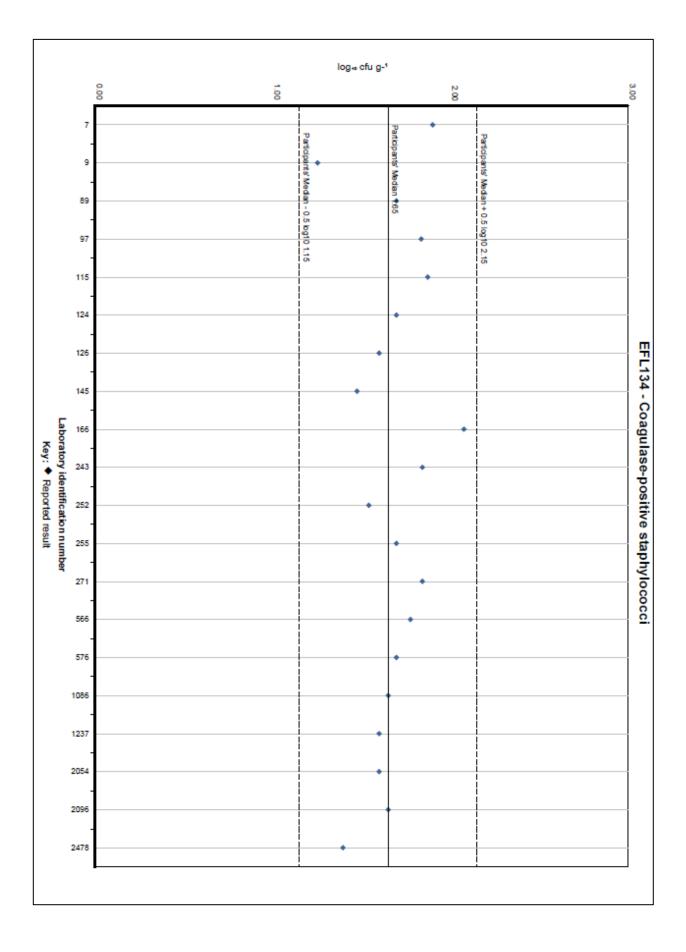
Assigned value (participants' median)	45 cfu g ⁻¹ (1.65 log ₁₀)
Uncertainty of assigned value ($U(X_{pt}) = \log_{10} \text{ cfu g}^{-1}$)	0.04
Participants mean	45 cfu g ⁻¹ (1.66 log ₁₀)
Standard deviation of participants results **	0.15 log ₁₀ cfu g ⁻¹
FEPTU QC median	60 cfu g ⁻¹ (1.78 log ₁₀)

^{**} Robust S^* based on median absolute deviation about the participants' median (MADe)

<u>Sample specific comment</u>
Two laboratories additionally examined this sample for *Salmonella* spp. this test is not required to determine compliance with the legislation.

	Your result	Your score
Overall batch conclusion		
Bonus score		





Sample: EFL135

Sample Details: Freshly cut fruit salad with orange juice - shelf-life of three days. Product placed on the market during

shelf-life

Sample Request: Test to determine whether this sample complies with the relevant criteria stipulated in Commission

Regulation (EC) No. 2073/2005 as amended

Applicable food categories 1.3 and 1.13

A further four sample units require testing before a conclusion can be drawn for the batch Sample Conclusion:

Contents:

Listeria monocytogenes 1.6 x 10² (wild strain) Escherichia coli 1.8 x 10² (wild strain) Lactobacillus paracasei 3.1 x 10² (wild strain) Pantoea agglomerans 3.1 x 10² (wild strain)

All levels are presented as colony forming units (cfu) per g/ml reconstituted sample

Required Examination: Listeria monocytogenes and Salmonella spp.

Examination 1- Listeria monocytogenes:

Examination	Expected Result	Your result	Your score
Applicable food category	1.3		
Name of examination	Listeria monocytogenes		
Stipulated method*	ISO 11290-2*		
Amount of sample examined	-		
No. of samples from a batch required for compliance	5		
Expected range	12 – 1.15 x 10 ²		
Limits for compliance	m=100; M=100; c=0		
Conclusion about this examination from result obtained	Your conclusion has been scored in relation to your reported result		
* The most recent edition of the	too dord objected by the d	Total score out of	

^{*} The most recent edition of the standard should be used

Comments on Performance:

