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**Mikrobiologija v prehranski verigi - Horizontalna metoda za ugotavljanje prisotnosti, števila in serotipov Salmonella - 1. del: Ugotavljanje prisotnosti Salmonella spp. - Dopolnilo A1: Širši razpon temperature inkubacije, dopolnilo k statusu Dodatka D in popravek MSRV ter SC (ISO 6579-1:2017/DAM 1:2019)**

Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of Salmonella - Part 1: Detection of Salmonella spp. - Amendment 1 Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC (ISO 6579-1:2017/DAM 1:2019)

Mikrobiologie der Lebensmittelkette - Horizontales Verfahren zum Nachweis, zur Zählung und zur Serotypisierung von Salmonellen - Teil 1: Nachweis von Salmonella spp. - Änderung 1 (ISO 6579-1:2017/DAM 1:2019)

Microbiologie de la chaîne alimentaire - Méthode horizontale pour la recherche, le dénombrement et le sérotypage des Salmonella - Partie 1: Recherche des Salmonella spp. - Amendement 1: Extension de la plage de températures pour l'incubation, amendement du statut de l'Annexe D et correction de la composition des milieux MSRV et SC (ISO 6579-1:2017/DAM 1:2019)

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# DRAFT AMENDMENT

## ISO 6579-1:2017/DAM 1

ISO/TC 34/SC 9

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### Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella* —

#### Part 1: Detection of *Salmonella* spp.

AMENDMENT 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC

*Microbiologie de la chaîne alimentaire — Méthode horizontale pour la recherche, le dénombrement et le sérotypage des Salmonella —*

*Partie 1: Recherche des Salmonella spp.*

AMENDEMENT 1: .

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# Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of *Salmonella* —

## Part 1: Detection of *Salmonella* spp.

### AMENDMENT 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSR/V and SC

Foreword, fifth bullet

Replace the bullet with the following:

- The temperature range for incubation of non-selective and selective media has been extended from  $37\text{ °C} \pm 1\text{ °C}$  to  $34\text{ °C}$  to  $38\text{ °C}$  without further tolerance.

#### 4.3, second paragraph

Replace the paragraph with the following:

The RVS broth or the MSR/V agar is incubated at  $41,5\text{ °C}$  for 24 h and the MKTTn broth between  $34\text{ °C}$  and  $38\text{ °C}$  for 24 h.

#### 4.4, last paragraph

Replace the paragraph with the following:

The XLD agar is incubated between  $34\text{ °C}$  and  $38\text{ °C}$  and examined after 24 h. The second selective agar is incubated according to the manufacturer's instructions.

#### 6.3

Replace the text with the following:

**6.3 Incubator**, capable of operating in the range  $34\text{ °C}$  to  $38\text{ °C}$ .

NOTE The range  $34\text{ °C}$  to  $38\text{ °C}$  for incubation of media includes the use of incubators set at  $35\text{ °C} \pm 1\text{ °C}$ ,  $36\text{ °C} \pm 2\text{ °C}$  or  $37\text{ °C} \pm 1\text{ °C}$ .

#### 6.6

Replace the text with the following:

**6.6 Water bath**, capable of operating in the range  $34\text{ °C}$  to  $38\text{ °C}$ .

NOTE The range  $34\text{ °C}$  to  $38\text{ °C}$  for incubation of media includes the use of water baths set at  $35\text{ °C} \pm 1\text{ °C}$ ,  $36\text{ °C} \pm 2\text{ °C}$  or  $37\text{ °C} \pm 1\text{ °C}$ .

#### 9.3.2, fifth paragraph

Replace the paragraph with the following:

Incubate the inoculated MKTTn broth between  $34\text{ °C}$  and  $38\text{ °C}$  (6.3) for  $24\text{ h} \pm 3\text{ h}$ .

**ISO 6579-1:2017/DAM 1:2019(E)***9.4.2, fifth paragraph*

Replace the paragraph with the following:

Incubate the XLD plates inverted between 34 °C and 38 °C (6.3) for 24 h ± 3 h.

*9.4.3, first paragraph on page 7*

Replace the paragraph with the following:

Incubate the XLD plates inverted between 34 °C and 38 °C (6.3) for 24 h ± 3 h.

*9.5.3.2, first paragraph*

Replace the paragraph with the following:

Streak the agar slant surface and stab the butt. Incubate between 34 °C and 38 °C (6.3) for 24 h ± 3 h.

*9.5.3.3, first paragraph*

Replace the paragraph with the following:

Streak the agar slant surface. Incubate between 34 °C and 38 °C (6.3) for up to 24 h.

*9.5.3.4, first paragraph*

Replace the paragraph with the following:

Inoculate just below the surface of the liquid medium. Incubate between 34 °C and 38 °C (6.3) for 24 h ± 3 h.

*9.5.3.5, first line of fourth paragraph*

Replace the first line of the fourth paragraph with the following:

Add one drop of toluene and shake the tube. Place the tube in a water bath and incubate between 34 °C and 38 °C (6.6) for several minutes (approximately 5 min).

*9.5.3.5, fifth paragraph*

Replace the paragraph with the following:

Replace the tube in the water bath and incubate between 34 °C and 38 °C (6.6) for up to 24 h.

*9.5.3.6, third paragraph*

Replace the paragraph with the following:

Incubate between 34 °C and 38 °C (6.3) for 24 h ± 3 h. After incubation, add 1 ml of the Kovacs reagent (B.12.2).



Figure A.1

Replace Figure A.1 with the following figure:

