



**PUBLIC HEALTH LABORATORY OF JOHOR
BAHRU
MINISTRY OF HEALTH**

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Issue By: Quality Manager

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APPENDIX 1

(SOP Handling of Test Items)

CRITERIAS FOR ACCEPTANCE OF SAMPLES

FOOD MICROBIOLOGY ANALYSIS

TYPE OF SAMPLES/ PARAMETERS	MINIMUM QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
Samples of fresh, perishable, refrigerated, food poisoning products & semi-preserved products	250g	1-4°C	Sterile Packaging/ Original container	Reference samples must be included in the ice box
Frozen samples	250g	Frozen	Sterile Packaging/ Original container	Sample in frozen condition
Samples of shelf stable packaged products & dried products	250g Or min 3 packs	not exceeding ambient temperature	Sterile Packaging/ Original container	Protected from direct sunlight or from other sources of heat.



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ADDITIVE ANALYSIS

TYPE OF SAMPLES/ PARAMETERS	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
Perishable	Min 250 g	Frozen or chilled where applicable	Plastic / Commercial pack	None
Non-perishable	Min 250 g	Room Temperature	Plastic / Commercial pack	None
Product in a package of variety units of colour (applicable for colour analysis)	250g for each colour	Room Temperature	Plastic / Commercial pack	None
<i>Meat and Meat Products</i>	Min 500g (edible portion without bones)	Frozen or chilled where applicable	Plastic / Commercial pack	None
Fish and Fish Products	Min 500g (edible portion without bones)	Frozen or chilled where applicable	Plastic / Commercial pack	None



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PESTICIDE RESIDUE ANALYSIS

TYPE OF SAMPLES	EXAMPLE	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
All fresh fruits and vegetables 1) Small sized fresh products, unit generally <25g 2) Medium sized fresh products, unit generally 25-250g 3) Large sized fresh products, unit generally >250g	Leafy vegetable, legume vegetable, peas, strawberry, Fruiting vegetable, tuber vegetable, orange, apple, mango, maize, baby corn Brassica leafy vegetable, rambutan, grape, Sugarcane	1 kg 1 kg (at least 10 units) 2 kg (or at least 3 units)	Room Temperature Room Temperature Room Temperature	Brown Paper / Plastic / Aluminium Foil Brown Paper / Plastic / Aluminium Foil Brown Paper / Plastic / Aluminium Foil	All packages should be opened to check the condition of samples
Cereal grains	Rice, wheat, barley, nut and groundnut, corn grits,	1 kg	Room Temperature	Brown Paper / Plastic	All packages should be opened to check the condition of samples
Tea and Seed	Tea powder/leaves, coffee bean, sunflower seed	0.5 kg	Room Temperature	Brown Paper / Plastic / Commercial Packaging	None
Herbs and Spices	<u>Fresh</u> : Parsley, ginger, tumeric, curry leaves, pandan leaves, tumeric leaves. <u>Dried</u> : Anise seed, coriander, pepper	Fresh : 0.2 -0.5 kg Dried : min. 0.2 kg	Room Temperature	Brown Paper / Plastic / Commercial Packaging	All packages should be opened to check the condition of samples
Water Samples	Treated water eg: mineral water	1 L	4-10 °C	Amber glass bottle	None



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TYPE OF SAMPLES	EXAMPLE	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
Mammalian Meat	Beef , mutton	Min. 0.5 kg (edible portion without bones)	Frozen / chilled	Aluminium foil and plastic / Plastic	None
Poultry Meat	Chicken, duck, turkey	Min. 0.5 kg (edible portion without bones)	Frozen / chilled	Aluminium foil and plastic / Plastic	
Milk and milk product	Milk	Min. 500 ml	Room temperature / chilled	Clean and chemically inert container or commercial packaging	None
Egg and egg product	Egg	Min. 10 units	Room temperature	Clean and chemically inert container or commercial packaging	None
Meat Product	Smoked, cured, cooked meat eg. Sausage, burger, salami	Min. 0.5 kg	Frozen / chilled	Clean and chemically inert container or commercial packaging	None
Fish	Yellowstripe scad (selar kuning), Herring scad (pelata)	1 kg	Frozen / chilled	Aluminium foil and plastic / plastic	Weight of inedible portion and not used for analysis (e.g. bone, fish head , lobster's head and etc.) must be estimated and considered before acceptance of samples
1) Small size Less than 500 g per unit	Mackerel (kembong), Hardtail scad (cincaru), Catfish (keli), <i>Channa striatus</i> (haruan), <i>Oreochromis</i> (tilapia), Promfret (bawal)	1 kg (at least 5 units)	Frozen / chilled	Aluminium foil and plastic / plastic	
2) Medium size 500 g to 1 kg per unit	Tuna sp. (tongkol), Grouper (kerapu), Barramundi (siakap), Snapper (merah)	1 - 2 unit	Frozen / chilled	Aluminium foil and plastic / plastic	
3) Large size More than 1 kg per unit					
Shellfish and bivalve	Cockle, clam, oyster	1 kg	Frozen / chilled	Aluminium foil and plastic / plastic	
Crustacean	Shrimp	0.5 -1 kg	Frozen / chilled	Aluminium foil and plastic / plastic	
	Crab	1 kg	Frozen / chilled	Aluminium foil and plastic / plastic	
Cephalopod	Squid, cuttlefish, octopus	0.5 -1 kg	Frozen / chilled	Aluminium foil and plastic / plastic	
Fish Product	Fishball, Fishcake, Canned food	Min. 0.5 kg	Room Temperature / chilled / frozen	Clean and chemically inert container or commercial packaging	None




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VETERINARY DRUG RESIDUE ANALYSIS

TYPE OF SAMPLES/ PARAMETERS	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
Meat (e.g. mammalian, poultry, amphibian)	Min 500g (edible portion without bones)	Chilled / Frozen	Clean and chemically inert container	Chilled : Sample taken within 8 hours and kept in cool box with ice
Fish (Aquatic animals)	Min 1000 g	Chilled / Frozen (Except live aquatic animals)		
Edible offal (e.g liver, kidney, heart, fish roe and edible fish offal)	Min 250g - 500g (Min 6 whole offals for poultry)	Chilled / Frozen		
Eggs and egg products	Min 500g or 500ml	Room Temperature	Clean and chemically inert container or commercial packing	Quantity needed do not include the packaging or inedible portion
Milk and milk products	Min 500g or 500ml Min 200g or 200ml (e.g. yoghurt/ cheese)	Room Temperature /Chilled	Clean and chemically inert container or commercial packing	
Meat and Fish Products	Min 500 g	Room Temperature / Chilled/ Frozen	Commercial packing	
Sweetening substances(e.g. Honey)	Min 250 ml or 250 g	Room Temperature	Amber bottle/ Commercial packing	
Others (e.g.Beverages/Confection)	Min 500g or 500ml	Room Temperature / Chilled	Commercial packing	

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INDUSTRIAL CONTAMINANT AND ENVIRONMENTAL ANALYSIS

TYPE OF SAMPLES/ PARAMETERS	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
<i>Fresh Vegetables</i>	1000 g	Room temperature / Chilled (if transport more than 24 hours)	Plastic bag / Brown Paper	None
Rice	1000 g	Room temperature	Plastic bag	None
Food products	500g	Room temperature	Plastic bag/ Original Pack	None



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MYCOTOXIN AND NATURAL TOXIN ANALYSIS

