



Proficiency Testing Provider
Certificate Number 3189-02.

2024

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Microbiology Proficiency Testing Program Schedule (by Program Category)

PT Item Code	Enrol by	Dispatch Date	Result Due	Sample Type	Sample Preparation	Available tests
Food Pathogens						
24FP1	1/15/2024	2/5/2024	3/4/2024	Breakfast Foods	Sample Count: 3 Format: 130g Real food Preparation: NONE Test as received	Count (cfu/g): Clostridium perfringens, Clostridium spp, Coagulase positive Staphylococcus spp, Enterococcus spp, Listeria monocytogenes Detection (/25g): E. coli O157, Listeria monocytogenes, Listeria spp, Salmonella spp
24FP2	4/1/2024	4/22/2024	5/20/2024	Desserts	Sample Count: 3 Format: 130g Real food Preparation: NONE Test as received	Count (cfu/g): Clostridium perfringens, Clostridium spp, Coagulase positive Staphylococcus spp, Enterococcus spp, Listeria monocytogenes Detection (/25g): E. coli O157, Listeria monocytogenes, Listeria spp, Salmonella spp
24FP3	8/12/2024	9/2/2024	9/30/2024	Starches	Sample Count: 3 Format: 130g Real food Preparation: NONE Test as received	Count (cfu/g): Clostridium perfringens, Clostridium spp, Coagulase positive Staphylococcus spp, Enterococcus spp, Listeria monocytogenes Detection (/25g): E. coli O157, Listeria monocytogenes, Listeria spp, Salmonella spp
24FP4	10/7/2024	10/28/2024	11/25/2024	Traditional and Festive Foods	Sample Count: 3 Format: 130g Real food Preparation: NONE Test as received	Count (cfu/g): Clostridium perfringens, Clostridium spp, Coagulase positive Staphylococcus spp, Enterococcus spp, Listeria monocytogenes Detection (/25g): E. coli O157, Listeria monocytogenes, Listeria spp, Salmonella spp
Food Non-Pathogens						
24NP1	1/15/2024	2/5/2024	3/4/2024	Beverage ingredients	Sample Count: 3 Format: 25g Real food Preparation: NONE Test as received	Count (cfu/g): Plate Count and Anaerobic count, Bacillus cereus, E. coli, Enterobacteriaceae, Lactic acid bacteria, Mould, Coliforms, Pseudomonas spp, Thermotolerant (faecal) Coliforms, Yeast
24NP2	4/1/2024	4/22/2024	5/20/2024	Soups	Sample Count: 3 Format: 25g Real food Preparation: NONE Test as received	Count (cfu/g): Plate Count and Anaerobic count, Bacillus cereus, E. coli, Enterobacteriaceae, Lactic acid bacteria, Mould, Coliforms, Pseudomonas spp, Thermotolerant (faecal) Coliforms, Yeast
24NP3	8/12/2024	9/2/2024	9/30/2024	Infant formula	Sample Count: 3 Format: 25g Real food Preparation: NONE Test as received	Count (cfu/g): Plate Count and Anaerobic count, Bacillus cereus, E. coli, Enterobacteriaceae, Lactic acid bacteria, Mould, Coliforms, Pseudomonas spp, Thermotolerant (faecal) Coliforms, Yeast
24NP4	10/7/2024	10/28/2024	11/25/2024	Traditional and Festive Foods	Sample Count: 3 Format: 25g Real food Preparation: NONE Test as received	Count (cfu/g): Plate Count and Anaerobic count, Bacillus cereus, E. coli, Enterobacteriaceae, Lactic acid bacteria, Mould, Coliforms, Pseudomonas spp, Thermotolerant (faecal) Coliforms, Yeast



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Specialist Food Matrices						
24CH1	3/11/2024	4/1/2024	4/29/2024	Chocolate block	Sample Count: 3 Format: 40g chocolate Preparation: NONE Test as received	Count (cfu/g): Plate Count, Coliforms, Enterobacteriaceae, Mould, Yeast Detection (/0.1g): E. coli ; (/25g): Salmonella spp
24MM1	4/22/2024	5/13/2024	6/10/2024	Beef mince	Sample Count: 2 Format: real mince Preparation: Rehydrate to obtain 40 g	Count (cfu/g): Plate Count, E. coli, Coagulase positive Staphylococcus spp, Lactic acid bacteria, Enterobacteriaceae Detection (/25g): Salmonella spp
24MM2	10/28/2024	11/18/2024	12/16/2024	Beef mince	Sample Count: 2 Format: real mince Preparation: Rehydrate to obtain 40 g	Count (cfu/g): Anaerobic sulfite reducing bacteria, H2S producing bacteria, Psychrotrophic bacteria, Yeast, Mould, Pseudomonas aeruginosa Detection (/25 g): Listeria monocytogenes
24SF1	3/18/2024	4/8/2024	5/6/2024	Seafood paste	Sample Count: 2 Format: real seafood plus vial Preparation: Rehydrate to obtain 40 g	Detection (/0.1g): E. coli Detection (/25g): Vibrio cholerae, Vibrio parahaemolyticus
24SF2	8/26/2024	9/16/2024	10/14/2024	Seafood paste	Sample Count: 2 Format: real seafood Preparation: Rehydrate to obtain 40 g	Count (cfu/g): Total bacteria, coliform, E. coli, Coagulase positive Staphylococcus sp, Anaerobic sulfite reducing bacteria, H2S producing bacteria



