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AMENDMENT 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 MSRV and SC**

ISO 6579-1:2017/Amd 1:2020

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



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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

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 °C to 38 °C without further tolerance.

4.3, second paragraph

Replace the paragraph with the following:

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

4.4, last paragraph

Replace the paragraph with the following.

The XLD agar is incubated between 34 °C and 38 °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 °C to 38 °C .

NOTE The range 34 °C to 38 °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 °C to 38 °C.

NOTE The range 34 °C to 38 °C for incubation of media includes the use of water baths set at 35 °C ± 1 °C, 36 °C ± 2 °C or 37 °C ± 1 °C.

9.3.2, fifth paragraph

Replace the paragraph with the following:

Incubate the inoculated MKTTn broth between 34 °C and 38 °C (6.3) for 24 h ± 3 h.

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, second 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.

9.5.3.2, 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.