



RJ Hill Laboratories Ltd (Hill Labs)

Christchurch

Client Number 6706

PO Box 16607, Hornby, Christchurch, 8441
1/17 Print Place, Middleton, Christchurch, 8024

Telephone 0508 445-5522

www.hill-labs.co.nz

Authorised Representative

Mrs Debra McLachlan
SI Quality Assurance and Health and Safety Coordinator

Programme

Biological Testing Laboratory

Accreditation Number 685

Initial Accreditation Date 1 September 1998

Conformance Standard

ISO/IEC 17025:2017

General requirements for the competence of testing and calibration laboratories

Laboratory Services Summary

General Microbiology

- 1.11 Foods
- 1.12 Waters
- 1.71 Biological Condition

Molecular Biology

- 1.11 Foods
- 1.71 Biological Condition

Key Technical Personnel

General Microbiology

Miss Carla Cuba Bejarano	1.11, 1.12, 1.71
Ms Lisa Bullock	1.11, 1.12, 1.71
Mrs Marisa Fonseka	1.11, 1.12, 1.71
Mrs Yu (Dominique) Gao	1.11, 1.12, 1.71
Mrs Renee Kellerhals	1.12
Miss Jill Martin	1.11, 1.12, 1.71

Operations Manager
Authorisation:

Issue 78

Date:23/02/24

Page 1 of 7

CERTIFICATE OF ACCREDITATION



Ms Barbara Müller	1.11, 1.12, 1.71
Ms Paula Robson	1.11, 1.12, 1.71

Molecular Biology

Miss Carla Cuba Bejarano	1.11, 1.71
Ms Lisa Bullock	1.11, 1.71
Mrs Marisa Fonseka	1.11, 1.71
Mrs Yu (Dominique) Gao	1.11, 1.71
Miss Jill Martin	1.11, 1.71
Ms Barbara Müller	1.11, 1.71
Ms Paula Robson	1.11, 1.71

Operations Manager Authorisation:		Issue 78	Date:23/02/24	Page 2 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)
 Biological Testing Laboratory
SCOPE OF ACCREDITATION

Accreditation Number 685

General Microbiology

1.11 Foods

- (a) Cereals and cereal products
- (b) Edible oils, fats and derived products
- (c) Nuts, fruits, vegetables and derived products
- (d) Sauces, herbs, spices and condiments
- (e) Sugar and sugar confectionery
- (f) Dairy products
- (g) Meat, poultry and derived products
- (h) Fish and fish products (including shellfish)
- (i) Eggs and egg products
- (k) Non-alcoholic beverages (fruit juices, bottled water)
- (n) Other specified fresh foods (salads, airline meals)
- (o) Other specified preserved foods (dried, frozen)
- (p) Canned foods
- (q) Animal feeds

In accordance with APHA “Compendium of Methods for the Microbiological Examination of Foods” 5th Edition except where otherwise indicated.

Aerobic plate count (Pour plate)	8.72
Aerobic plate count (Spread plate)	8.73
Aerobic plate count (Petrifilm)	8.82
Aerobic plate count	TEMPO AC
Anaerobic plate count	6.7
<i>Bacillus cereus</i>	31.6
<i>Bacillus cereus</i> (count)	TEMPO BC
Campylobacter (Detection)	30
<i>Clostridium perfringens</i>	33.7
Coliform (count)	TEMPO CC
<i>E. coli</i> – MPN	9.93
<i>E. coli</i> – Petrifilm	9.935
<i>E. coli</i> (count)	TEMPO EC
Enterobacteriaceae (Pour plate)	9.62 (modified)
Enterobacteriaceae (Petrifilm)	9.63 (modified)
Enterobacteriaceae (count)	TEMPO EB
Faecal coliforms – MPN	9.81 (modified)
<i>Listeria monocytogenes</i>	ISO 11290-2:2017
Mesophilic spore formers	23
<i>Staphylococcus aureus</i>	39.6
<i>Staphylococcus aureus</i> (count)	TEMPO STA
Sulphite reducing anaerobes	33.7
Total coliforms	Tempo TC

Operations Manager Authorisation:		Issue 78	Date:23/02/24	Page 3 of 7
--------------------------------------	--	----------	---------------	-------------

