



**Agriculture
and Markets**

Nonconforming Events

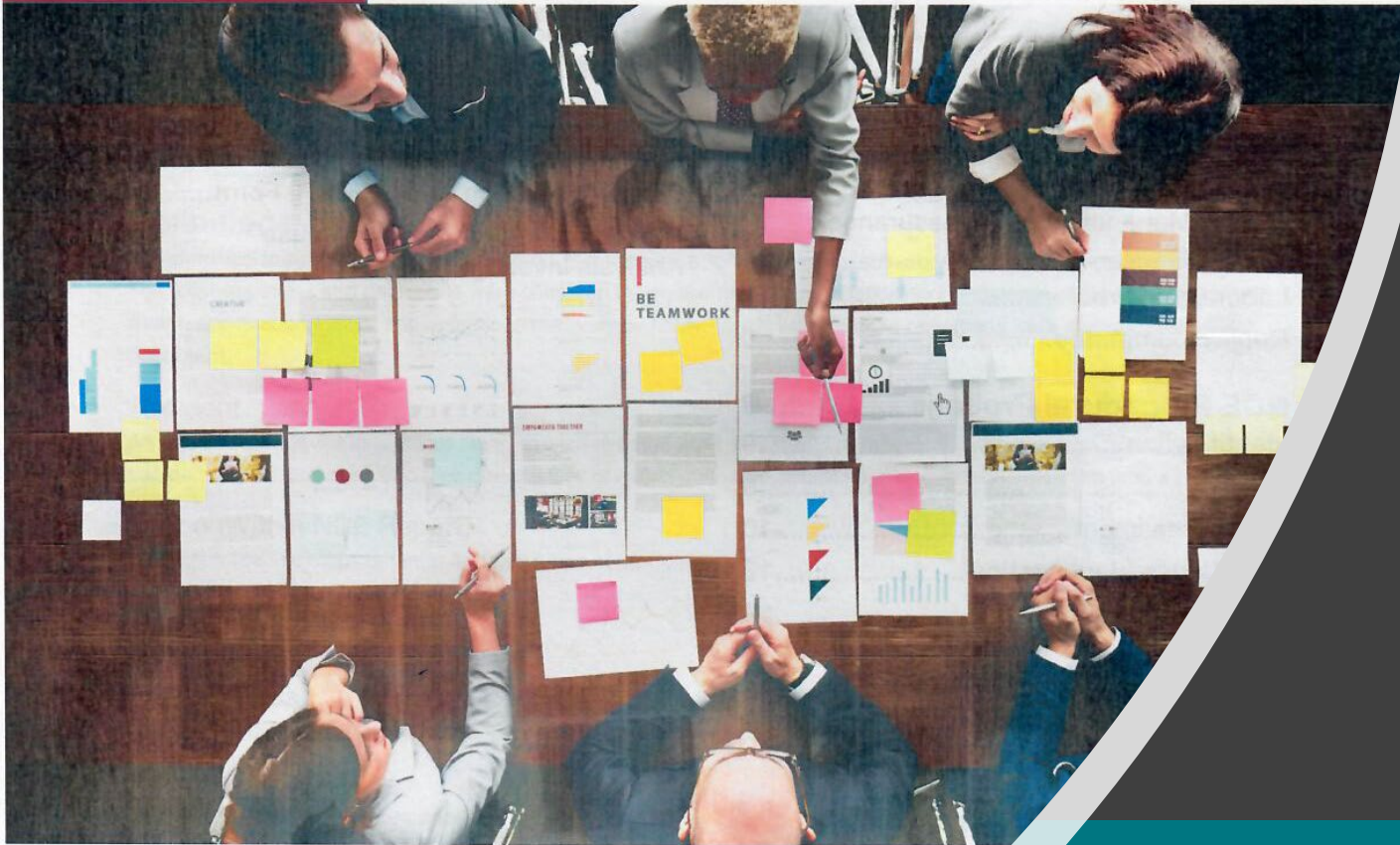
Quality Improvement Forum

Kathy Hochul
Governor

Richard A. Ball
Commissioner

Cynthia Mangione
Food Laboratory

Nonconforming Events



Non-conforming Events Tool

- Follows very closely what is done in the NYS AGM Food Laboratory
- Pg 6 – **Protocol Development:** NCE reports are not used to document personnel issues. Job titles used.
- Pg 6 – **Documentation:** College of Pathologist - Completed NCE be put in training binder.

