



Specific Accreditation Criteria

ISO/IEC 17025 Application Document Life Sciences - Annex

On-site abattoir facilities and contract testing facilities approved by the Department of Agriculture, Fisheries and Forestry (DAFF) to test carcass hygiene samples and export meat samples

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Purpose

In addition to the *ISO/IEC 17025 Standard Application Document (SAD)* and the accompanying *Life Sciences - Appendix*, this document provides interpretative criteria and recommendations for testing required and approved by the Department of Agriculture, Fisheries and Forestry (DAFF) for export performed by both applicant and accredited facilities. These requirements are specified in the Deed of Agreement between the DAFF and NATA.

Facilities must comply with all relevant documents in the NATA Accreditation Criteria (NAC) package for Agribusiness (refer to *NATA Procedures for Accreditation*).

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

Introduction

The DAFF document, *Microbiological Manual for Sampling and Testing of Export Meat and Meat Products*, specifies testing requirements for:

- Hygienic Performance
 - Aerobic Plate Count (APC), generic *Escherichia coli*, *Salmonella* and *Listeria monocytogenes*
- Specific Market Requirements
 - *Salmonella*, *E. coli* O157:H7, *STEC* and *Listeria monocytogenes*
- Ready-to-eat (RTE) processing environments
 - *Listeria species*

These requirements depend on the product type and export destination.

As specified by the DAFF, assessments are undertaken every eighteen (18) months using the *Surveillance* or *Reassessment* checklists for DAFF approved facilities. These checklists detail specific criteria for accreditation and are to be read in conjunction with this Annex.

The *Microbiological Manual for Sampling and Testing of Export Meat and Meat Products* document and the *Surveillance* and *Reassessment* checklists are available from the DAFF website (<http://www.agriculture.gov.au/export/controlled-goods/meat/elmer-3#microbiological-testing-of-meat-and-meat-products>).

A copy of the NATA report on assessment is sent to the DAFF. DAFF personnel may also attend NATA assessments as observers.

The DAFF is additionally informed when any non-conformities raised at assessments have been addressed and accreditation is granted, maintained or continued by NATA.

7 Process Requirements

7.2 Selection, verification and validation of methods

7.2.1 Selection and verification of methods

7.2.1.1 Only methods approved by the DAFF and published on the DAFF website can be used to test carcass hygiene samples and samples of export meat and meat products.

The methods must be followed in full unless approval is obtained from the DAFF for the variation. Specific checklists used for the assessment of approved methods are available from the DAFF website (<http://www.agriculture.gov.au/export/controlled-goods/meat/elmer-3/approved-methods-manual>).

7.7 Ensuring the validity of results

7.7.2 Facilities testing carcass hygiene samples must participate biannually in a third party carcass hygiene proficiency testing (PT) program.

Facilities testing meat samples intended for export must complete *Escherichia coli* PT testing in either a program covering carcass hygiene or non-pathogen in food testing.

Facilities testing for pathogens must participate biannually in a program covering pathogens in food.

References

This section lists publications referenced in this document. The year of publication is not included as it is expected that only current versions of the references shall be used.

Standards

ISO/IEC 17025 General requirements for the competence of testing and calibration laboratories

NATA Publications

NATA Accreditation Criteria (NAC) package for Agribusiness

Other Publications

Microbiological Manual for Sampling and Testing of Export Meat and Meat Products, Department of Agriculture, Fisheries and Forestry

Approved Microbiological Methods Checklists Manual, Department of Agriculture, Fisheries and Forestry

Surveillance visit checklist (Surveillance visit to the Department of Agriculture, Fisheries and Forestry approved facility), Department of Agriculture, Fisheries and Forestry

Reassessment checklist (Report on reassessment visit to approved laboratories), Department of Agriculture, Fisheries and Forestry

Amendment Table

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

Section or Clause	Amendment
Whole document	No additional interpretative criteria or recommendations have been added. Only editorial changes have been made, primarily related to the updated Department name.
Whole document	Added Security Classification Label