

# *Pseudomonas aeruginosa*

## CONTROL SHEET

PAO-L05

SCQ PAO-L05 (37) 17.09

ANALYTICAL METHOD				Moveable non spore-forming microorganism, rod-shaped, Gram-negative aerobic-anaerobic facultative, cytochrome oxidase and catalase positive; produce pyocyanine.									
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/100cm <sup>2</sup> ]		10 <sup>8</sup>	10 <sup>7</sup>	10 <sup>6</sup>	10 <sup>5</sup>	10 <sup>4</sup>	10 <sup>3</sup>	10 <sup>2</sup>	10	1	0		
TIME OF COLOR CHANGE [hours.minutes]	Water	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Meat	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Fish	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Dairy product	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Vegetables	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Other	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		
	Surfaces	< 4.00	< 4.00	< 4.00	4.20	8.45	13.00	17.20	21.45	26.00	32.00		

## QUANTITATIVE ANALYSIS

According to main standards and EU Regulations

TYPE OF SAMPLE	U.M.	LIMIT OF ACCEPTABILITY	TIME OF OBSERVATION [hours.minutes]
<b>WATER</b>			
Swimming pool water - input	CFU/100ml	0	32.00
Swimming pool water - tank	CFU/100ml	1	26.00
Water for human consumption placed in bottles or containers	CFU/250ml	0	32.00
<b>FOOD and SURFACES</b>			
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>Pseudomonas aeruginosa</i>	CFU/g CFU/ml	0	32.00
For worktops and tools washed with water at risk of contamination is provided for the total absence of <i>Pseudomonas aeruginosa</i>	CFU/cm <sup>2</sup>	0	32.00