

Food Safety & Inspection

Scheduled Sampling Program

- **Effective immediately – all zones within Food Safety will be required to collect a minimum of 4 “scheduled samples” per month. We would like 2 chemistry samples and 2 micro samples collected by each zone every month.**
- **Supervisors will assign sampling (you may assign an inspector and let them select a particular sample or you may assign the specific product to be sampled). Sampling should be assigned on a rotating basis to involve all Food Inspectors within respective zones.**
- **Scheduled Samples may include any of the identified products and corresponding tests listed below. Please try to avoid duplication of samples (week to week).**
- **This sampling is in addition to any non-scheduled inspection/compliance sampling.**
- **It will be the responsibility of the Zone Supervisor to ensure this sample scheduled is met and that all Food Inspectors are involved.**

Sampling strategy to increase the number of food safety and economic samples tested/year:

Potential sampling – **Chemistry**; do periodically and fairly randomly for:

- Antibiotics in honey – purity
- Antibiotics and/or chemical residues in farmed fish and seafood, especially imported. Analysis requested should be “antibiotics” or “chemical residues”.
- Hg and toxic elements in fish (i.e. crystal violet, malachite green)
- Lead in Mexican candy
- Melamine and related contaminants in imported foods from China containing dairy products
- Antibiotics in imported dairy containing foods from China
- Olive Oil adulteration

Ongoing **Chemistry** surveillance for:

- Toxic elements in juice (imported) - arsenic
- Sulfites and toxic elements in imported dried fruit
- Colors in imported foods
- Allergens – mfg and retail (retail samples must be in-store manufactured products – not repackaged products)
- Lead in Mexican candy
- Melamine and antibiotics in imported dairy products (China)
- Ground beef for species

Ongoing **Microbiology** surveillance for:

- Pathogens in sprouts
- Salmonella and *E. coli* O157:H7 in fresh peppers – Farm Products
- Salmonella in spices and tree nuts. Also, pre-packed fresh herbs and spices
- Pathogens in Spanish style soft cheeses - imported
- *L. mono* in packaged fish, store prepared salad (do not sample if added preservatives (chemical, lemon juice, etc) are declared), deli meats, tabouli, hummus
- *Staph. aureus* – SE enterotoxin in high risk foods – any R-T-E foods

To Summarize:

Each zone collects 4 scheduled samples per month (1 per week or however necessary to meet 4 per month). Samples should be 2 chemistry samples and 2 micro samples every month. Scheduled Samples should not take the place of inspection, compliance, or complaint samples.

All zone Inspectors are to participate.

Supervisors must coordinate sampling within their zone to maintain required sample schedule.