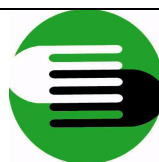


## Implementation of 2006 Microbiological

### Test Criteria.

#### Weekly Microbiological Test Results:

Result reporting to determine if EU-prescribed hygiene levels are appropriate for UK Food Businesses.



**FOOD  
STANDARDS  
AGENCY**

**Meat Hygiene and Veterinary Division**

### 1. Food business details:

OVS/EHO Name:	
OVS/EHO Tel Number:	STD code:      Number:
Food Business Licence Number or Code:	
Food Business Name:	
Food Business Address:	
Postcode:	
Food Business Tel. Number	STD code:      Number:

[If there are no returns, please sign the declaration below and post/FAX this page of the form only.](#)

There are no samples this week because samples taken at the food business for the last 6 weeks have been acceptable. Since there have been satisfactory hygiene levels for this period, the sampling frequency has been reduced.

Signed:.....Date.....

[If samples have been collected, please indicate which type of samples have been collected, sign the declaration below, and then complete the remainder of the form](#)

I confirm that I am reporting results for the following types of samples (tick all that apply)

- Samples from carcasses, minced meat, mechanically-separated meat (MSM), meat preparations and/or meat products.
- Samples from a food business environment.

Signed:.....Date.....

What date were the samples taken?		What date were the samples tested?	
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## 2. Laboratory contact details:

(This section to be filled in on the 1<sup>st</sup> week. Subsequently it should ONLY be filled in if the lab details change)

Testing Laboratory Name:	
Laboratory contact:	(The name of the person(s) that signed the test report)
Lab Address:	
Postcode:	
Lab Tel. Number	STD code:                      Number:

Food Business Name:..... Sample collection date:.....

**3. For Red Meat Carcasses only (or use the new, more general, section 3):**

How were the samples taken?	Swabbing <input type="checkbox"/> Excision <input type="checkbox"/> Other <input type="checkbox"/> (& please specify) .....
Total number of carcasses sampled this week?	.....

Were the 4 carcass sampling sites used the same as specified in the 2006 meat HACCP regulations?	Yes <input type="checkbox"/> No <input type="checkbox"/> (please specify sites) ..... .....	
Were the samples pooled or analysed individually?	Pooled <input type="checkbox"/> Please specify area used for each pooled sample	Individual <input type="checkbox"/> Please specify area used for each individual sample
	cm <sup>2</sup>	cm <sup>2</sup>
What was the log mean Total Viable Count (TVC)?		Log CFU/cm <sup>2</sup>
How were the samples analysed for TVCs?	ISO4833:1991 (30°C) <input type="checkbox"/>	Other <input type="checkbox"/>
What were the log mean <i>Enterobacteriaceae</i> counts?		Log CFU/cm <sup>2</sup>
How were the samples analysed for <i>Enterobacteriaceae</i> ?	ISO5552:1997 (37°C) <input type="checkbox"/>	Other <input type="checkbox"/>

### 3 Red Meat Carcasses only (or use the general section 3):

(If the laboratory report form contains all the information requested below, it can be attached as an alternative to recording the results on the form)

Total number of carcase <b>samples</b> ?		..... (The statutory minimum is 5 <b>pooled</b> samples per week)		
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....
Species (and, if appropriate site) of sample ... Sheep <input type="checkbox"/> Pig <input type="checkbox"/> Cattle <input type="checkbox"/> Site:.....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled
	<i>Enter</i> o result:		CFU/cm <sup>2</sup>	cm <sup>2</sup>
Carcass ID.....	<i>Salmonella</i> result	Detected or Not Detected		Farm Postcode .....

Please fill in a separate sheet if more carcase samples have been taken/ individual site sampling is used.

