

# DIN EN ISO 7218:2014-09 (E)

**Microbiology of food and animal feeding stuffs - General requirements and guidance for microbiological examinations (ISO 7218:2007 + Amd 1:2013) (includes Amendment :2013)**

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## Contents

|  | Page      |
|--|-----------|
| <b>Introduction .....</b>  | <b>6</b>  |
| <b>1      Scope .....</b>  | <b>7</b>  |
| <b>2      Normative references .....</b>   | <b>7</b>  |
| <b>3      Premises .....</b>   | <b>8</b>  |
| <b>3.1    General .....</b>  | <b>8</b>  |
| <b>3.2    Safety considerations .....</b>  | <b>8</b>  |
| <b>3.3    Laboratory design .....</b>  | <b>8</b>  |
| <b>3.4    Laboratory areas .....</b>   | <b>9</b>  |
| <b>3.5    Layout and fittings of the premises .....</b>  | <b>10</b> |
| <b>3.6    Cleaning and disinfection .....</b>  | <b>11</b> |
| <b>4      Staff .....</b>  | <b>11</b> |
| <b>4.1    General .....</b>  | <b>11</b> |
| <b>4.2    Competence .....</b>   | <b>12</b> |
| <b>4.3    Verification of on-going staff competence .....</b>                                      | <b>12</b> |
| <b>4.4    Hygiene .....</b>  | <b>12</b> |
| <b>5      Apparatus and equipment .....</b>  | <b>12</b> |
| <b>5.1    General .....</b>  | <b>12</b> |
| <b>5.2    Protective cabinets .....</b>  | <b>13</b> |
| <b>5.3    Balances and gravimetric diluters .....</b>  | <b>14</b> |
| <b>5.4    Homogenizers, blenders and mixers .....</b>  | <b>15</b> |
| <b>5.5    pH meter .....</b>   | <b>16</b> |
| <b>5.6    Autoclave .....</b>  | <b>17</b> |
| <b>5.7    Media preparator .....</b>   | <b>18</b> |
| <b>5.8    Incubator .....</b>  | <b>19</b> |
| <b>5.9    Refrigerator, cold-storage room .....</b>  | <b>20</b> |
| <b>5.10   Freezer and deep freezer .....</b>   | <b>21</b> |
| <b>5.11   Thermostatically controlled bath .....</b>   | <b>21</b> |
| <b>5.12   Steamers, including boiling-water baths .....</b>  | <b>23</b> |
| <b>5.13   Sterilizing oven .....</b>   | <b>23</b> |
| <b>5.14   Microwave oven .....</b>   | <b>24</b> |
| <b>5.15   Glass washer .....</b>   | <b>25</b> |
| <b>5.16   Optical microscope .....</b>   | <b>25</b> |
| <b>5.17   Gas burner or wire incinerator .....</b>   | <b>26</b> |
| <b>5.18   Dispenser for culture media and reagents .....</b>                                       | <b>26</b> |
| <b>5.19   Vortex mixer .....</b>   | <b>27</b> |
| <b>5.20   Colony-counting device .....</b>   | <b>27</b> |
| <b>5.21   Equipment for culture in a modified atmosphere .....</b>                                 | <b>28</b> |
| <b>5.22   Centrifuge .....</b>   | <b>28</b> |
| <b>5.23   Hotplate and heating mantle .....</b>  | <b>29</b> |
| <b>5.24   Spiral plater .....</b>  | <b>29</b> |
| <b>5.25   Stills, deionizers and reverse-osmosis units .....</b>                                   | <b>30</b> |
| <b>5.26   Timers and timing devices .....</b>  | <b>31</b> |
| <b>5.27   Pipettes and pipettors .....</b>   | <b>31</b> |
| <b>5.28   Thermometers and temperature-monitoring devices, including automatic recorders .....</b> | <b>32</b> |

