

MICROBIOLOGICAL SAMPLING RATES 26 - 27

Code	Commodity	Parameters	2026-27
PHM1	Cooked Meat Screen	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i> , <i>C. perfringens</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> /g	£99.01
PHM2	Cooked meat screen - frozen	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , Coagulase positive <i>Staphylococci</i> , <i>C. perfringens</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> /g	£124.84
PHM3	Cooked meat screen –containing spices or coating, including composite meat foods	As PHM1 + <i>Bacillus</i>	£109.17
PHM4	Cooked meat screen –containing spices or coating, including composite meat foods - frozen	As PHM2 + <i>Bacillus</i>	£134.99
PHM5	Fermented, cured or dried meats (RTE)	<i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i> , <i>C. perfringens</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> /g	£110.00
PHM6	Raw meat/poultry to be cooked	<i>Salmonella</i> in 10g, <i>E. coli</i> , ACC	£53.32
PHM7	Raw meat/poultry to be cooked – frozen	<i>Salmonella</i> in 10g, <i>E. coli</i> , ACC	£55.89
PHM8	Raw meat to be eaten raw	<i>Salmonella</i> in 25g, <i>E. coli</i> , ACC	£53.32
PHM9	Raw meat to be eaten raw - frozen	<i>Salmonella</i> in 25g, <i>E. coli</i> , ACC	£55.89
PHM10	Cooked poultry screen	As M1 + <i>Campylobacter</i> in 25g	£125.66
PHM11	Cooked poultry screen - frozen	As M2 + <i>Campylobacter</i> in 25g	£151.49
PHM12	Gelatin and collagen	<i>Salmonella</i> in 25g	£19.86
PHM13	Glucosamine Sulphate	<i>Salmonella</i> in 25g, ACC, <i>Enterobacteriaceae</i> (MPN), <i>E. coli</i> (MPN), <i>Listeria</i> /g, <i>Staphylococci</i>	£145.97
PHD1	Cheese made from heat treated milk	<i>E. coli</i> , <i>S. aureus</i> , <i>Listeria</i> /g, <i>Salmonella</i> in 25g	£61.79
PHD2	Cheese made from raw milk	<i>S. aureus</i> , <i>Listeria</i> /g, <i>Salmonella</i> in 25g, <i>E. coli</i> O157	£96.91
PHD3	Milk /whey powder	As PHD1 + <i>Enterobacteriaceae</i>	£73.89
PHD4	Dried infant formulae, dried infant (<6m) dietary foods	<i>Enterobacteriaceae</i> in 10g (10 samples), <i>Bacillus cereus</i> (5 samples), <i>Salmonella</i> in 25g (30 samples), <i>C. sakazakii</i> in 10g (30 samples)	£94.37
PHD5	Follow-on formulae	<i>Salmonella</i> in 25g (30 samples), <i>Enterobacteriaceae</i> in 10g (5 samples)	£62.20
PHD6	Dairy ice cream, dairy desserts (including lollies containing dairy)	<i>Enterobacteriaceae</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> /g, <i>S. aureus</i>	£70.25
PHD7	Butter and cream	<i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> in 25g, <i>S. aureus</i>	£77.44
PHE1	Egg products	<i>Salmonella</i> in 25 g	£19.86
PHE2	RTE Egg products	<i>Salmonella</i> in 25 g, <i>Enterobacteriaceae</i> , <i>Listeria</i> /g	£59.25
PHE3	RTE Egg products – frozen	<i>Salmonella</i> in 25 g, <i>Enterobacteriaceae</i> , <i>Listeria</i> /g	£74.88
PHF1	Fish screen – cooked/ smoked/RTE and raw to eat uncooked	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i> , <i>Listeria</i> /g, <i>Vibrio</i> /g, <i>Salmonella</i> in 25g	£98.16
PHF2	Fish screen – frozen; cooked/ smoked/RTE and raw to eat uncooked	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , coagulase positive <i>Staphylococci</i> , <i>Listeria</i> /g, <i>Salmonella</i> in 25g, <i>Vibrio</i> /g	£123.97
PHF3	Breaded fish products	As PHF1 + <i>Bacillus</i>	£108.33
PHF4	Breaded fish products - frozen	As PHF2 + <i>Bacillus</i>	£134.14

