

M03

Meat Microbiology 1 Program

Salmonella

9-10-18 (Shipment Date)

11-01-18 (Report Date)



Proficiency Testing Provider
Certificate 1782.01

AOAC INTERNATIONAL
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Report Authorization

This report has been authorized by Arlene Fox, Senior Director of the AOAC laboratory Proficiency Testing Program.



**REPORT TO PARTICIPANTS IN
THE AOAC® LABORATORY PROFICIENCY TESTING PROGRAM**

**MEAT MICROBIOLOGY 2 PROGRAM
E. coli O157:H7**

1.0 Introduction

Test materials for the Meat Microbiology 1 Program (*Salmonella* species) were shipped to participants on September 10, 2018. Each laboratory was given a site identification number in order to maintain confidentiality. Participants were encouraged to analyze the samples on September 11, 2018 and urged to initiate analyses by no later than Monday, September 17, 2018. The instruction packet on how to use the confidential online data submission system was posted online. The participants were to submit an electronic response online to verify the condition of the test materials upon receipt and confirm the safe handling of the test materials containing *Salmonella* by participants. Participants were also instructed to report results electronically. Participants were instructed to analyze the test materials according to procedures routinely used in their laboratories. Instructions were provided for all dilutions. The results were recorded and were to be submitted to AOAC by September 25, 2018.

2.0 Preparation of Test Materials

Each set of test materials included ten samples, each containing approximately 25 grams of frozen ground meat. All of the samples were for qualitative testing. The matrix was screened prior to spiking. Each sample was individually inoculated. Samples were inoculated with low levels of organisms (1 -10 cells/gram). Two controls were uninoculated and three were *Citrobacter*. Ten samples were analyzed to verify the presence or absence of *Salmonella* in the qualitative samples. The following serotype was used: *S. enteritidis*. Each sample was individually inoculated. Three samples were analyzed to verify the presence or absence of . Homogeneity is Appendix C and inoculation scheme is in Appendix D.

Samples were prepared by the following laboratory:

Silliker Solution Center
3600 Eagles Nest Drive, Bldg. A
Crete, IL 60417

3.0 Analyses Requested

Samples 1-10	<i>Salmonella</i>	Indicate Positive/Negative
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The participants had the option of identifying the serotype. Information on the method used for each analyses was requested.

4.0 Results

Confidentiality of results will be maintained by issuing site identification codes to the participants. Results in reports will only be identified by the site identification code. Results of participants were compared to the expected results. The results table specifies whether the participant tested for serotype. There was inadequate information about the methodology used to group the results according to method for this shipment.

If a participant would like to appeal against the assessment of their performance in this proficiency testing scheme please contact staff at LPTP@AOAC.org

Individual laboratory results are in Appendix A

Appendix A
Results for (M03) Meat Microbiology 1
Salmonella species
Shipment on September 10, 2018
Site identification: xxxxx

10/09/2018 1:47 PM

Sample Number	Expected Results	Result for Site IDxxxxx Presence or Absence of <i>Salmonella</i> Species	Result for Site IDxxxxx O Antigen	Result for Site ID xxxxx H Antigen
S1	Citrobacter	Absent	Not Tested	Not Tested
S2	S.enteritidis O Antigen: D H Antigen: G complex	Present	Poly O	Poly H
S3	S.enteritidis O Antigen: D H Antigen: G complex	Present	Poly O	Poly H
S4	Uninoculated	Absent	Not Tested	Not Tested
S5	Citrobacter	Absent	Not Tested	Not Tested
S6	S.enteritidis O Antigen: D H Antigen: G complex	Present	Poly O	Poly H
S7	S.enteritidis O Antigen: D H Antigen: G complex	Present	Poly O	Poly H
S8	Uninoculated	Absent	Not Tested	Not Tested
S9	Citrobacter	Absent	Not Tested	Not Tested
S10	S.enteritidis O Antigen: D H Antigen: G complex	Present	Poly O	Poly H



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AOAC® Laboratory Proficiency Testing Program Meat Microbiology 1 (M03) Instructions

Enclosed are 10 samples, each containing 25 grams of ground meat. Shelf-life studies performed on samples stored frozen demonstrated that the samples remained stable for a period of at least 7 days if stored frozen.

Please make every effort to analyze samples as soon as possible. Results are due within 2 weeks of the shipment date.

Store samples frozen (-20 °C) until analysis date. Thaw when ready to analyze by placing the samples into a plastic bag in cold water for 1 -2 hours. Do **not** refreeze the samples.

Analyze samples numbered 1 through 10 for the following:

Salmonella species - Specify the method. Report as POSITIVE or NEGATIVE. If POSITIVE, report the O and the H serotypes. If your laboratory does not test for O and H serotypes, fill in the boxes for NOT TESTED.

Results Due September 25, 2018

Appendix C
Homogeneity Results - Qualitative
Meat Microbiology - M03, M04, M10, M12
Ship Date September 10, 2018

Results of Homogeneity Testing - *Salmonella* 25g Sample

		Results					
	Inoculation Scheme	Replicate 1	Replicate 2	O antigen	H antigen	Expected Serotype	
S-1	<i>Citrobacter</i>	negative	negative	NA	NA	NA	Passed
S-2	<i>S. Enteritidis</i>	positive	positive	D	G complex	D (O): G complex (H)	Passed
S-4	Uninoculated	negative	negative	NA	NA	NA	Passed

Appendix D
Inoculation Scheme
Meat Microbiology - M03
Ship Date September 10, 2018

	Inoculation Scheme
S-1	<i>Citrobacter</i>
S-2	<i>S. Enteriditis</i>
S-3	<i>S. Enteriditis</i>
S-4	Uninoculated
S-5	<i>Citrobacter</i>
S-6	<i>S. Enteriditis</i>
S-7	<i>S. Enteriditis</i>
S-8	Uninoculated
S-9	<i>Citrobacter</i>
S-10	<i>S. Enteriditis</i>