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საინფორმაციო მონაცემები

1 მიღებულია და დაშვებულია სამოქმედოდ: სსიპ-საქართველოს სტანდარტებისა და მეტროლოგიის ეროვნული სააგენტოს გენერალური დირექტორის 18/11/2024 წლის № 80 განკარგულებით

2 მიღებულია „თავფურცლის“ თარგმნის მეთოდით: სტანდარტიზაციის საერთაშორისო ორგანიზაციის (ისო) სტანდარტი ისო 7218:2024 ,, სასურსათო ჯაჭვის მიკრობიოლოგია - ზოგადი მოთხოვნები და სახელმძღვანელო მიკრობიოლოგიური კვლევებისთვის“

3 ნაცვლად ისო 7218:2007/Amd 1:2013

4 რეგისტრირებულია: სსიპ-საქართველოს სტანდარტებისა და მეტროლოგიის ეროვნული სააგენტოს რეესტრში: 18/11/2024 წელი №268-1.3-040307

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/TC 463, *Microbiology of the food chain,* in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This fourth edition cancels and replaces the third edition (ISO 7218:2007), which has been technically revised. It also incorporates the Amendment ISO 7218:2007/Amd 1:2013.

The main changes are as follows:

— the calculations section has been simplified and two further calculators have been added;

— the equipment section has been reorganized into groups with similar purposes and requirements;

— cross-references have been added to other general microbiology standards such as those for media, validation and verification, and uncertainty to reduce repetition;

— information on laboratory quality control and characterization of control microorganisms has been added.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

When conducting microbiological examinations, it is especially important that:

— only those microorganisms present in the samples are detected and/or enumerated;

— these microorganisms do not contaminate the environment.

To achieve this, good laboratory practices are essential, including personal hygiene and aseptic working techniques which exclude extraneous contamination as far as possible.

Only limited information on the precautions to be taken during microbiological examinations is given in this document, so a thorough knowledge of the microbiological techniques and microorganisms involved is essential. It is important that examinations are conducted safely, correctly and as carefully as possible, including monitoring and recording aspects that can affect results, calculating numbers of microorganisms and assessing the uncertainty of test results.

The most common risks and their control in the microbiological laboratory are given in this document. However, work processes in each laboratory can differ and appropriate risk analysis should be considered to ensure good laboratory practices. Periodic evaluation and control of critical points not only maintains safe and hygienic practices but can also improve reliability of test results.

The purpose of this document is to help to ensure the validity of microbiology examinations in the food chain. In particular, to ensure that general techniques for conducting examinations are the same in all laboratories, to achieve consistent results in different laboratories and to contribute to safety of laboratory personnel by preventing risks of infection.

This document includes the main measures necessary for conducting the wide range of microbiological examinations. Additional information is available from the literature listed in the Bibliography (see References [43] to [47]).

In this document, the following verbal forms are used:

— “shall” indicates a requirement;

— “should” indicates a recommendation;

— “may” indicates a permission;

— “can” indicates a possibility or a capability.

In addition, the imperative mood is used to give instructions or where actions are required.