



Microbiology Laboratory Quality Assurance Essentials Course

Scope and Key Points:

A customized **2 day** in-house workshop on how to apply good technical practices to quality assurance and quality control in food microbiology testing laboratories.

If you are responsible for assuring the quality of your microbiology testing, have (or aspire to achieve) Key Technical Person (KTP) status as part of your laboratory's IANZ accreditation, then this two day course is essential.

The workshop uses a variety of group exercises, and presentations, focusing on management of the four key inputs into microbiological testing – Samples, Water, Media and Reference Cultures.

Note that Uncertainty of Measurement is not included in the course content.

Content:

Learn the principles of good practice in microbiology testing laboratories, including:

- Overview of Regulatory requirements for laboratories – as applicable to your lab
- Media purchasing, approval and batch testing
- Bought in prepared media approval and COA review
- Media formulation checks
- Reference culture management, including verification and subculturing
- Laboratory water quality control – conductivity, toxicity, pH and microbiological load
- Volume checks and toxicity of diluents
- Detergent Residues
- Membrane filters
- Anaerobic jar management
- Laboratory responsibilities for sampling (e.g. under the NMD)
- Sample preparation
- Media preparation and autoclaving
- pH meter and thermometer calibration overview
- Incubator and waterbath monitoring
- Prepared media storage
- Exposure plates (environmental monitoring)
- Proficiency Testing and analysis, including corrective action
- Review of New Work

Note that the course will be customized to your laboratory operations, and company specific examples will be used wherever possible. The focus of the group activities during the course would be for participants to work through and review various examples of completed QC documents/worksheets.

To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or shane@assuredfoodsafety.co.nz