Schedule to

CERTIFICATE OF ACCREDITATION

RJ Hill Laboratories Ltd (Hill Labs)

Biological Testing Laboratory

Accreditation Number 685

SCOPE OF ACCREDITATION

Total coliforms – MPN	9.72
Total coliforms – MPN (presumptive)	9.71
Total coliforms – Petrifilm	9.935
<i>Vibrio cholerae</i> (P/A)	FDA BAM Ch. 9
<i>Vibrio cholerae</i> (P/A)	APHA Ch. 40
<i>Vibrio parahaemolyticus</i> (P/A)	FDA BAM Ch. 9
<i>Vibrio parahaemolyticus</i> (P/A)	APHA Ch. 40
<i>Vibrio parahaemolyticus</i> – MPN	FDA BAM Ch. 9
Yeasts and moulds	21.5
Yeasts and moulds	21.5 (modified)

- (a) Cereals and cereal products
- (b) Edible oils, fats and derived products
- (c) Nuts, fruits, vegetables and derived products
- (d) Sauces, herbs, spices and condiments
- (e) Sugar and sugar confectionery
- (f) Dairy products
- (g) Meat, poultry and derived products
- (h) Fish and fish products (including shellfish)
- (i) Food additives and supplements
- (n) Other specified fresh foods (salads, airline meals)
- (o) Other specified preserved foods (dried, frozen)
- (p) Canned foods
- (q) Animal feeds

The following testing by the TEMPO automated MPN system:

Yeasts and moulds TEMPO YM

(h) Fish and fish products (including shellfish)

Escherichia coli Enumeration of *E coli* in Molluscan Bivalve Shellfish, MPI method

1.12 Waters

In accordance with APHA “Standard Methods for the Examination of Water and Wastewater” Online Edition except where otherwise indicated.

- (a) Potable waters
- (b) Non-potable waters
- (c) Sewage
- (d) Effluent and trade wastes
- (g) Marine waters

Operations Manager
Authorisation:



Issue 78

Date:23/02/24

Page 4 of 7



RJ Hill Laboratories Ltd (Hill Labs)
 Biological Testing Laboratory
SCOPE OF ACCREDITATION

Accreditation Number 685

<i>E. coli</i>	9222 I (modified)
<i>E. coli</i> – MF	9222 I
<i>E. coli</i> – MPN	9221 F (modified)
<i>E. coli</i> – Colilert Quantitray (51 well)	9223 B (excluding marine)
<i>E. coli</i> – Colilert Quantitray (97 well)	9223 B (excluding marine)
<i>E. coli</i> – Colilert-18 Quantitray (51 well)	9223 B
<i>E. coli</i> – Colilert-18 Quantitray (97 well)	9223 B
Enterococci	9230 C (modified)
Enterococci	9230 D
Faecal coliforms	9222 D (modified)
Faecal coliforms – MF	9222 D
Faecal coliforms – MPN	9221 E
Heterotrophic plate count	9215 B
Heterotrophic plate count	Petrifilm
Total coliforms – MPN	9221 B
Total coliforms – Colilert Quantitray (51 well)	9223 B (excluding marine)
Total coliforms – Colilert Quantitray (97 well)	9223 B (excluding marine)
Total coliforms – Colilert-18 Quantitray (51 well)	9223 B (excluding marine)
Total coliforms – Colilert-18 Quantitray (97 well)	9223 B (excluding marine)
Total coliforms (presumptive) – MPN	9221 B

(a) Potable Waters

<i>E. coli</i>	AS/NZS 4276.7:2007
<i>E. coli</i>	ISO 9308-1:2014/Amendment 1:2016
Faecal coliforms	AS/NZS 4276.7:2007
Heterotrophic plate count	AS/NZS 4276.3.1:2007
<i>Legionella pneumophila</i>	AS 3896:2017 (modified)
<i>Legionella</i> species	AS 3896:2017 (modified)
<i>Pseudomonas aeruginosa</i>	AS/NZS 4276.13:2008
<i>Pseudomonas aeruginosa</i>	APHA 9213 E
Sulphite reducing Clostridia	Standing Committee of Analysts, The Microbiology of Drinking Water (2015) Part 6A
Total coliforms	AS/NZS 4276.5:2007
Total coliforms	ISO 9308-1:2014/Amendment 1:2016

