



**RJ Hill Laboratories Ltd (Hill Labs)**  
Hamilton

**Client Number 590**

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**Authorised Representative**  
Ms Leisle Jacobsen  
Quality Manager/Lead Auditor

**Programme**  
Biological Testing Laboratory

**Accreditation Number 1287**

**Initial Accreditation Date 16 November 2017**

**Conformance Standard**

ISO/IEC 17025:2017

General requirements for the competence of testing and calibration laboratories

**Laboratory Services Summary**

**Drugs and Pharmaceuticals**

1.03 Drugs and Pharmaceuticals

**Foods**

1.11 Foods

1.71 Biological Condition

**Waters**

1.12 Waters


**Molecular Biology**

1.03 Drugs and Pharmaceuticals

1.11 Foods

1.62 Molecular Biology

1.71 Biological Condition

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 1 of 7
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RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

**Drugs and Pharmaceuticals**

**1.03 Drugs and Pharmaceuticals**

**(a) Microbiological quality (including sterility) (Cannabis)**

Aerobic plate count	APHA 8.82 (modified)
Aerobic plate count	European Pharmacopoeia (Modified)
Bile Tolerant Gram Negative Bacteria	European Pharmacopoeia (Modified)
<i>E. coli</i>	European Pharmacopoeia (Modified)
<i>Pseudomonas aeruginosa</i>	European Pharmacopoeia (Modified)
Salmonella	European Pharmacopoeia (Modified)
Yeast & Mould (count)	APHA 21.51 (Modified)
Yeast & Mould (count)	European Pharmacopoeia (Modified)

**Foods**

**1.11 Foods**

- (a) Cereals and cereal products**
- (b) Edible oils, fats and derived products**
- (c) Nuts, fruits, vegetables and derived products**
- (d) Sauces, herbs, spices and condiments**
- (e) Sugar and sugar confectionery**
- (f) Dairy products**
- (g) Meat, poultry and derived products**
- (h) Fish and fish products**
- (i) Eggs and egg products**
- (k) Non-alcoholic beverages**
- (p) Canned foods**
- (q) Animal feeds**

The following tests are in accordance with APHA Compendium for the Microbiological Examination of Foods (5<sup>th</sup> Edition) methods unless were otherwise stated:

Aerobic Plate Count	6.523, 8.72
Aerobic Plate Count	6.524, 8.73
Aerobic Plate Count	8.82
Aerobic Plate Count (pour plate)	MIMM 6
Aerobic Plate Count (spread plate)	MIMM 6
Aerobic Plate Count (petrifilm)	MIMM 6
Aerobic Plate Count	TEMPO AC
<i>Bacillus cereus</i>	31

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 2 of 7
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RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

<i>Bacillus cereus</i> (count)	TEMPO BC
Coliform (count)	TEMPO CC
Coliform (total)	TEMPO TC
<i>E. coli</i> (count)	TEMPO EC
<i>E. coli</i> – Petrifilm	9.935
<i>E. coli</i> – Petrifilm	MIMM 8.4
<i>E. coli</i> – MPN	9.93
Enterobacteriaceae	MIMM 8.2
Enterobacteriaceae	9.62 (modified)
Enterobacteriaceae	9.63 (modified)
Enterobacteriaceae (count)	TEMPO EB
Faecal Coliforms – MPN	9.81
Faecal Coliforms – MPN	9.81 (modified)
Listeria (count)	ISO 11290-2 (2017)
Mould	21.51
Presumptive Coliforms – MPN	9.71
<i>Staphylococcus aureus</i>	39.6
<i>Staphylococcus aureus</i>	MIMM 7.8
<i>Staphylococcus aureus</i> (count)	TEMPO STA
Total Coliforms – MPN	9.72
Total Coliforms – Petrifilm	9.935
Yeast & Mould	21.51
Yeast & Mould	21.52
Yeast & Mould	21.51 (modified)
Yeast & Mould (count)	TEMPO YM

