

# Interpreting Microbiological Laboratory Reports

## Course Outline

- Having trouble interpreting your lab reports?
- Don't know the microbiological limits you should work to?
- What is acceptable/unacceptable?
- What would constitute a product recall?

This course details all the terminology, legislation and standards you need to know in order to interpret your laboratory reports. In addition we look at trends in results and how to use your results within your HACCP program.

## Course duration

1 day

## Prerequisites

Nil

## Who should attend?

Laboratory and QA staff involved in food manufacturing.

## Course content

- Overview of laboratory reports
- Terminology used in laboratory reporting.
- Product legislation
- Microbiological limits to use (Food Standards Australia New Zealand, ICMSF, Other)
- Examples of "good" vs "poor" results by industry type and product.
- Using your results to verify your HACCP system and for tracking improvements.
- Investigating trends
- When things go wrong - what to do.

## Competencies issued

Statement of Attendance only