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|  Store LENTICULE® samples at -20°C ± 5°C**Food and Environmental Proficiency Testing Unit**  |
| Laboratory identification no. (check): | **<Lab No>****Results to be returned on-line through the website:** [[**www.phe-eqa.org.uk**](http://www.phe-eqa.org.uk)**/**](http://www.kpmd.co.uk/hpa/)**You will need your log-in details for this process.** **Download the on-line web instructions:**[**https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\_data/file/727107/FEPTU776.pdf**](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/727107/FEPTU776.pdf) |
| Dispatch date: | **XX May 20XX** |
| Final date for return of results: | **XX June 20XX** |
| **Contact details:**The Organisers - FEPTUPublic Health England61 Colindale Avenue, London, NW9 5EQ, UK. Fax: +44 (0) 20 8200 8264 Tel: +44 (0) 20 8327 7119 e-mail: foodeqa@phe.gov.uk |  |
|  **0006** |
| [www.gov.uk/government/collections/external-quality-assessment-eqa-and-proficiency-testing-pt-for-food-water-and-environmental-microbiology#endoscope-rinse-water-scheme](http://www.gov.uk/government/collections/external-quality-assessment-eqa-and-proficiency-testing-pt-for-food-water-and-environmental-microbiology#endoscope-rinse-water-scheme) |
| **Endoscope Rinse Water Scheme - Request/Report Form** |
| **Distribution No.: EWXX** | **Sample numbers**: **EWXXA and EWXXB** |
| Download the sample instruction sheet. A video on sample processing is located further down the webpage: | [www.gov.uk/government/publications/endoscope-rinse-water-scheme-sample-instruction-sheet](http://www.gov.uk/government/publications/endoscope-rinse-water-scheme-sample-instruction-sheet) |
| Download the safety data sheet: | [www.gov.uk/government/publications/safety-data-sheet-for-lenticules](http://www.gov.uk/government/publications/safety-data-sheet-for-lenticules) |
| ***If you cannot examine any of these samples return your results as ‘Not examined’***  |
| **Sample Type:** | Final rinse water sample |
| **Request:** | Please examine the two samples by determining the Total Viable Count (TVC) per 100mL using your routine testing procedure. Consider the presence of xxxxxxx(*Pseudomonas aeruginosa, yeast*  or moulds)*.* |
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| Store LENTICULE® samples at -20°C ± 5°C**Food and Environmental Proficiency Testing Unit** Laboratory identification no. (check): **<Lab No>** |  |

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| **Sample****Number** | **Enumeration** | **Analyst** | **Conclusion****(Please tick any that apply)** | **Did this sample contain*****P. aeruginosa*?****yeast?****Moulds?** | **OPTIONAL****Identification of predominant organism if****>10** |
| EWXXA | TVC 28ºC - 32ºC for 5 days per 100mL | Nominated result: |  | Satisfactory | 🞏 | *P. aeruginosa*Yes 🞏 No 🞏 |  |
| Acceptable | 🞏 |
| Result 2: |  | Unsatisfactory | 🞏 |
| Unacceptable | 🞏 | YeastYes 🞏 No 🞏 |
| Result 3: |  | Risk Assessment required | 🞏 |
| Not routinely reported | 🞏 |
| EWXXB | TVC28ºC - 32ºC for 5 days per 100mL | Nominated result: |  | Satisfactory | 🞏 | *P. aeruginosa*Yes 🞏 No 🞏 |  |
| Acceptable | 🞏 |
| Result 2: |  | Unsatisfactory | 🞏 |
| Unacceptable | 🞏 | YeastYes 🞏 No 🞏 |
| Result 3: |  | Risk Assessment required | 🞏 |
| Not routinely reported | 🞏 |

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| Please indicate the method used: CFPP-01-06:2013 🞏 ISO 15883-1:2006 🞏 HTM 01-06:2016 🞏 Other 🞏  If ‘Other’ selected then enter method here ……………………………….. |

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| Enter any microbiologist’s comments if you wish to do so: |

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| **Authorised by:** | **Date reported:** |