Non-conforming Events - Tool

- Pg 8 **Supervisors/Managers**
 - Authorize the resumption of work and to follow up on actions taken within their departments.
- NYS AGM GP-4-08 Control of Nonconforming Testing, Complaints & Corrective Actions
 - 5.1.7 If work has been halted, the QAU has the authority to determine if/when testing can resume. This shall be done after consultation with the supervisors/section heads.
- **Quality Committee**
 - While NYS AGM Food Lab does have an ISO committee review of non-conforming work really happens at the management review meetings.



NYS AGM Form

FR-CAR001; Rev 9; 1/23/2019
New York State Department of Agriculture and Markets
Food Laboratory
Bldg 6, State Office Building Campus
Albany, NY 12206

Nonconformance Investigation

Start Date: _____
Received by: _____
Lead Investigator: _____
Due Date: _____

Problem was discovered through (Check One):
☐ QC or Control Chart ☐ Internal Audit ☐ Proficiency (PT) Failure
☐ Complaint ☐ External Audit ☐ Staff Observation
☐ Management Review ☐ Other (Describe): _____
Affected Procedure (include rev. #): _____

Specific Requirement (include location in SOP or other document): _____
Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable): _____
Immediate Correction: _____
Acceptability of data generated from nonconforming testing: _____
Risk assessment of Nonconformance: (severity, **could similar nonconformities exist**, etc.) ☐ Yes ☐ No
Corrective action investigation needed? ☐ Yes ☐ No
Submitted to QAU by Lead Investigator: _____
(Signature & Date) _____
☐ Approved by Quality Manager or designee
(Signature & Date) _____

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FR-CAR001; Rev 9; 1/23/2019
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Albany, NY 12206

Corrective Action Investigation

Investigation Details (List contributing causes, if any.): _____
Cause Analysis: (Root cause - if eliminated **would prevent the problem from recurring**): _____

Develop Corrective Action Plan

Potential Corrective Actions: _____
Corrective Action Selected: _____
Actions required to implement corrective action and dates completed: _____
Procedure updates, if applicable, including revision #: _____
Corrective actions communicated to pertinent personnel by (initial/date) via:
Staff Meeting _____ Memo _____ E-mail _____
The corrective action plan has been fully implemented. This Corrective Action is closed: _____
QA Manager or designee & date) _____
Complaint: Customer notified of investigation completion/outcome, if applicable ☐
Inspector emailed copy of completed CAR form: ☐

Page 2 of 2

NYS AGM Form

FR-CAR001; Rev 9; 1/23/2019

New York State Department of Agriculture and Markets
Food Laboratory
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Albany, NY 12206

QA Unit Use Only
Identifying Number:

Appendix A: Example NCE Form

- Event
- General incident details
- Problem reported by
- Other personnel titles involved
- Sample and error identification
- Sample accession numbers
- Sample submitted by
- Submitting facility name
- Name of facility POC/Phone email

Nonconformance Investigation

Start Date: _____

Due Date: _____

Received by: _____

Lead Investigator: _____

Problem was discovered through (Check One):

- | | | |
|--|--|---|
| ☐ QC or Control Chart | ☐ Internal Audit | ☐ Proficiency (PT) Failure |
| ☐ Complaint | ☐ External Audit | ☐ Staff Observation |
| ☐ Management Review | ☐ Other (Describe): | |

Affected Procedure (include rev. #):

Specific Requirement (include location in SOP or other document):

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):



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NYS AGM Form

Appendix A: Example NCE Form

- Pre-analytical error type(s)
- Analytical error types(s)
- Post-analytical error type(s)
- Other error type(s)

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QA Unit Use Only
Identifying Number:

Nonconformance Investigation

Start Date: _____

Due Date: _____

Received by: _____

Lead Investigator: _____

Problem was discovered through (Check One):

- | | | |
|--|--|---|
| ☐ QC or Control Chart | ☐ Internal Audit | ☐ Proficiency (PT) Failure |
| ☐ Complaint | ☐ External Audit | ☐ Staff Observation |
| ☐ Management Review | ☐ Other (Describe): | |

Affected Procedure (include rev. #):

Specific Requirement (include location in SOP or other document):

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):

NYS AGM Form

Appendix A: Example NCE Form

- Immediate action(s) taken
- Description of incident
- Did this issue require notification
- Name of individual(s) notified
- Supporting documentation

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):

Immediate Correction:

Acceptability of data generated from nonconforming testing:

Risk assessment of Nonconformance: (severity, could similar nonconformities exist, etc.)