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PHF5	Fish screen – dried/salted	As PHF2 + <i>C. perfringens</i>	£134.99
PHF6	Raw fish – to be cooked	ACC, <i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Vibrio</i> /g	£63.48
PHF7	Raw fish, frozen– to be cooked	ACC, <i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Vibrio</i> /g	£66.41
PHF8	Fish & Seafood	<i>Vibrio</i> in 25g	£26.67
PHV1	Non-animal RTE screen including coconut, sesame seed products, drinks and sauces pH >4.5	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i> , <i>Listeria</i> lg, <i>Salmonella</i> in 25g	£113.82
PHV2a	Cereal products to be cooked - excluding Pasta	<i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Bacillus</i>	£49.50
PHV2b	Pasta products to be cooked	<i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Bacillus</i> , <i>S. aureus</i>	£59.24
PHV3a	Bean curd - fresh only	<i>Salmonella</i> in 25g, <i>Listeria</i> lg, <i>B. cereus</i> , <i>S. aureus</i> , <i>E. coli</i>	£63.90
PHV3b	Bean curd - Not fresh product	<i>Salmonella</i> in 25g, <i>Listeria</i> lg, <i>B. cereus</i> , <i>S. aureus</i> ,	£52.94
PHV4	Dried fruits and nuts	<i>E. coli</i> , <i>Salmonella</i> in 25g, yeasts and moulds	£49.50
PHV5	Spices, Seeds, dried herbs and vegetables, peppercorns etc	<i>E. coli</i> , <i>Bacillus</i> , <i>Salmonella</i> in 25g, <i>S. aureus</i> , <i>Listeria</i> in 25g	£71.92
PHV6	RTE pre-cut fruit & vegetables, herbs, sprouted seeds, unpasteurised fruit & vegetable juices, whole soft fruit	<i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> lg, <i>S. aureus</i>	£60.27
PHV7	RTE or frozen pre-cut fruit, frozen herbs	<i>E. coli</i> , <i>Salmonella</i> in 25g, <i>Listeria</i> lg, <i>S. aureus</i>	£63.48
PHV8	Fresh Leaves (Paan, Herbs etc.)	<i>Salmonella</i> in 25g	£19.86
PHW1	Ship's drinking water, aircraft water	Coliform bacteria, <i>E. coli</i> , Enterococci	£26.23
PHW1A	Ship's drinking water, aircraft water	Coliform bacteria, <i>E. coli</i> , Enterococci, ACC at 22°C & 37°C	£34.67
PHW1B	Aircraft water	ACC at 37°C & 22°C, coliform bacteria, <i>E. coli</i> , Enterococci, <i>P. aeruginosa</i>	£44.39
PHW2	Spa pools, swimming pools	Coliform bacteria, <i>E. coli</i> , <i>P. aeruginosa</i> , ACC at 37°C	£34.67
PHW3	If risk assessment indicates need	<i>Legionella</i>	£66.41
PHW4	Bottled water except mineral water	Coliform bacteria, <i>E. coli</i> , Enterococci, <i>P. aeruginosa</i> , (all in 250 ml), ACC at 37°C & 22°C	£44.43
PHW5	Mineral water	Coliform bacteria, <i>E. coli</i> , Enterococci, <i>P. aeruginosa</i> (all in 250 ml), sulphite reducing clostridia in 50 ml, ACC at 37°C & 22°C	£55.41
PHW6	Ice	Coliform bacteria, <i>E. coli</i> , Enterococci, ACC at 22°C and 37°C	£34.67
PHS1A	Swab (ship's or aircraft's kitchen equipment etc.)	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i>	£32.64
PHS1B	Swab (ship's or aircraft's kitchen equipment etc.)	<i>Enterobacteriaceae</i> , <i>E. coli</i>	£21.15
PHS2	Cloths	<i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i> , <i>Listeria</i> /cloth	£59.58
PHS3	Slicing equipment	ACC, <i>Enterobacteriaceae</i> , <i>E. coli</i> , <i>S. aureus</i>	£55.45
PHG1	Sterility testing for shelf stable foods in containers & pet food (ACC and anaerobic CC enumeration and enrichment)	Sterility testing by plate and enrichment	£66.41
PHG2	Sterility testing for shelf stable foods in containers & pet food (enumeration only)	Sterility testing by plate. Surface spread on blood agar (aerobic and anaerobic), <i>B. cereus</i> and <i>C. perfringens</i>	£47.65

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PHG3	Non-dairy drinks (e.g. flavoured waters) pH <4.5	pH, ACC, yeasts and moulds	£42.74
PHG4	Sauces, pH <4.5	pH, ACC, yeasts and moulds	£42.74
PHP1	Dog chews and pet foods (non-canned)	Enterobacteriaceae in 1g, <i>Salmonella</i>	£62.21
PHP3	Animal feed	<i>Salmonella</i> only	£19.86
PHP4	Dog chews and pet foods (non-canned)	Enterobacteriaceae (MPN)	£42.32
PHSH1	Bi-valve Molluscs for Classification	<i>E. coli</i> (MPN)	£76.49
SALM	Raw and Cooked Chicken	<i>Salmonella</i> only	£19.86
STEC	Raw meat	STEC (Shiga-toxin producing <i>E. coli</i>) - detection by PCR	Used if PCR result is negative
		STEC (Shiga-toxin producing <i>E. coli</i>) - detection by PCR & confirmation by culture	Used if PCR result is positive