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Carcass						
24MIS-01	11/20/2023	12/11/2023	15th of test month (Jan to Jun)	Simulated Liquid	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute to obtain 100 mL	Count (cfu/g and cfu/cm2): Plate Count, E. coli, Coliforms Detection (/25g): Salmonella spp, E. coli O157
24MIS-02	5/20/2024	6/17/2024	15th of test month (Jul to Dec)	Simulated Liquid	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute to obtain 100 mL	Count (cfu/g and cfu/cm2): Plate Count, E. coli, Coliforms Detection (/25g): Salmonella spp, E. coli O157
24CSPm1	11/20/2023	12/11/2023	25th of test month chosen by IFM (Jan to Apr)	Simulated Liquid	Sample Count: 1 Format: Freeze-dried vial Selected round from water CSP Preparation: Reconstitute to obtain 1000 mL	Dispatched with MIS-01 sample set
24CSPm2	5/20/2024	6/17/2024	25th of test month chosen by IFM (Jul to Oct)	Simulated Liquid	Sample Count: 1 Format: Freeze-dried vial Selected round from water CSP Preparation: Reconstitute to obtain 1000 mL	Dispatched with MIS-02 sample set
"Big 6" E. coli						
24MX1	2/5/2024	2/26/2024	3/25/2024	Simulated Sample (non-pathogenic format)	Sample Count: 3 X 2 Format: Freeze-dried vial Preparation: Reconstitute prior to testing	"Big 6" E. coli detection and identification. O26, O45, O103, O111, O121, O145 and O157 Detection of eae and stx genes
24MX2	8/5/2024	8/26/2024	9/23/2024	Simulated Sample (non-pathogenic format)	Sample Count: 3 X 2 Format: Freeze-dried vial Preparation: Reconstitute prior to testing	"Big 6" E. coli detection and identification. O26, O45, O103, O111, O121, O145 and O157 Detection of eae and stx genes



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Extension Microbiology						
24XN1	8/19/2024	9/9/2024	10/7/2024	Milk Powder	Sample Count: 3 Format: 25g milk powder Preparation: NONE Test as received	Count (cfu/g): Enterobacteriaceae, Aerobic and Anaerobic Mesophilic and Thermophilic spores, Total Anaerobic Detection (/10g): Cronobacter sakazakii
24XP1	4/15/2024	5/6/2024	6/3/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute prior to testing	Detection (/25g): Campylobacter spp, Vibrio spp, Vibrio cholerae, Vibrio parahaemolyticus, Salmonella spp, Yersinia spp and Yersinia enterocolitica Counts/g: V. parahaemolyticus and Campylobacter spp. Identification to species level of detected targets
24XP2	9/2/2024	9/23/2024	10/21/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute prior to testing	Detection (/25g): Campylobacter spp, Vibrio spp, Vibrio cholerae, Vibrio parahaemolyticus, Salmonella spp, Yersinia spp and Yersinia enterocolitica Counts/g: V. parahaemolyticus and Campylobacter spp. Identification to species level of detected targets
Food Factory Hygiene						
24SW1	2/26/2024	3/18/2024	4/15/2024	Swabs (General Hygiene Checks)	Sample Count: 2 Format: 3 swabs each Minor rehydration required	Count (/swab): Plate count, Anaerobic Count, Mould, Yeast
24SW2	6/24/2024	7/15/2024	8/12/2024	Swabs (Gram Negative Organisms)	Sample Count: 2 Format: 3 swabs each Minor rehydration required	Count (/swab): Coliforms, Enterobacteriaceae Detection (/swab): Campylobacter spp, E. coli, Salmonella spp.
24SW3	10/21/2024	11/11/2024	12/9/2024	Swabs (Gram Positive Organisms)	Sample Count: 2 Format: 3 swabs each Minor rehydration required	Detection (/swab): Listeria monocytogenes, Coagulase positive Staphylococcus spp, Clostridium spp