|      |  |           |
|------|--|-----------|
| 5.29 | Immunomagnetic separator .....   | 33        |
| 5.30 | Filtration system .....  | 34        |
| 5.31 | Other equipment and software .....   | 34        |
| 6    | <b>Preparation of glassware and other laboratory materials .....</b>               | <b>34</b> |
| 6.1  | Preparation .....  | 34        |
| 6.2  | Sterilization or decontamination .....   | 34        |
| 6.3  | Disposable equipment and materials .....   | 35        |
| 6.4  | Storage of clean glassware and materials .....                                     | 35        |
| 6.5  | Management of sterile glassware and materials .....                                | 35        |
| 6.6  | Decontamination and disinfection .....   | 35        |
| 6.7  | Waste management .....   | 36        |
| 6.8  | Washing .....  | 36        |
| 7    | <b>Preparation and sterilization of culture media .....</b>                        | <b>36</b> |
| 8    | <b>Laboratory samples .....</b>  | <b>36</b> |
| 8.1  | Sampling .....   | 36        |
| 8.2  | Transport .....  | 37        |
| 8.3  | Receipt .....  | 37        |
| 8.4  | Storage .....  | 38        |
| 8.5  | Test portion .....   | 38        |
| 9    | <b>Examination .....</b>   | <b>39</b> |
| 9.1  | Hygienic precautions during analysis .....   | 39        |
| 9.2  | Preparation of initial suspension and dilutions .....                              | 40        |
| 10   | <b>Enumeration .....</b>   | <b>41</b> |
| 10.1 | General .....  | 41        |
| 10.2 | Enumeration using a solid medium .....   | 41        |
| 10.3 | Calculation and expression of results obtained with solid media .....              | 44        |
| 10.4 | Enumeration of yeasts and moulds .....   | 51        |
| 10.5 | Enumeration using a liquid medium .....  | 52        |
| 11   | <b>Detection method (qualitative method) .....</b>                                 | <b>58</b> |
| 11.1 | General .....  | 58        |
| 11.2 | Principle .....  | 58        |
| 11.3 | Measurement of uncertainty .....   | 59        |
| 12   | <b>Confirmation methods .....</b>  | <b>59</b> |
| 12.1 | General .....  | 59        |
| 12.2 | Preparation of a pure culture .....  | 59        |
| 12.3 | Gram's stain (modified Hucker technique) .....                                     | 59        |
| 12.4 | Use of biochemical galleries for identification .....                              | 61        |
| 12.5 | Use of nucleic probes for identification .....                                     | 61        |
| 12.6 | Serological methods .....  | 61        |
| 13   | <b>Test report .....</b>   | <b>62</b> |
| 14   | <b>Validation of microbiological methods .....</b>                                 | <b>63</b> |
| 14.1 | Validation of reference methods .....  | 63        |
| 14.2 | Validation of alternative methods .....  | 63        |
| 14.3 | Validation of in-house methods .....   | 63        |
| 15   | <b>Quality assurance of results/quality control of performance .....</b>           | <b>63</b> |
| 15.1 | Internal quality control .....   | 63        |
| 15.2 | Reference strains .....  | 63        |
| 15.3 | External quality assessment (proficiency testing) .....                            | 64        |
|      | <b>Annex A (informative) Properties of some disinfectants .....</b>                | <b>65</b> |
|      | <b>Annex B (informative) Confidence intervals for colony count technique .....</b> | <b>66</b> |

|  |  |    |
|--|--|----|
| B.1  | Confidence intervals for colony count technique .....                                      | 66 |
| B.2  | Special cases with low numbers .....   | 67 |
| Annex C (normative) Determination of most probable number .....                |  | 71 |
| !! Annex D (normative) Counting of colonies with two dishes per dilution ..... |  | 81 |
| D.1  | Introduction .....   | 8  |
| D.2  | Counting of colonies .....   | 81 |
| D.3  | Method of calculation: General case (counting of total colonies or typical colonies) ..... | 82 |
| D.4  | Method of calculation: Case after identification or confirmation .....                     | 83 |
| D.5  | Method of calculation: Estimated counts .....  | 84 |
| D.6  | Special cases (counting of typical or presumed suspect colonies) .....                     | 85 |
| D.7  | Method of calculation: Special cases .....   | 86 |
| Bibliography .....   |  | 9  |