TYPE OF SAMPLES/ PARAMETERS	QUANTITY NEEDED	TEMPERATURE	PACKAGING	OTHER INFORMATION
<i>Nuts (Groundnuts and Tree nuts) except coconut.</i>	1.5 kg (with shell/null) 1.0 kg (without shell/null)	Room Temperature	Paper / Plastic bag or container / original packaging	None
Cereal Grains (wheat, rice, etc.)	1 kg	Room Temperature	Paper/Plastic bag or container/ original packaging	None
Processed cereals grains in dried forms. (noodles, pasta, etc)	1 kg	Room Temperature	Paper/Plastic bag or container/ original packaging	None
Spice/curry powder	1 kg	Room Temperature	Paper/Plastic bag or container/ original packaging	None
Coffee, cocoa, beans or other beans	1 kg	Room Temperature	Paper/Plastic bag or container/ original packaging	None
Coffee/cocoa powder	500 g	Room Temperature	Paper/Plastic bag or container/ original packaging	None
Fruit Juices	500 mL	Room Temperature	Plastic container/ original packaging	None
Spice/pepper (dried, not grounded)	500 g	Room Temperature	Paper/Plastic bag or container/ original packaging	None



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FOOD PACKAGING UNIT

DOC. NO.	TEST METHOD NAME	PARAMETER	MATRIXES	MINIMUM WEIGHT	LOQ (mg/kg)	CONTAINER	TRANSPORTATION STORAGE	MAXIMUM PERMITTED PROPORTION
M04-001	Determination of Residual Styrene Monomer and Other Volatile Organic Compounds (VOCs) in Food Contact Materials using Gas Chromatography	<ol style="list-style-type: none"> 1. Toluene 2. Ethylbenzene 3. iso-Propylbenzene 4. n-Propylbenzene 5. Styrene 	Polystyrene (PS) 	<ol style="list-style-type: none"> 1. Stirrer/ spoon/ fork/ chopstick: ≥ 5 units. 2. Container/ plates/ cups/ tray: ≥ 2 units. 3. Others: ≥ 2 units 	20 mg/kg	<ul style="list-style-type: none"> • Package containing food in contact – original container • Package without food- original container/ wrapped with paper/ Aluminium/ high resistant plastic 	Room Temperature/ same temperature condition when it is sampled	<u>Japan Sanitation Law, 1999</u> <ol style="list-style-type: none"> 1. Styrene= ≤1000mg/kg 2. Ethylbenzene = ≤1000mg/kg 3. Total concentration of 5 compounds = ≤ 5000mg/kg ≤ 2000mg/kg (PS foam) ≤ 1500mg/kg (for milk & milk product)
M04-002a	Determination of residual Bisphenol A, Phenol, <i>p-t</i> -Buthylphenol and Diphenylcarbonate in Food Contact Materials using High Performance Liquid Chromatography (Material Test)	<ol style="list-style-type: none"> 1. Phenol 2. Bisphenol A 3. <i>p-t</i>-butylphenol 4. Diphenylcarbonate 	Polycarbonate (PC) 	<ol style="list-style-type: none"> 1. Container: 1 unit 	10 mg/kg			<u>Japan Sanitation Law, 1999</u> Material Test <ol style="list-style-type: none"> a) Diphenylcarbonate = ≤500mg/kg b) Total concentration of 3 compounds (Bisphenol A, Phenol, <i>p-t</i> butylphenol = ≤500mg/kg