**(h) Fish and fish products (including shellfish)**

<i>Escherichia coli</i>	Enumeration of <i>E. coli</i> in Molluscan Bivalve Shellfish, MPI method
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**(k) Non-alcoholic beverages (syrops, juices)**

Aciduric Plate Count	58.5 & 8.73
Aciduric Plate Count (MF using Orange Serum Agar)	6.54 / 58.552
Aerobic Plate Count (MF)	6.54
Yeasts & Moulds (MF)	21.51
Yeasts & Moulds (MF)	21.52
Xerophilic Yeast & Mould Counts (MF)	21.52

**(n) Other specified fresh foods**

Osmophilic fungi (count)	17.3
<i>Staphylococcus aureus</i>	39.6

**(n) Other specified fresh foods**

**(o) Other specified preserved foods**

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 3 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

Aerobic Plate Count	TEMPO AC
<i>Bacillus cereus</i> (count)	TEMPO BC
Coliform (count)	TEMPO CC
<i>E. coli</i> (count)	TEMPO EC
Enterobacteriaceae (count)	TEMPO EB
<i>Staphylococcus aureus</i> (count)	TEMPO STA
Yeast & Mould (count)	TEMPO YM
Yeast & Mould	APHA 5 <sup>th</sup> Edition – Chapter 21.51 (modified)

**(o) Other specified preserved foods**

Coliform (total)	TEMPO TC
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**1.71 Biological Condition**

**(b) Plant hygiene evaluation**

The following tests are in accordance with APHA Compendium for the Microbiological Examination of Foods (5<sup>th</sup> Edition) methods unless were otherwise stated:

Aerobic Plate Count	8.82
Aerobic Plate Count	MIMM 6
Aerobic Plate Count	TEMPO AC
<i>Bacillus cereus</i> (count)	TEMPO BC
Coliform (count)	TEMPO CC
Coliform (total)	TEMPO TC
<i>E. coli</i> (count)	TEMPO EC
<i>E. coli</i> – Petrifilm	9.935
<i>E. coli</i> – Petrifilm	MIMM 8.4
Enterobacteriaceae	MIMM 8.2
Enterobacteriaceae	9.62 (modified)
Enterobacteriaceae	9.63 (modified)
Enterobacteriaceae (count)	TEMPO EB
Listeria count	ISO 11290-2 (2017)
<i>Staphylococcus aureus</i> (count)	TEMPO STA
Total Coliforms – Petrifilm	9.935
Yeast & Mould	21.51 (modified)
Yeast & Mould (count)	TEMPO YM

**Waters**

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 4 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

**1.12 Waters**

- (a) Potable waters
- (b) Non-potable waters
- (c) Sewage
- (d) Effluent and trade wastes
- (e) Cooling tower and industrial waters
- (f) Swimming and spa pools
- (g) Marine waters

The following tests are in accordance with APHA “Standard Methods for the Examination of Water and Wastewater” (Online Edition) except where otherwise indicated.