Corrective action investigation needed? ☐ Yes ☐ No

Submitted to QAU by Lead Investigator:

(Signature & Date)

☐ Approved by Quality Manager or designee

(Signature & Date)

NYS AGM Form

FR-CAR001; Rev 9; 1/23/2019

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Albany, NY 12206

QA Unit Use Only
Identifying Number:

Appendix B: Example CAR Form

- CAR category

Problem was discovered through (Check One):

- ☐ QC or Control Chart ☐ Internal Audit ☐ Proficiency (PT) Failure
☐ Complaint ☐ External Audit ☐ Staff Observation
☐ Management Review ☐ Other (Describe):

- Impact to patient care – NA

- Problem identification

- Description
- Immediate correction

- Approval signatures

Submitted to QAU by Lead Investigator:

(Signature & Date)

☐ Approved by Quality Manager or designee

(Signature & Date)

Corrective Action Investigation

Investigation Details (List contributing causes, if any.):

Cause **Analysis**: (Root cause - if eliminated **would prevent the problem from recurring.**)

Develop Corrective Action Plan

Potential Corrective Actions:

Corrective Action Selected:

Actions required to implement corrective action and dates completed:

Procedure updates, if applicable, including revision #:

Corrective actions communicated to pertinent personnel by (initial/date) via:

Staff Meeting _____ Memo _____ E-mail _____

The corrective action plan has been fully implemented. This Corrective Action is closed:

(QA Manager or designee & date)

Complaint: Customer notified of investigation completion/outcome, if applicable ☐

Director emailed copy of completed CAR form: ☐

NYS AGM Form

FR-CAR001; Rev 9; 1/23/2019
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Albany, NY 12206

QA Unit Use Only
Identifying Number:

Appendix B: Example CRE Form

Section II Part B

- Cause of the problem (root cause investigation)
- Systemic correction(s)

Corrective Action Investigation

Investigation Details (List contributing causes, if any.):

Cause Analysis: (Root cause - if eliminated would prevent the problem from recurring.)

Develop Corrective Action Plan

Potential Corrective Actions:

Corrective Action Selected:

NYS AGM Form

Appendix B: Example CRE Form

Section II

- Approval Signatures

Section III

- Supervisory Follow-up/Verification of Corrective Action
- Approval Signatures

Section IV

- Continued monitoring
- Approval Signatures

Actions required to implement corrective action and dates completed:

Procedure updates, if applicable, including revision #:

Corrective actions communicated to pertinent personnel by (initial/date) via:

Staff Meeting _____ Memo _____ E-mail _____

The corrective action plan has been fully implemented. This Corrective Action is closed:

(QA Manager or designee & date)

Complaint: Customer notified of investigation completion/outcome, if applicable ☐

Director emailed copy of completed CAR form: ☐

Non-conforming Event

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
Food Laboratory
Bldg 6, State Office Building Campus
Albany, NY 12206

QA Unit Use Only
Identifying Number:
18-CAR-21

Nonconformance Investigation

Start Date: 6/13/18

Due Date: 3/15/18

Received by: Cynthia Mangione

Lead Investigator: A [REDACTED]

Problem was discovered through (Check One):

- | | | |
|--|--|---|
| ☐ QC or Control Chart | ☐ Internal Audit | ☐ Proficiency (PT) Failure |
| ☐ Complaint | ☐ External Audit | ☒ Staff Observation |
| ☐ Management Review | ☐ Other (Describe): | |

Affected Procedure (include rev. #):

MICRO-MTH-320 MicroSEQ *Listeria monocytogenes* on the ABI 7500 Fast (Rev 7, 1/12/18)

Specific Requirement (include location in SOP or other document):

- 6.9.3.3 A supervisor shall be notified immediately after a positive PCR result has been obtained. The supervisor shall notify the customer of the result stressing that this is a preliminary finding and that it needs to be confirmed. Supervisors shall give an estimated time for completion of confirmation, if requested by the customer.



