



Specific Accreditation Criteria Life Sciences ISO/IEC 17025 Annex

On-site abattoir facilities and contract testing facilities approved by the Department of Agriculture and Water Resources to test carcass hygiene samples and export meat samples

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On-site abattoir facilities and contract testing facilities approved by the Department of Agriculture and Water Resources 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 both applicant and accredited facilities (on-site abattoir facilities and commercial testing facilities) conducting testing for hygiene monitoring of carcasses and testing of samples from meat and meat products as required under the Department of Agriculture and Water Resources export requirements. These requirements are specified in the Deed of Agreement between the Department of Agriculture and Water Resources and NATA.

Applicant and accredited facilities must also comply with ISO/IEC 17025, the NATA ISO/IEC 17025 Standard Application Document (SAD) and the Life Sciences ISO/IEC 17025 Appendix. 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.

The Department of Agriculture and Water Resources 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.

The Department of Agriculture and Water Resources requirements for hygiene monitoring specify tests for plate count, generic *Escherichia coli* and *Salmonella*.

As required by the Department of Agriculture and Water Resources, assessments are undertaken every eighteen (18) months using the checklist for Department of Agriculture and Water Resources approved facilities. The checklist used for the assessment of facilities testing meat surfaces and meat for export under the Deed of Agreement with the Department of Agriculture and Water Resources is available from the Department of Agriculture and Water Resources website (<http://www.agriculture.gov.au/export/controlled-goods/meat/elmer-3#microbiological-testing-of-meat-and-meat-products>). This checklist details specific requirements for accreditation and is to be read in conjunction with this annex.

A copy of the report on assessment is sent to the Department of Agriculture and Water Resources, and Department of Agriculture and Water Resources personnel may observe NATA assessments. The Department of Agriculture and Water Resources is also informed when the conditions raised at assessment have been addressed and accreditation is granted or continued.

5.2 Personnel

5.2.1 Staff competence and technical control

For both onsite abattoir and commercial facilities the requirements of ISO/IEC 17025 clause 5.2.1 Staff competence and technical control and of the Life Sciences ISO/IEC 17025 Appendix apply.

5.4 Test and calibration methods and method validation

5.4.1 Only methods approved by the Department of Agriculture and Water Resources and published on the Department of Agriculture and Water Resources 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 the Department of Agriculture and Water Resources for the variation. Checklists used for the assessment of approved methods are available from the Department of Agriculture and Water Resources website (<http://www.agriculture.gov.au/export/controlled-goods/meat/elmer-3/approved-methods-manual>).

5.9 Assuring the quality of test and calibration results

5.9.1 Proficiency testing

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

Facilities accredited or seeking accreditation 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

Life Sciences ISO/IEC 17025 Appendix

Amendment Table

The table below provides a summary of changes made to the document with this issue.

Section or Clause	Amendment
New document	This document represents a direct adoption of the former Biological Testing Annex B. The document has been reviewed and updated to reflect the new accreditation criteria documentation structure.