

Pathogens in Food

Aim of the Program

This proficiency testing program aims to assess laboratories' ability to competently detect the presence or absence of a range of pathogens in food samples; and to provide participants with external quality assurance to enhance accuracy and reliability.

Application of the Program to Accreditation

Participation in this proficiency testing program satisfies the requirements of ISO/IEC 17025:2017 – *General Requirements for the Competence of Testing and Calibration Laboratories* for monitoring performance by comparing results with other laboratories.

Program Details

The Pathogens in Food program is conducted annually and involves one round per year.

Samples – five food samples

Tests – Pathogens including *Salmonella*, *Listeria*, *Listeria monocytogenes*, other “typical” microflora.

Statistical Analysis:

Present or absent responses are used to assess performance, with all results examined for false positive/negatives.

Reporting:

At the conclusion of each round, each participant receives a confidential individual summary sheet, detailing its performance in the program, and a final program report summarising all participant data.

Confidentiality

Each participant is assigned a unique code number, keeping all results anonymous in all PTA reports and publications.

Fees and Further Information

For information on program fees or other enquiries, please contact PTA directly:

Email: ptaenquiry@pta.asn.au