

## **USEFUL REFERENCES RELATING TO MICROBIOLOGY GOOD LABORATORY PRACTICE**

ISO 7218:2007+A1:2013 - Microbiology of Food and Animal Feeding stuffs – general Requirements and Guidance for Microbiological Examination

ISO11133:2014 – Microbiology of Food, Animal Feed and Water – Preparation, Production, Storage and Performance Testing of Culture Media

Advisory Committee on Dangerous Pathogens – The Management, Design and Operation of Microbiological Containment Laboratories (free to download from [www.hsebooks.co.uk](http://www.hsebooks.co.uk))

Campden BRI Guideline No 66 :2011 – Guidelines for the Design and Safety of Food Microbiology Laboratories (Available from [www.campdenbri.co.uk](http://www.campdenbri.co.uk))

CampdenBRI Guideline No. 29: 2001 - Guidelines for Establishing the Suitability of Food Microbiological Methods (Available from [www.campdenbri.co.uk](http://www.campdenbri.co.uk))

ISO 16140:2003: Microbiology of Food and Animal Feeding Stuff – Protocol for the Validation of Alternative Methods

Campden BRI Guideline No. 9:2004 – A Code of Practice for Microbiology Laboratories handling Food, Drink and Associated Samples (Available from [www.campdenbri.co.uk](http://www.campdenbri.co.uk))

Campden BRI Guideline No.47:2004 – Microbiological Measurement Uncertainty: A Practical Guide (Available from [www.campdenbri.co.uk](http://www.campdenbri.co.uk))

ISO/TS 22117:2010 - Microbiology of Food and Animal Feedings Stuffs – Specific Requirements and Guidance for Proficiency Testing by Interlaboratory Comparison

ISO 6887 series of Standards: Microbiology of Food and Animal Feeding Stuffs - Preparation of Test Samples, Initial Suspension and Decimal Dilutions for Microbiological Examination:

- ISO 6887 Part 1: 1999 – General rules for the preparation of the initial suspension and decimal dilutions.
- ISO 6887 Part 2: 2003 - Specific rules for the preparation of meat and meat products
- ISO 6887 Part 3:2003 – Specific rules for the preparation of fish and fishery products
- ISO 6887 Part 4:2003+A1:2001 – Specific rules for the preparation of products other than milk/milk products, meat/meat products and fish/fishery products
- ISO 6887 Part 5: 2010 – Specific rules for the preparation of milk and milk products
- ISO6887 Part 6: 2013 Specific rules for the preparation of samples taken at the primary production stage