Number of participants correctly examining for Listeria monocytogenes as part of food category 1.3	16
Number of participants correctly examining for Listeria monocytogenes as part of incorrect food category 1.2	8
Number of participants correctly using ISO 11290-2	22
Number of participants using an alternative method or not stated a method	2

Number of participants not indicating that Listeria monocytogenes test is required for compliance	1
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Assigned value (participants' median)	36 cfu g ⁻¹ (1.56 log ₁₀)
Uncertainty of assigned value ($U(X_{pt}) = \log_{10} \text{ cfu g}^{-1}$)	0.07
No. of outlying counts	4 (2 low / 2 high)
No. of censored values reported	2
Participants mean	35 cfu g ⁻¹ (1.55 log ₁₀)
Standard deviation of participants results **	0.25 log ₁₀ cfu g ⁻¹
FEPTU QC median	39 cfu g ⁻¹ (1.6 log ₁₀)

^{**} Robust S* based on median absolute deviation about the participants' median (MADe)

Examination specific comment

Eight participants reported that food category 1.2 applies for this sample type. This sample had a shelf-life of <5 days therefore would not be able to support the growth of L. monocytogenes. Footnote 8 states that 'products with a shelf-life of less than five days shall be automatically considered to belong to this category'. While the testing requirements are the same for food categories 1.2 and 1.3 participants are reminded that they must refer to the footnote of the legislation to ensure that the correct food category is selected.

Sample: EFL135 (continued)

Examination 2- Salmonella spp.:

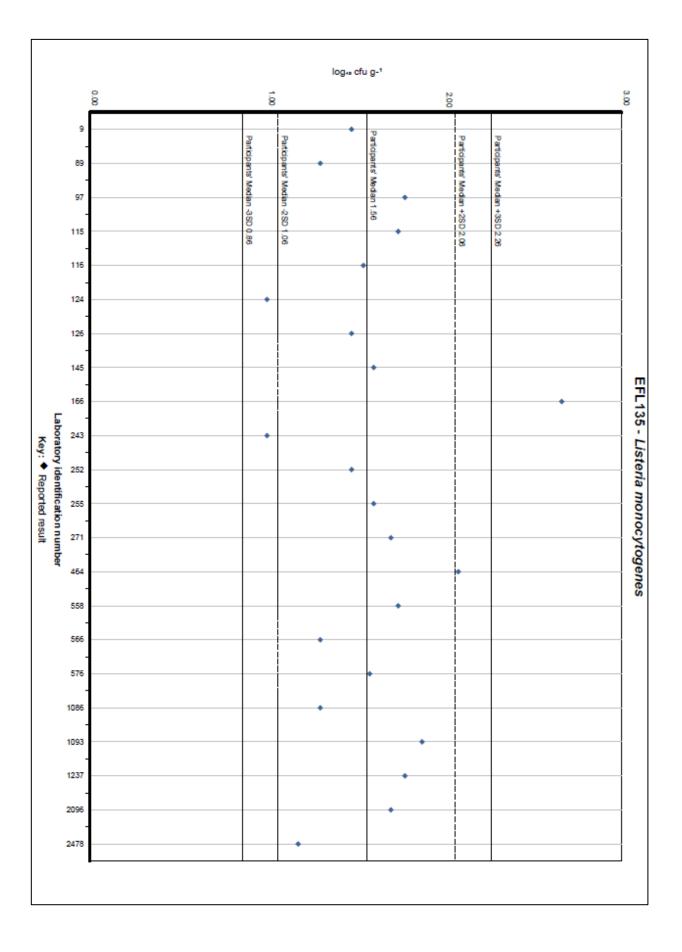
Examination 2	Expected Result	Your result	Your score
Applicable food category	1.19		
Name of examination	Salmonella spp.		
Stipulated method*	ISO 6579*		
Amount of sample examined	25		
No. of samples from a batch required for compliance	5		
Expected range	Not detected		
Limits for compliance	Absence in 25g; c=0		
Conclusion about this examination from result obtained	Your conclusion has been scored in relation to your reported result		
* The most recent edition of the standard should be used		Total score out of	
Comments on Performance:	Comments on Performance:		

Number of participants correctly reporting not detected for Salmonella spp. as part of food category 1.19	23
Number of participants correctly using ISO 6579	
Number of participants using an alternative method	

Number of participants indicating that <i>Salmonella</i> spp. test is required for compliance as part of food category 1.19	1
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<u>Sample specific comment</u> Seven laboratories additionally examined this sample for *Escherichia coli* and one for *Staphylococcus aureus*; these tests are not required to determine compliance with the legislation.