DOC. NO.	TEST METHOD NAME	PARAMETER	MATRIXES	MINIMUM WEIGHT	LOQ (mg/kg)	CONTAINER	TRANSPORTATION STORAGE	MAXIMUM PERMITTED PROPORTION
M04-002b	Determination of Bisphenol A, Phenol, <i>p-t</i> -Buthylphenol and Diphenylcarbonate in Food Simulants using High Performance Liquid Chromatography (Migration Test)	<ol style="list-style-type: none"> 1. Phenol 2. Bisphenol A 3. <i>p-t</i>-butylphenol 4. Diphenylcarbonate 	Polycarbonate (PC) 	<ol style="list-style-type: none"> 1. Container: ≥ 4 units 	<u>Inst. Det. Limit:</u> 500 ppb (mg/L)	<ul style="list-style-type: none"> • Package containing food in contact – original container • Package without food-original container/ wrapped with paper/ Aluminium/ high resistant plastic 	Room Temperature/ same temperature condition when it is sampled	<u>Japan Sanitation Law, 1999</u> Migration test Bisphenol A = $\leq 2.5\text{mg/kg}$
M04-003	Determination of Plasticizers in Food Packages (Material Test) using Gas Chromatograph	<ol style="list-style-type: none"> 1. Diethyl phthalate (DEP) 2. Di-iso-propyl phthalate (DIPP) 3. Di-n-propyl phthalate (DnPP) 4. Di-iso butyl phthalate (DiBP) 5. Di-n-butyl sebacate (DBS) 6. Butyl phthalyl butyl glycolate (BPBG) 7. Di-hexyl phthalate (DHxP) 8. Di-cyclohexyl phthalate (DCHP) 9. Tri-n-butyl trimerylate (TBTM) 10. Di-2-ethylhexyl azelate (DEHA8) 11. Dimethyl phthalate (DMP) 12. Di-n-butyl phthalate (DnBP) 13. Dipentyl phthalate (DPeP) 14. Acetyl-tri-n-butyl citrate (ATBC) 15. Butyl benzyl phthalate (BBP) 	<ul style="list-style-type: none"> • Polystyrene (PS) • Polycarbonate (PC) • Polyvinyl chloride (PVC)/ • Polyvinylidene Chloride (PVDC) 	<p>Polystyrene (PS)</p> <ol style="list-style-type: none"> 1. Stirrer/ spoon/ fork/ chopstick: ≥ 5 units. 2. Container/ plates/ cups/ tray: ≥ 2 units. 3. Others: ≥ 2 units <p>Polycarbonate (PC)</p> <ol style="list-style-type: none"> 1. Container: <ul style="list-style-type: none"> • 1 unit <p>Polyvinyl chloride (PVC) & Polyvinylidene Chloride (PVDC)</p> <ol style="list-style-type: none"> 1. Container: <ul style="list-style-type: none"> • 1 unit 	-		Japan Sanitation Law, Code of Federal Regulations , USA European Legislation, EU (Types of banned plasticizers)	

DOC. NO.	TEST METHOD NAME	PARAMETER	MATRIXES	MINIMUM WEIGHT	LOQ (mg/kg)	CONTAINER	TRANSPORTATION STORAGE	MAXIMUM PERMITTED PROPORTION
M04-004	Identification of Packaging Material Using Fourier Transform Infrared Spectroscopy (FT-IR)	16. Di-2-ethyl hexyl adipate (DEHA) 17. Tri-2-ethylhexyl phthalate (TOP) 18. Di-2-ethylhexyl phthalate (DEHP) 19. Di-n-octyl phthalate (DnOP) 20. Tri-2-ethylhexyl trimellitate (TOTM) 21. Di-heptyl phthalate (DhpP) 22. Di-iso-nonyl phthalate (DINP) All types of plastic packaging	All types of plastic packaging	1 unit	-	<ul style="list-style-type: none"> Package containing food in contact – original container 	Room Temperature/ same temperature condition when it is sampled	-
M04-005	Determination of Melamine (2,4,6-triamino-1,3,5-triazine) in Food Simulants Using High Performance Liquid Chromatography (Migration Test)	Melamine	Melamine-ware	4 units	-	<ul style="list-style-type: none"> Package without food-original container/ wrapped with paper/ Aluminium/ high resistant plastic. 		<u>European Standard, Material and articles in contact with foodstuffs, Plastic substances subject to limitation, Part 1. [EN 13139-1], 2000</u> <ul style="list-style-type: none"> • 30 mg/kg • 5 mg/dm²
M04-006	Qualitative Detection of Plastic Residue in Cooking Oil	Plastic	Cooking oil	Used Cooking Oil : 250ml Unused Cooking Oil : 100ml	100mg/kg	Glass bottle	Room Temperature	-