

English Version

**Microbiology of food and animal feeding stuffs - Polymerase
chain reaction (PCR) for the detection of food-borne pathogens -
Performance testing for thermal cyclers (ISO/TS 20836:2005)**

Microbiologie des aliments - Réaction de polymérisation en
chaîne (PCR) pour la recherche des micro-organismes
pathogènes dans les aliments - Critères de performance
pour les thermal cyclers (ISO/TS 20836:2005)

Mikrobiologie von Lebensmitteln und Futtermitteln -
Polymerase Kettenreaktion (PCR) zum Nachweis von
pathogenen Mikroorganismen in Lebensmitteln -
Leistungsprüfung für PCR-Geräte (ISO/TS 20836:2005)

This Technical Specification (CEN/TS) was approved by CEN on 28 September 2004 for provisional application.

The period of validity of this CEN/TS is limited initially to three years. After two years the members of CEN will be requested to submit their comments, particularly on the question whether the CEN/TS can be converted into a European Standard.

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Foreword

This document (CEN ISO/TS 20836:2005) has been prepared by Technical Committee CEN/TC 275 "Food analysis - Horizontal methods", the secretariat of which is held by DIN, in collaboration with Technical Committee ISO/TC 34 "Agricultural food products".

According to the CEN/CENELEC Internal Regulations, the national standards organizations of the following countries are bound to announce this CEN Technical Specification: Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Slovakia, Slovenia, Spain, Sweden, Switzerland and United Kingdom.

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of normative document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote;
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

ISO/TS 20836 was prepared by the European Committee for Standardization (CEN) Technical Committee CEN/TC 275, *Food analysis — Horizontal methods*, in collaboration with Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

Introduction

This Technical Specification is part of a series of International Standards under the general title *Microbiology of food and animal feeding stuffs — Polymerase chain reaction (PCR) for the detection of food-borne pathogens*:

- *General requirements and definitions* (ISO 22174);
- *Requirements for sample preparation for qualitative detection* (ISO 20837);
- *Performance testing for thermal cyclers* (ISO/TS 20836);
- *Requirements for amplification and detection for qualitative methods* (ISO 20838).

The International Organization for Standardization (ISO) draws attention to the fact that it is claimed that compliance with this document may involve the use of one or more patents concerning the PCR technology.

ISO takes no position concerning the evidence, validity and scope of these patent rights.

ISO has been informed that Applied Biosystems, Roche Molecular Systems, Inc. and F. Hoffman-La Roche Ltd. hold patent rights concerning the PCR technology. The companies have assured the ISO that they are willing to negotiate licences under reasonable and non-discriminatory terms and conditions with applicants throughout the world. In this respect, the statements of the holders of these patent rights are registered with ISO. Information may be obtained from:

Licensing Department
Applied Biosystems
850 Lincoln Centre Drive
Foster City, CA 94404
USA

and

Roche Molecular Systems, Inc.
Licensing Department
1145 Atlantic Avenue
Alameda, CA 94501
USA

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights other than those identified above. ISO shall not be held responsible for identifying any or all such patent rights.

Microbiology of food and animal feeding stuffs — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — Performance testing of thermal cyclers

WARNING — The use of this Technical Specification may involve hazardous materials, operations and equipment. This Technical Specification does not purport to address all of the safety problems associated with its use. It is the responsibility of the user of this Technical Specification to establish appropriate safety and health practices and to determine the applicability of regulatory limitations prior to use.

1 Scope

This Technical Specification provides basic requirements for the installation, performance and maintenance of thermal cyclers. Although thermal cyclers are robust technical equipment, they do require regular maintenance. Their cooling/heating elements, either Peltier or other technology, have a limited lifetime. Proper functioning of the cooling/heating element depends both on the quality of the cooling/heating devices and proper use and care.

In addition to outlining the requirement for a defined maintenance programme, procedures are described for the determination of thermal cycler performance by biochemical or physical methods (see Annexes A and B).

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22174, *Microbiology of food and animal feeding stuffs — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — General requirements and definitions*

ISO/IEC 17025, *General requirements for the competence of testing and calibration laboratories*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 22174 and the following apply.

3.1

heated lid

optional feature of a thermal cycler used to prevent evaporation from the reaction tube

3.2

temperature uniformity

homogeneity of the temperature within the thermally controlled unit (e.g. heating block)

3.3

biochemical performance test

test procedure which determines the performance of a thermal cycler by biochemical means (e.g. a temperature-sensitive PCR)