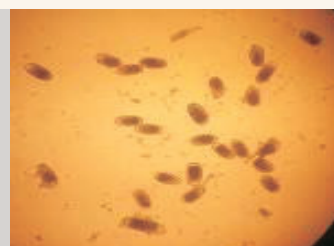


Acceptable Conditions for Submitted Samples to the Bacteriology Department

SAMPLE	CRITERIA
Milk, milk beverages (liquid)	Room temperature (25 to 27°C)
Eggs (table)	Room temperature (25 to 27°C)
Fish/fishery products (raw/cooked)	Frozen (-12 to -18°C) or chilled (0 to 4°C)
Meats (raw/cooked)	Frozen (-12 to -18°C) or chilled (0 to 4°C)
Potable water	Chilled (0-4°C)
Potable ice	Frozen (-18 to -25°C)
Patties	Frozen (-12 to -18°C) or chilled (0 to 4°C)
Animal Feed	Room temperature (25 to 27°C)
Canned products	Room temperature (25 to 27°C)



PARASITOLOGY DEPARTMENT

The parasitology section is responsible for the detection and identification of external and internal parasites from a variety of domestic and wild animal species.

Specimens may include feces, blood, skin scrapings and tissues. Specimens are collected from live animals or from samples collected at necropsy.



This may be done through microscopic examination of specimen with the following techniques:

- Candling
- Compression Candling
- Teased Fragment and Squash Mounts



OPENING HOURS:

Monday through Thursday 8:30 am to 5:00 pm

Fridays 8:30 am to 4:00 pm

Samples are received on Monday through Thursday 8:30 am to 4:00 pm.
Fri. 8:30 am to 3:00 pm

FOR MORE INFORMATION PLEASE CONTACT US AT:

MINISTRY OF INDUSTRY, COMMERCE
AGRICULTURE AND FISHERIES

MINISTRY OF AGRICULTURE AND FISHERIES
VETERINARY SERVICES DIVISION

193 Old Hope Road

Kingston 6, Jamaica

Phone: 876-977-2489 / 2492 • Fax: 876-977-0885

E-mail: vetlab@moa.gov.jm

Web: <http://www.moa.gov.jm>



Ministry of Agriculture, Fisheries
and Mining

VETERINARY SERVICES DIVISION

DIAGNOSTIC LABORATORY
BATERIOLOGY UNIT



*We aim to become a regional centre of excellence
offering veterinary analytical and diagnostic
services of the highest quality to the agriculture
and public health sectors*



Linton McDonnough Memorial
Veterinary Laboratory
since 1971

VETERINARY

SERVICES DIAGNOSTIC

LABORATORY

MISSION:

The mission of the Veterinary Services Diagnostic Laboratory is to safeguard animal and human health by enhancing food safety through the provision of reputable veterinary analytical and diagnostic services.

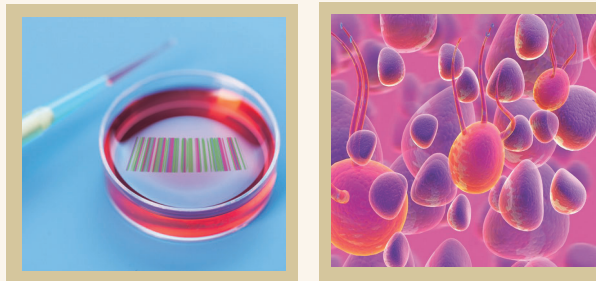


VISION

We aim to become a regional center of excellence offering veterinary analytical and diagnostic services of the highest quality to the agricultural and public health sectors.

BACTERIOLOGY DEPARTMENT

The bacteriology department is responsible for isolating and identifying bacterial and fungal pathogens from a variety of specimens including tissues from all animal, fishery and poultry products as well as their by-products.



The bacteriology section is composed of a dynamic team of Veterinary Specialist, Medical Technologists, Medical Technicians and a host of supporting staffs all working together to assure quality results.

HIGHLIGHTS OF SOME ACTIVITIES:

1. Fresh, raw, chilled, frozen, cooked, canned, precooked foods of animal origin are examined microbiologically for a single test or any combination thereof from the following tests:
 - Standard plate count
 - E.coli (Most Probable Number)
 - Total & faecal coliform
 - *Salmonella, Shigella and Listeria detection*
 - Staphylococcus aureus count
 - Anaerobic plate and spore count
 - Sulfite-reducing anaerobic plate count
 - Commercial sterility
2. Environmental samples (water, swabs) are examined microbiologically for a single test or any combination thereof from the following tests:
 - Standard plate count
 - *Salmonella and Listeria detection*
 - Total & faecal coliform
 - *E.coli (pour plate, Most Probable Number)*
 - Staphylococcus aureus count
 - Anaerobic plate and spore count
 - Sulfite-reducing anaerobic plate count
 - Psychotrophic plate count

Aerobic bacteria usually require two to seven days for identification and antibiotic susceptibility testing, while anaerobic cultures usually require four to seven days for completion of identification. Certain bacterial and fungal pathogens may take longer to grow and identify.

Testing is carried on a variety of products these include, but are not limited to the following:

- Dairy & dairy products: whole/low-fat milk, flavoured milk
- Eggs: table eggs, egg-based products
- Fish/fishery products: conch, lobster, fish/fish cuts
- Meats: chicken, beef, pork, lamb, bacon, sausage, burgers
- Potable (drinking) water/ice
- Patties: beef, chicken, shrimp, vegetable
- Animal feed: pellet, mash
- Hermetically sealed (canned) products: sausage, cheese, juices, milk, fish