### 3. Carcasses, Minced meat, mechanically-separated meat (MSM), meat preparations and/or meat products samples:

Total number of samples tested this week?	.....
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Sample Identifier			
Farm Postcode (for <i>Salmonella</i> tests)			
Sample type:	Sampled by:	Test	Result
<input type="checkbox"/> Red meat carcass <input type="checkbox"/> Poultry carcass <input type="checkbox"/> Minced meat <input type="checkbox"/> MSM <input type="checkbox"/> Meat product	<input type="checkbox"/> Sponge swab <input type="checkbox"/> Neck skins (25g) <input type="checkbox"/> 10g product <input type="checkbox"/> 25g product	<input type="checkbox"/> Total aerobic count <small>(By ISO 4833:2003)</small> <input type="checkbox"/> <i>Enterobacteriaceae</i> <small>(By ISO 7402:1985)</small> <input type="checkbox"/> <i>Salmonella</i> presence <small>(By ISO 6579:2002)</small> <input type="checkbox"/> <i>E. coli</i> <small>(By ISO 16649-2:2001)</small>	.....  Result units  .....

Sample Identifier			
Farm Postcode (for <i>Salmonella</i> tests)			
Sample type:	Sampled by:	Test	Result
<input type="checkbox"/> Red meat carcass <input type="checkbox"/> Poultry carcass <input type="checkbox"/> Minced meat <input type="checkbox"/> MSM <input type="checkbox"/> Meat product	<input type="checkbox"/> Sponge swab <input type="checkbox"/> Neck skins (25g) <input type="checkbox"/> 10g product <input type="checkbox"/> 25g product	<input type="checkbox"/> Total aerobic count <small>(By ISO 4833:2003)</small> <input type="checkbox"/> <i>Enterobacteriaceae</i> <small>(By ISO 7402:1985)</small> <input type="checkbox"/> <i>Salmonella</i> presence <small>(By ISO 6579:2002)</small> <input type="checkbox"/> <i>E. coli</i> <small>(By ISO 16649-2:2001)</small>	.....  Result units  .....

Sample Identifier			
Farm Postcode (for <i>Salmonella</i> tests)			
Sample type:	Sampled by:	Test	Result
<input type="checkbox"/> Red meat carcass <input type="checkbox"/> Poultry carcass <input type="checkbox"/> Minced meat <input type="checkbox"/> MSM <input type="checkbox"/> Meat product	<input type="checkbox"/> Sponge swab <input type="checkbox"/> Neck skins (25g) <input type="checkbox"/> 10g product <input type="checkbox"/> 25g product	<input type="checkbox"/> Total aerobic count <small>(By ISO 4833:2003)</small> <input type="checkbox"/> <i>Enterobacteriaceae</i> <small>(By ISO 7402:1985)</small> <input type="checkbox"/> <i>Salmonella</i> presence <small>(By ISO 6579:2002)</small> <input type="checkbox"/> <i>E. coli</i> <small>(By ISO 16649-2:2001)</small>	.....  Result units  .....

Please fill in a separate sheet if more carcass samples have been taken.

Food Business Name:..... Sample collection date:.....

### 4. Food Business Environmental samples (optional):

(This section to be filled in only on the weeks that environmental samples have been taken) if the laboratory report contains all the required information, this can be attached as an alternative to recording the information on the form

How were the samples taken?		Wet and Dry swabbing <input type="checkbox"/>		Contact plate <input type="checkbox"/>	
Total number of samples taken?		(The statutory minimum is 10 samples per fortnight)			
How were the samples analysed for TVCs?		ISO4833:1991 (30°C) <input type="checkbox"/>		Other <input type="checkbox"/> ( & specify).....	
How were the samples analysed for Enterobacteriaceae?		ISO5552:1997 (37°C) <input type="checkbox"/>		Other <input type="checkbox"/> ( & specify).....	
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>
Sample description ....	TVC result:		CFU/cm <sup>2</sup>	Size of area sampled	
	<i>Enterobacteriaceae</i> result:		CFU/cm <sup>2</sup>		cm <sup>2</sup>

Please fill in a separate sheet if more environmental samples have been taken.

This form should be completed by the food business operator, EHO or OVS.  
 When completed, please return to HSS, Unit G, Mid Craigie Industrial Estate, Dundee DD4 7RH; FAX to number (01382) 462850.  
 If more forms or envelopes are required, please call (01902) 765524 to order fresh supplies.