

MAURITIAN  
STANDARD

**MS ISO**  
**7218:2007**  
**+A1:2013**

First edition  
2018-01-06

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**Microbiology of food and  
animal feeding stuffs --  
General requirements and  
guidance for  
microbiological  
examinations**

ICS: 07.100.30

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**Mauritius Standards Bureau**

**Moka**

## National Foreword

This Standard is identical with the ISO Standard **ISO 7218**, *Microbiology of food and animal feeding stuffs -- General requirements and guidance for microbiological examinations* including A1 published by the International Organization for Standardization (ISO). It was adopted by the Mauritius Standards Bureau on the recommendation of the **Food Products Standards Committee** and approval of the **Standards Council** on **27 September 2017**. It was notified in the **Government Gazette** on **06 January 2018**\*

For the purpose of this standard the following changes should be made:

- (i) the words 'International Standard' should be replaced by 'Mauritian Standard';
- (ii) the 'decimal comma' should be replaced by 'decimal point'.

General Notice No **22** of **2018**



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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 7218 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with CEN Technical Committee CEN/TC 275, *Food analysis — Horizontal methods*.

This third edition cancels and replaces the second edition (ISO 7218:1996), which has been technically revised. It also incorporates the Amendment ISO 7218:1996/Amd.1:2001.

## Introduction

When conducting microbiological examinations, it is especially important that

- only those microorganisms which are present in the samples are isolated and enumerated;
- the microorganisms do not contaminate the environment.

In order to achieve this, it is necessary to pay attention to personal hygiene and to use working techniques which ensure, as far as possible, exclusion of extraneous contamination.

Since, in this International Standard, it is possible to give only a few examples of the precautions to be taken during microbiological examinations, a thorough knowledge of the microbiological techniques and of the microorganisms involved is essential. It is important that the examinations are conducted as accurately as possible, including monitoring and recording aspects that may affect results and calculation of the number of microorganisms and the uncertainty of the results.

Ultimately, it is the responsibility of the head of the laboratory to judge whether the manipulations are safe and can be considered to be good laboratory practice.

A large number of manipulations can, for example, unintentionally lead to cross-contamination, and the analyst should always verify the accuracy of the results given by his or her technique.

In order to conduct the examinations correctly, it is necessary to take certain precautions when constructing and equipping the laboratory.

Certain precautions must be taken, not only for reasons of hygiene, but also to ensure good reproducibility of the results. It is not possible to specify all the precautions to be taken in all circumstances, but this International Standard at least provides the main measures to be taken when preparing, sterilizing, storing the media, and using the equipment.

If the guidance given in this International Standard is followed, this will also contribute towards maintaining the health and safety of personnel. Additional information on this subject is to be found in the literature listed in the Bibliography.

In order to distinguish the guidance in this International Standard, it has been printed in a different typeface (Times New Roman).

# Microbiology of food and animal feeding stuffs — General requirements and guidance for microbiological examinations

## 1 Scope

This International Standard gives general requirements and guidance/options intended for three main uses:

- implementation of ISO/TC 34/SC 9 or ISO/TC 34/SC 5 standards for detection or enumeration of microorganisms, named hereafter “specific standards”;
- good laboratory practice for food microbiological laboratories (the purpose is not to detail them in this International Standard, manuals are available for that purpose);
- guidance for accreditation of food microbiological laboratories (this International Standard describes the technical requirements according to Annex B of ISO/IEC 17025:2005 for the accreditation of a microbiological laboratory by national organizations).

The requirements of this International Standard supersede the corresponding ones of existing specific standards.

Additional instructions in the field of molecular biology examinations are specified in ISO 22174.

This International Standard covers examination for bacteria, yeasts and moulds and can be used if supplemented with specific guidance for prions, parasites and viruses. It does not cover the examination for toxins or other metabolites (e.g. amines) from microorganisms.

This International Standard applies to the microbiology of food, animal feeding stuffs, the food production environment and the primary production environment.

The purpose of this International Standard is to help to ensure the validity of food microbiology examinations, to assist in ensuring that the general techniques used for conducting these examinations are the same in all laboratories, to help achieve homogeneous results in different laboratories, and to contribute towards the safety of the laboratory personnel by preventing risks of infection.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 835 (all parts), *Laboratory glassware — Graduated pipettes*

ISO 6887 (all parts), *Microbiology of food and animal feeding stuffs — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*

ISO 8199, *Water quality — General guidance on the enumeration of micro-organisms by culture*

ISO 8261, *Milk and milk products — General guidance for the preparation of test samples, initial suspensions and decimal dilutions for microbiological examination*