



## **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 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 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 but since not all clauses require interpretation the numbering may not be consecutive.

### **Introduction**

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

As required by the DAWR, assessments are undertaken every eighteen (18) months using the checklist for DAWR approved facilities. The checklist used for the assessment of facilities testing meat surfaces and meat for export under the Deed of Agreement is available from the DAWR 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 DAWR, and DAWR personnel may observe NATA assessments. The DAWR is also informed when the conditions raised at assessment have been addressed and accreditation is granted or continued.

## **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 DAWR and published on the DAWR 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 DAWR for the variation. Specific checklists used for the assessment of approved methods are available from the DAWR 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** 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

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

## Amendment Table

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

Section or Clause	Amendment
Whole document	<p>Clauses have been aligned with ISO/IEC 17025:2017.</p> <p>Any criteria included in the previous issue that are now covered by ISO/IEC 17025:2017 have been removed.</p> <p>No new interpretative criteria or recommendations have been included other than editorial changes.</p>