

Enterococcus spp. CONTROL SHEET

EF-L09

SCQ EF-L09 (37) 17.09

ANALYTICAL METHOD				Gram-positive, fixed, facultative anaerobes, non hemolytic, catalase negative microorganism; fermenting glucose without gas production and hydrolyze esculin.								
MBS - MICRO BIOLOGICAL SURVEY												
INCUBATION TEMPERATURE	COLOR OF ANALYSIS AT START			COLOR OF ANALYSIS AT END			POSITIVE			NEGATIVE		
	37 °C											
CONTAMINATION [CFU/g] [CFU/ml] [CFU/100cm²]		10 ⁸	10 ⁷	10 ⁶	10 ⁵	10 ⁴	10 ³	10 ²	10	1	0	
TIME OF COLOR CHANGE [hours.minutes]	Water	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Meat	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Fish	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Dairy product	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Vegetables	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Other	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	
	Surfaces	< 2.00	< 2.00	2.10	6.30	10.45	15.15	19.30	28.15	32.30	36.00	

QUANTITATIVE ANALYSIS

According to main standards and EU Regulations

TYPE OF SAMPLE	U.M.	LIMIT OF ACCEPTABILITY	TIME OF OBSERVATION [hours.minutes]
WATER			
Swimming pool water - input and tank	CFU/100ml	0	36.00
Bathing water - inland water	CFU/100ml	500	19.00
Bathing water - seawater	CFU/100ml	200	19.00
Water for human consumption	CFU/100ml	0	36.00
Water for human consumption placed in bottles or containers	CFU/250ml	0	36.00
FOOD and SURFACES			
For food that is irrigated or washed with water at risk of contamination (vegetables or fruits) and foods of animal origin (meat, raw milk) is provided for the total absence of <i>Enterococcus faecalis</i>	CFU/g CFU/ml	0	36.00
For worktops and tools washed with water at risk of contamination is provided for the total absence of <i>Enterococcus faecalis</i>	CFU/cm ²	0	36.00