



# International Standard

## ISO 11290-2

### Microbiology of the food chain — Horizontal method for the detection and enumeration of *Listeria* *monocytogenes* and of *Listeria* *spp.* —

Part 2:

#### Enumeration method

AMENDMENT 1: Inclusion of storage  
of the samples before analysis and  
changes in the control strain for  
performance testing of culture media  
and reagents

*Microbiologie de la chaîne alimentaire — Méthode  
horizontale pour la recherche et le dénombrement de Listeria  
monocytogenes et de Listeria spp. —*

*Partie 2: Méthode de dénombrement*

*AMENDEMENT 1: Inclusion du stockage des échantillons avant  
l'analyse et modifications dans la souche témoin pour les essais  
de performance des milieux de culture et des réactifs*

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AMENDMENT 1  
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# Sample Document

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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).

A list of all parts in the ISO 11290 series can be found on the ISO website.

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# Microbiology of the food chain — Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. —

## Part 2: Enumeration method

### AMENDMENT 1: Inclusion of storage of the samples before analysis and changes in the control strain for performance testing of culture media and reagents

#### Clause 7

Replace the text with the following:

#### 7 Sampling, transportation and storage of samples

Sampling is not part of the method specified in this document. Follow the specific International Standard dealing with the product concerned. If there is no specific International Standard dealing with the sampling of the product concerned, it is recommended that the parties concerned come to an agreement on this subject. Recommended sampling techniques are given in the following documents:

- ISO/TS 17728<sup>[22]</sup> for food and animal feed;
- ISO 707<sup>[26]</sup> for milk and milk products;
- ISO 18593<sup>[1]</sup> for surfaces (see also see Reference [23]).

It is important that the laboratory receives a sample which is representative of the product under consideration. The sample should not have been damaged or changed during transport or storage.

NOTE 1 Shelf-life studies are not in the scope of this document but of ISO 20976-1<sup>[27]</sup>.

For storage conditions for stable samples (e.g. non-perishable or low-moisture foods samples) as well as frozen or deep-frozen products before analysis, see ISO 7218. For storage conditions for surface samples, see ISO 7218 and ISO 18593<sup>[1]</sup>.

Before analysis, store perishable food samples refrigerated at 2 °C to 8 °C. Examine the samples immediately upon receipt if possible, and if not possible, within a delay less than 8 h. In case of late arrival of samples in the working day, samples may be stored overnight and should be analysed no later than 18 h after receipt. In this case, the delay should be reported in the test report. However, if samples are stored between 1 °C and 5 °C, the duration may be extended up to 24 h after receipt, without the necessity to include the delay in the test report.

If these conditions cannot be applied, other storage conditions may be used provided it can be demonstrated that the alternative conditions do not affect the contamination levels of *Listeria* spp./*Listeria monocytogenes* or agreed between parties concerned. These conditions should be detailed and justified in the test report.

NOTE 2 Supporting data for storage of food samples before detection of *Listeria monocytogenes* or *Listeria* spp. are available from: <https://standards.iso.org/iso/11290/-2/ed-2/en/amd/1>.