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Interested committees:

Title: Draft BS ENISO 6887-3 Microbiology of food chain - Preparation of test samples, initial suspension and decimal dilutions for microbiological examination -

Part 3: Specific rules for the preparation of fish and fishery products

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Introduction

This draft standard is based on international discussions in which the UK has taken an active part. Your comments on this draft are invited and will assist in the preparation of the consequent standard. Comments submitted will be reviewed by the relevant BSI committee before sending the consensus UK vote and comments to the international secretariat, which will then decide appropriate action on the draft and the comments received.

If the international standard is approved, it is possible the text will be published as an identical British Standard.

UK Vote

Please indicate whether you consider the UK should submit a negative (with reasons) or positive vote on this draft.

Submission of Comments

- The guidance given below is intended to ensure that all comments receive efficient and appropriate attention by the responsible BSI committee. **Annotated drafts are not acceptable and will be rejected.**
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- All comments submitted should be presented as given in the example below. Further information on submitting comments and how to obtain a blank electronic version of a comment form are available from the BSI website at:
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Template for comments and secretariat observations

Date: xx/xx/20xx	Document: ISO/DIS xxxx
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1	2	(3)	4	5	(6)	(7)
MB	Clause No./ Subclause No./Annex (e.g. 3.1)	Paragraph/ Figure/ Table/Note	Type of comment	Comment (justification for change) by the MB	Proposed change by the MB	Secretariat observations on each comment submitted
	3.1	Definition 1	ed	Definition is ambiguous and needs clarifying.	Amend to read '...so that the mains connector to which no connection...'	
	6.4	Paragraph 2	te	The use of the UV photometer as an alternative cannot be supported as serious problems have been encountered in its use in the UK.	Delete reference to UV photometer.	

DRAFT INTERNATIONAL STANDARD

ISO/DIS 6887-3

ISO/TC 34/SC 9

Secretariat: **AFNOR**

Voting begins on:
2013-11-28

Voting terminates on:
2014-04-28

Microbiology of food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination —

Part 3: Specific rules for the preparation of fish and fishery products

Microbiologie de la chaîne alimentaire — Préparation des échantillons, de la suspension mère et des dilutions décimales en vue de l'examen microbiologique —

Partie 3: Règles spécifiques pour la préparation des produits de la pêche

[Revision of first edition (ISO 6887-3:2003)]

ICS: 07.100.30

ISO/CEN PARALLEL PROCESSING

This draft has been developed within the International Organization for Standardization (ISO), and processed under the **ISO lead** mode of collaboration as defined in the Vienna Agreement.

This draft is hereby submitted to the ISO member bodies and to the CEN member bodies for a parallel five month enquiry.

Should this draft be accepted, a final draft, established on the basis of comments received, will be submitted to a parallel two-month approval vote in ISO and formal vote in CEN.

To expedite distribution, this document is circulated as received from the committee secretariat. ISO Central Secretariat work of editing and text composition will be undertaken at publication stage.

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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.

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

ISO 6887-3 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 9, *Microbiology*.

This document cancels and replaces ISO 6887-3:2003.

ISO 6887 consists of the following parts, under the general title *Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination*:

- *Part 1: General rules for the preparation of the initial suspension and dilutions*
- *Part 2: Specific rules for the preparation of meat and meat products*
- *Part 3: Specific rules for the preparation of fish and fishery products*
- *Part 4: Specific rules for the preparation of miscellaneous products*
- *Part 5: Specific rules for the preparation of milk and milk products*
- *Part 6: Specific rules for the preparation of samples taken at the primary production stage.*

Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 3: Specific rules for the preparation of fish and fishery products

WARNING — The use of this standard may involve hazardous materials, operations and equipment. It is the responsibility of the user of this standard to establish appropriate safety and health practices and to determine the applicability of regulatory limitations before use.

1 Scope

This part of ISO 6887 specifies rules for the preparation of fish and fishery product samples and their suspension for microbiological examination when the samples require a different preparation from the methods described in ISO 6887-1. ISO 6887-1 defines the general rules for the preparation of the initial suspension and dilutions for microbiological examination.

This part of ISO 6887 includes special procedures for sampling raw molluscs, tunicates and echinoderms from primary production areas.

NOTE Sampling of raw molluscs, tunicates and echinoderms from primary production areas is included in this part of ISO 6887 rather than ISO 13307 which specifies rules for sampling from the terrestrial primary production stage.

This part of ISO 6887 excludes preparation of samples for both enumeration and detection test methods where preparation details are specified in the relevant International Standards (e.g. ISO TS 21872-1 and ISO TS 21872-2 for detection of potentially enteropathogenic *Vibrio* spp.).

This part of ISO 6887 should be used in conjunction with ISO 6887-1. It is applicable to the following raw, processed or frozen fish and shellfish and their products (see Annex A for classification of major taxa):

a) Raw fish including:

- whole fish or fillets, with or without skin and heads, and gutted;
- crustaceans, whole or shelled;
- molluscs (cephalopods, bivalve molluscs, gastropods);
- tunicates;
- echinoderms.

b) Processed products including:

- smoked fish, whole or prepared fillets, with or without skin;
- cooked or partially cooked, whole or shelled crustaceans, molluscs, tunicates and echinoderms;
- cooked or partially cooked fish and fish-based multi-component products.