

# 3M™ Petrifilm™ Rapid Coliform Count Plates

## Product Information

MEDIUM:	3M Petrifilm Rapid Coliform Count Plates (6402/6412)												
ISO/BSI CERTIFICATE OF REGISTRATION NUMBER:	Manufactured at Brookings, SD, USA (ISO 9001:2008, FM 14552)												
DATE OF EXPIRATION/ LOT NUMBER:	Expiry and lot number indicated on each package. Lot number indicated on each plate.												
FORMULATION:	Violet Red Bile nutrients, cold-water soluble gel, and tetrazolium indicator												
METHOD OF PREPARATION:	Nutrients and gels coated onto film. For use, hydrate with one mL aqueous sample or dilution of sample. See product instructions for detailed information.												
CONTAMINATION CHECK:	96 randomized plates per batch tested Incubated at 32°C for 24 hours Utilizes statistical sampling plan												
EFFICACY CHECK:	Complement of organisms tested includes, among others: <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Escherichia coli</i> ATCC 51813</td><td>Quality Test Statistic <math>\geq -3^*</math></td></tr><tr><td><i>Enterobacter amnigenus</i> ATCC 51816</td><td>Quality Test Statistic <math>\geq -3^*</math></td></tr><tr><td><i>Klebsiella oxytoca</i> ATCC 51817</td><td>Quality Test Statistic <math>\geq -3^*</math></td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 14506</td><td>No Growth</td></tr></tbody></table> *Result must be greater than or equal to 3 standard deviations below the mean count on reference agar	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Escherichia coli</i> ATCC 51813	Quality Test Statistic $\geq -3^*$	<i>Enterobacter amnigenus</i> ATCC 51816	Quality Test Statistic $\geq -3^*$	<i>Klebsiella oxytoca</i> ATCC 51817	Quality Test Statistic $\geq -3^*$	<i>Enterococcus faecalis</i> ATCC 14506	No Growth		
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ISO 11133:	Meets the applicable criteria for routine quality control and microbiological performance of ISO 11133. <table><thead><tr><th><u>Organism</u></th><th><u>Acceptable Batch</u></th></tr></thead><tbody><tr><td><i>Escherichia coli</i> ATCC 25922</td><td>Productivity Ratio <math>\geq 0.5</math></td></tr><tr><td><i>Escherichia coli</i> ATCC 8739</td><td>Productivity Ratio <math>\geq 0.5</math></td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 29212</td><td>No Growth</td></tr><tr><td><i>Enterococcus faecalis</i> ATCC 19433</td><td>No Growth</td></tr><tr><td><i>Pseudomonas aeruginosa</i> ATCC 27853</td><td>Atypical Growth</td></tr></tbody></table>	<u>Organism</u>	<u>Acceptable Batch</u>	<i>Escherichia coli</i> ATCC 25922	Productivity Ratio $\geq 0.5$	<i>Escherichia coli</i> ATCC 8739	Productivity Ratio $\geq 0.5$	<i>Enterococcus faecalis</i> ATCC 29212	No Growth	<i>Enterococcus faecalis</i> ATCC 19433	No Growth	<i>Pseudomonas aeruginosa</i> ATCC 27853	Atypical Growth
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PACKAGING:	Pack size: 25 plates per foil pouch Film grade: Plastic foil laminate Seal integrity check: Pressure decay test performed												
MEASUREMENT SYSTEMS CALIBRATION AND TRACEABILITY:	Incubator temperature 3M internal calibration Minimum calibration once per year for all equipment												
MEDIA QUALITY STATEMENT:	Certificate of Analysis available on <a href="http://3m.com/foodsafety">3m.com/foodsafety</a>												
SHELF LIFE:	18 months from date of manufacture												
STORAGE CONDITIONS:	Store at temperatures less than or equal to 8°C												