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Potable Water and Beverages						
24CSP-01	3/25/2024	4/15/2024	25th of test month (May to Oct)	Simulated beverages and clean drinking water	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute to obtain 1000 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C Count (cfu/100mL): Coliforms, Clostridium spp. (vegetative), Enterococcus spp, Thermotolerant (faecal) Coliforms, E. coli, Ps. aeruginosa, Pseudomonas spp, Yeast, Mould, Faecal Streptococcus spp, Coagulase positive Staphylococcus spp
24CSP-02	9/23/2024	10/14/2024	25th of test month (Nov to Apr)	Simulated beverages and clean drinking water	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute to obtain 1000 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C Count (cfu/100mL): Coliforms, Clostridium spp. (vegetative), Enterococcus spp, Thermotolerant (faecal) Coliforms, E. coli, Ps. aeruginosa, Pseudomonas spp, Yeast, Mould, Faecal Streptococcus spp, Coagulase positive Staphylococcus spp
Environmental Waters						
24EW-01	3/25/2024	4/15/2024	Last day of test month (Jun & Sep)	Simulated Environmental Water	Sample Count: 2 X 2 Format: Freeze-dried vial Test each set in indicated month Preparation: Reconstitute to obtain 800 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C Count (cfu/100mL): Coliforms, Enterococcus spp, E. coli, Ps. aeruginosa, Yeast, Mould, Thermotolerant (faecal) Coliforms
24EW-02	9/23/2024	10/14/2024	Last day of test month (Dec & Mar)	Simulated Environmental Water	Sample Count: 2 X 2 Format: Freeze-dried vial Test each set in indicated month Preparation: Reconstitute to obtain 800 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C Count (cfu/100mL): Coliforms, Enterococcus spp, E. coli, Ps. aeruginosa, Yeast, Mould, Thermotolerant (faecal) Coliforms
24SL1	9/16/2024	10/7/2024	11/4/2024	Sludge	Sample Count: 3 Format: sludge Minor rehydration required to provide 50g sludge	Detection (/25 g): Salmonella Count (cfu/g): E. coli, Plate Count, Thermotolerant coliform





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Legionella						
24LG1	2/12/2024	3/4/2024	4/1/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute to obtain 100 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C, Legionella pneumophila (SG1, SG2-14), Total Legionella pneumophila, Legionella spp, Total Legionella
24LG2	6/17/2024	7/8/2024	8/5/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute to obtain 100 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C, Legionella pneumophila (SG1, SG2-14), Total Legionella pneumophila, Legionella spp, Total Legionella
24LG2s (filtration)	6/17/2024	7/8/2024	8/5/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute to obtain 2500 mL	Count (cfu/1000 mL): Legionella pneumophila, Legionella species, Total Legionella, species and serogroup identification of targets
24LG3	9/30/2024	10/21/2024	11/18/2024	Simulated Sample	Sample Count: 3 Format: Freeze-dried vial Preparation: Reconstitute to obtain 100 mL	Count (cfu/mL): Plate count 21°C, Plate count 37°C, Legionella pneumophila (SG1, SG2-14), Total Legionella pneumophila, Legionella spp, Total Legionella
Pharmaceutical, Surgical and Cosmetics						
24ST1	4/29/2024	5/20/2024	6/17/2024	Solid materials e.g., dressings	Sample Count: 3 Preparation: NONE Test as received	Applicable to both Commercial and Surgical Sterility testing It is expected participants ensure the samples are free from aerobic, anaerobic and fungal contaminants
24PH1	3/4/2024	3/25/2024	4/22/2024	Lotion	Sample Count: 3 Format: Lotion and vial Preparation: Combine lotion and vial prior to testing	Count (cfu/g): Total Plate, Yeast, Mould, Total Yeast & Mould, Total aerobic microbial count (TAMC), Total combined yeast & mould count (TYMC) Detection (/10g, and 1g): Candida albicans, Coagulase positive Staphylococcus spp, E. coli, Ps. aeruginosa
24PH2	6/3/2024	6/24/2024	7/22/2024	Herbal tea	Sample Count: 3 Format: 130g herbal tea Preparation: NONE Test as received	Count (cfu/g): Total Plate, Yeast, Mould, Total Yeast & Mould, Total aerobic microbial count (TAMC), Total combined yeast & mould count (TYMC) Detection (/10g and /1g): E. coli, Salmonella spp, Coagulase positive Staphylococcus spp, Clostridium perfringens, Clostridium spp., Pseudomonas aeruginosa
24PH3	9/9/2024	9/30/2024	10/28/2024	Capsules Unpressed Tablet	Sample Count: 3 Format: 130g capsule and unpressed tablet Preparation: NONE Test as received	Count (cfu/g): Total Plate, Yeast, Mould, Total Yeast & Mould, Total aerobic microbial count (TAMC), Total combined yeast & mould count (TYMC) Detection (/10g and /1g): Candida albicans, E. coli, Ps. aeruginosa, Pseudomonas spp, Salmonella spp, Coagulase positive Staphylococcus spp., Gram negative bacteria (bile tolerant)



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<i>Veterinary</i>						
24VMS-01	11/20/2023	12/11/2023	Last day of test month (Jan to Jun)	Simulated Sample	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute prior to testing	Antibiotic Sensitivity, Organism Identification, Biochemical tests
24VMS-02	6/10/2024	7/1/2024	Last day of test month (Jul to Dec)	Simulated Sample	Sample Count: 6 Format: Freeze-dried vial Test 1 vial each month Preparation: Reconstitute prior to testing	Antibiotic Sensitivity, Organism Identification, Biochemical tests

End of Schedule

** This is a planning tool ONLY. Programs and dates may change without notice.
Please always refer to the current, published PT order forms for confirmed programs and dates.
Click the below link to download the latest version of the Perpetual Schedule

https://proficiency.ifmqs.com.au/dropbox/information/PT_Microbiology_Perpetual_Schedule.xlsx