Aerobic Plate Count 22°C	MIMM 11.6
<i>E. coli</i> – MF	9222 I (modified)
<i>E. coli</i> – MF	ISO 9308-1: 2004/AMD 1: 2016
<i>E. coli</i> – MF	9222 I
<i>E. coli</i> – MPN	9221 F
<i>E. coli</i> – MPN(TBX)	9221 F (modified)
<i>E. coli</i> Colilert Quantitray (97 well)	9223 B (excluding marine)
<i>E. coli</i> Colilert Quantitray (51 well)	9223 B (excluding marine)
<i>E. coli</i> – Colilert-18 Quantitray (97 well)	9223 B
<i>E. coli</i> – Colilert-18 Quantitray (51 well)	9223 B
<i>E. coli</i> – P/A	9223 B Colilert
<i>E. coli</i> – Quantitray	MIMM 11.A1
Enterococci – Quantitray	MIMM 12.4
Enterococci	9230 D
Enterococci – MF	9230 C (modified)
Faecal coliforms	9222 D (modified)
Faecal coliforms – MF	9222 D
Faecal coliforms – MPN	9221 E
Faecal coliforms – MPN	MIMM 11.A2
Heterotrophic plate count (20°C, 22 °C, 25 °C, 30 °C, 35 °C, 37 °C)	9215 B
Heterotrophic plate count	NeoGen Petrifilm
<i>Pseudomonas aeruginosa</i>	9213 E
<i>Staphylococcus aureus</i>	9213 B
Total coliforms – MF	9222 B
Total coliforms – MF	ISO 9308-1: 2004/ AMD 1: 2016
Total coliforms – MPN	9221 B
Total coliforms – Colilert Quantitray (97 well)	9223 B (excluding marine)
Total coliforms – Colilert Quantitray (51 well)	9223 B (excluding marine)
Total coliforms – Colilert-18 Quantitray (97 well)	9223 B (excluding marine)
Total coliforms – Colilert-18 Quantitray (51 well)	9223 B (excluding marine)
Total coliforms – P/A	9223 B Colilert
Total Coliforms – Quantitray	MIMM 11.A1

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 5 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

Total Coliforms – MPN	MIMM 11.A2
<b>(a) Potable waters</b>	
<i>Clostridium perfringens</i> , including Spores – MF	MIMM 11.A3
<i>E. coli</i> – MF	AS/NZS 4276.7:2007
Faecal coliforms – MF	AS/NZS 4276.7:2007
Enterococci (Faecal Streptococci) – MF	MIMM 11.7
Heterotrophic Plate Count	AS/NZS 4276.3.1:2007
<i>Pseudomonas aeruginosa</i> – MF	AS/NZS 4276.13:2008
Sulphite Reducing Clostridia including spores – MF	Standing Committee of Analysts Microbiology Drinking Water 2015 (Part 6A)
Total Coliforms – MF	AS/NZS 4276.5:2007
<b>(e) Cooling tower and industrial waters</b>	
Legionella	AS/NZS 3896:2017

**Molecular Biology**

**1.03 Drugs and Pharmaceuticals**

**(a) Microbiological quality (including sterility) (Cannabis)**

Salmonella	PCR In-House method
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**1.11 Foods**

- (a) Cereals and cereal products
- (b) Edible oils, fats and derived products
- (c) Nuts, fruits, vegetables and derived products
- (d) Sauces, herbs, spices and condiments
- (e) Sugar and sugar confectionery
- (f) Dairy products
- (g) Meat, poultry and derived products
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Listeria	PCR In-House method
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Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 6 of 7
--------------------------------------	--	----------	---------------	-------------



RJ Hill Laboratories Ltd (Hill Labs)  
 Biological Testing Laboratory  
**SCOPE OF ACCREDITATION**

Accreditation Number 1287

Salmonella	PCR In-House method
<b>(f) Dairy products</b>	
Cronobacter	PCR In-House method
<b>(n) Other specified fresh foods (honey)</b>	
<i>Leptospermum scoparium</i> DNA	PCR as per MPI Technical Paper 2017/31 (modified)

**1.62 Molecular Biology**

**(b) DNA typing**

American Foulbrood (detection)	qPCR
American Foulbrood (enumeration)	qPCR
American Foulbrood (spores and/or cells)	calculation using the above enumeration method

Testing for the following bacteria in kiwifruit plant material using Psa-V Taqman Real-Time PCR  
*Pseudomonas syringae* pv. *actinidiae* (Psa)

**1.71 Biological Condition**

**(b) Plant hygiene evaluation**

Cronobacter (PCR)	In-House
Listeria (PCR)	In-House
Salmonella (PCR)	In-House

**References:**

- AS/NZS Australian / New Zealand Standards
- ISO International Standards Organisation
- MIMM Meat Industry Microbiological Methods (5<sup>th</sup> Edition)

Operations Manager Authorisation:		Issue 30	Date:04/10/24	Page 7 of 7
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