	Your result	Your score
Overall batch conclusion		
Bonus score		



Performance Assessment Sheet

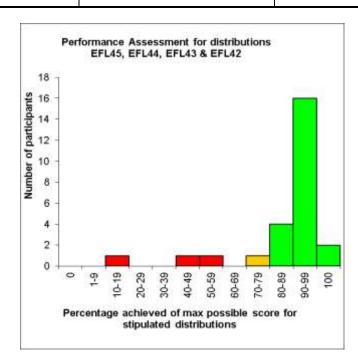
Distribution	Sample	Examination	Your score	Your %
	EFL133	Listeria monocytogenes		
	EFL133	Overall Batch Conclusion Score		
	EFL133	Bonus Score		
	EFL134	Listeria monocytogenes		
	EFL134	Escherichia coli		
EFL45	EFL134	Coagulase positive staphylococci		
EFL43	EFL134	Overall Batch Conclusion Score		
	EFL134	Bonus Score		
	EFL135	Listeria monocytogenes		
	EFL135	Salmonella spp.		
	EFL135	Overall Batch Conclusion Score		
	EFL135	Bonus Score		
	EFL130	Listeria monocytogenes		
	EFL130	Overall Batch Conclusion Score		
	EFL130	Bonus Score		
	EFL131	Listeria monocytogenes		
	EFL131	Enterobacteriaceae		
EFL44	EFL131	Overall Batch Conclusion Score		
	EFL131	Bonus Score		
	EFL132	Listeria monocytogenes		
	EFL132	Salmonella spp.		
	EFL132	Overall Batch Conclusion Score		
	EFL132	Bonus Score		
	EFL127	Listeria monocytogenes		
	EFL127	Salmonella spp.		
	EFL127	Overall Batch Conclusion Score		
	EFL127	Bonus Score		
	EFL128	Salmonella spp.		
EFL43	EFL128	Overall Batch Conclusion Score		
	EFL128	Bonus Score		
	EFL129	Aerobic colony count		
	EFL129	Escherichia coli		
	EFL129	Overall Batch Conclusion Score		
	EFL129	Bonus Score		
	EFL124	Listeria monocytogenes		
EFL42	EFL124	Escherichia coli.		
	EFL124	Coagulase positive staphylococci		
	EFL124	Overall Batch Conclusion Score		

EFL124	Bonus Score
EFL125	Listeria monocytogenes
EFL125	Cronobacter spp. (Enterobacter sakazakii)
EFL125	Enterobacteriaceae
EFL125	Presumptive Bacillus cereus
EFL125	Overall Batch Conclusion Score
EFL125	Bonus Score
EFL126	Listeria monocytogenes
EFL126	Escherichia coli
EFL126	Coagulase positive staphylococci
EFL126	Overall Batch Conclusion Score
EFL126	Bonus Score

Performance Assessment Comment:

Participants are reminded that to take advantage of the performance assessment overtime tool provided in the reports they need to take part in more than one distribution a year.

Performance assessments are designed to identify laboratories with on-going problems with their examinations and are undertaken after every distribution. Scores are allocated to results reported for every sample to help assess participants' performance.



Performance Assessment Comment;

Laboratories that achieve <70% of the maximum possible score are likely to be experiencing significant problems with their tests and are advised to

- a) refer to the relevant sample reports for specific comments
- b) refer to the website guidance documents:

https://www.gov.uk/government/collections/external-quality-assessment-eqa-and-proficiency-testing-pt-for-foodwater-and-environmental-microbiology

c) contact the organisers for advice.

General comment:

Participants are reminded that decisions on appropriate testing should be based on fact, not assumptions.

Please refer to pages 13 and 14 of the guide to scoring document for more information.

https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/675584/FEPTU562.11.pdf

It is important that when entering your results all fields where a score is applied are correctly completed.

Participants are reminded that if you do not carry out a test that is required for compliance with the legislation to at least complete the applicable food category or the name of the examination. This will demonstrate your understanding of the legislation requirements and for your laboratory to be awarded the bonus scores.

If you do not return a result for a distribution, you will not be able to view all the participants' results data in your individualised report. Therefore, we will post generic reports on the website, which will be available for 12 months after the distribution has closed, so you can access the missing data.

End of report.