(e) Cooling tower and industrial waters

Heterotrophic plate count (22°C, 35°C)	9215 B
Heterotrophic plate count	Petrifilm
<i>Legionella pneumophila</i>	AS 3896:2017 (modified)
<i>Legionella</i> species	AS 3896:2017 (modified)

(f) Swimming and spa pools

<i>E. coli</i>	9222 I (modified)
Faecal coliforms	9222 D (modified)

Operations Manager Authorisation:		Issue 78	Date:23/02/24	Page 5 of 7
-----------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)
Biological Testing Laboratory

Accreditation Number 685

SCOPE OF ACCREDITATION

Faecal coliforms – MF	9222 D
Heterotrophic plate count	9215 B
Heterotrophic plate count	Petrifilm
<i>Pseudomonas aeruginosa</i> (MF)	9213 E
<i>Staphylococcus aureus</i> (MF)	9213 B

1.71 Biological Condition

(b) Plant hygiene evaluation (environmental swabs)

In accordance with APHA “Compendium of Methods for the Microbiological Examination of Foods” 5th Edition except where otherwise indicated.

Aerobic plate count	8.72
Aerobic plate count	8.73
Aerobic plate count	8.82
Aerobic plate count	TEMPO AC
<i>Bacillus cereus</i> (count)	TEMPO BC
Coliform (count)	TEMPO CC
<i>E. coli</i>	9.93
<i>E. coli</i>	9.935
<i>E. coli</i> (count)	TEMPO EC
Enterobacteriaceae	9.63 (modified)
Enterobacteriaceae (count)	TEMPO EB
Faecal coliforms	9.81 (modified)
<i>Staphylococcus aureus</i> (count)	TEMPO STA
Total coliforms	9.935
Total coliforms	9.72
Total coliforms	TEMPO TC
Total coliforms (presumptive)	9.71
Yeasts and moulds	21.5
Yeasts and moulds	21.5 (modified)
Yeasts and moulds	TEMPO YM

Molecular Biology

1.11 Foods

- (a) Cereals and cereal products**
- (b) Edible oils, fats and derived products**
- (c) Nuts, fruits, vegetables and derived products**
- (d) Sauces, herbs, spices and condiments**

Operations Manager Authorisation:		Issue 78	Date:23/02/24	Page 6 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)
 Biological Testing Laboratory
SCOPE OF ACCREDITATION

Accreditation Number 685

- (e) **Sugar and sugar confectionery**
- (f) **Dairy products**
- (g) **Meat, poultry and derived products**
- (h) **Fish and fish products**
- (i) **Eggs and egg products**
- (k) **Non-alcoholic beverages**
- (n) **Other specified fresh foods**
- (o) **Other specified preserved foods**
- (p) **Canned foods**
- (q) **Animal feeds**

Cronobacter spp. including <i>Cronobacter sakazakii</i>	In-house method
<i>E. coli</i> O157	Assurance GDS
Listeria (PCR)	In-house method
<i>Listeria monocytogenes</i> (PCR)	In-house method
Salmonella (PCR)	In-house method

(h) Fish and fish products (including shellfish)

<i>Vibrio cholera</i> (PCR)	In-house method
<i>Vibrio parahaemolyticus</i> (PCR)	In-house method
<i>Vibrio vulnificus</i> (PCR)	In-house method

(l) Food additives and supplements

Salmonella (PCR)	In-house method
------------------	-----------------

1.71 Biological Condition

(b) Plant hygiene evaluation

Cronobacter spp. including <i>Cronobacter sakazakii</i>	In-house method
<i>Listeria monocytogenes</i> (PCR)	In-house method
Listeria species (PCR)	In-house method
Salmonella (PCR)	In-house method

References:

APHA	American Public Health Association
AS	Australian Standard
AS/NZS	Australian Standard / New Zealand Standard
FDA BAM	United States Food and Drug Administration Bacteriological Analytical Manual

Operations Manager Authorisation:		Issue 78	Date:23/02/24	Page 7 of 7
--------------------------------------	--	----------	---------------	-------------