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Non-conforming Event

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):

Sample: Tuna Salad

Sample ID: 18B05672

Sample FL: 183810016

Est. No: 615 [REDACTED]

Insp: 831 – Carl Edgar

Sample screened positive for L. mono on 6/8/18. The analyst notified the supervisor however the supervisor was not in the laboratory that day so the customer was not notified. See attachments 1 and 2.

Immediate Correction: None taken – apologize to the customer when confirmation notification was sent. See attachment 2.

Acceptability of data generated from nonconforming testing:
All data deemed acceptable.

18 CAR 21 Attachment 1

Mangione, Cynthia (AGRICULTURE)

From: [REDACTED]
Sent: Wednesday, June 13, 2018 10:02 AM
To: Mangione, Cynthia (AGRICULTURE)
Subject: FW: Positive sample

From: [REDACTED]
Sent: Thursday, June 07, 2018 5:07 PM
To: [REDACTED]
Cc: Lovelace, Amy (AGRICULTURE) <Amy.Lovelace@agriculture.ny.gov>; Koch, Chelsea (A <Chelsea.Koch@agriculture.ny.gov>
Subject: Positive sample

18B05672, a tuna salad, is presumptive for *L. mono*.

18 CAR 21 Attachment 2

Mangione, Cynthia (AGRICULTURE)

From: [REDACTED]
Sent: [REDACTED]
To: Luker, John (AGRICULTURE); Sawyer, Erin (AGRICULTURE)
Cc: Koch, Chelsea (AGRICULTURE); Lovelace, Amy (AGRICULTURE); Olsen, Peter (AGRICULTURE); Ishida, Maria (AGRICULTURE); Oglesby, Debra V (AGRICULTURE); Mangione, Kurt J (AGRICULTURE); Mangione, Cynthia (AGRICULTURE); Sauders, Brian (AGRICULTURE); agr.sm.RRT
Subject: Confirmed Positive L. mono
Attachments: FL-1838310016 Report.pdf

Hi all,

Realizing this may be the first time you have heard about this (I was out last Friday with a sick kiddo and didn't realize a presumptive notification wasn't sent to the whole distribution list...), but:

Sample **18B05672 (FL- 183810016)**, tuna salad, collected by Carl Edgar on 6/5/18 from [REDACTED] has confirmed positive for the presence of *L. monocytogenes*.
See attached for scanned copy of the report.
PFGE and WGS will be started this week.

Hard copy is on the way over.

Thanks,



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Nonconforming Event

- Do you think this requires a root cause investigation?

Why no root cause?

- Self imposed rule – done as a courtesy.
- Customers do not require it.

Evaluation of Nonconformance: (severity of problem, i.e. minor, moderate, severe, etc.)
Minor.

The sample screened positive very late on Thursday afternoon. The analyst notified the supervisor at 5:07 PM (see attachment 1). There was no supervisor in the lab at the time, so notification was done via email. The supervisor received notification on her phone and was unable to determine if the customer was also included on the email.

This requirement is one imposed by the laboratory itself so that inspectors are poised to move quickly to remove contaminated food from store shelves if a sample confirms out positive. It is a convenience for our customers and does not have any impact of the quality of the data generated. Holding off notification until confirmation is completed would be a scientifically sound, although conservative, course of action.

Often analysts notify supervisors of presumptive positive results verbally. If the direct supervisor is not in the lab another supervisor is notified (ex. if the food section supervisor is out, the dairy supervisor is notified) who passes notification onto the customer. Because of the great communication within the Microbiology section, customer notification is rarely a problem. This seems to be an isolated case and no changes to the management system are deemed necessary.

Corrective action investigation needed? ☐ Yes ☒ No

Submitted to QAU by Lead Investigator:

 6/13/18
(Signature & Date)

☒ Approved by Quality Manager or designee

 6.13.18
(Signature & Date)

Traceability

- Sample usually delivered via courier – UPS/NYS courier
- Local inspectors will hand deliverer their samples

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
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Bldg 6, State Office Building Campus
Albany, NY 12206

QA Unit Use Only
Identifying Number:
18-CAR-16

Nonconformance Investigation

Start Date: 5/30/18

Due Date: 5/31/18

Received by: Nina [REDACTED]

Lead Investigator: Cynthia Mangione

Problem was discovered through (Check One):

- | | | |
|---|---|---|
| ☐ QC or Control Chart | ☐ Internal Audit | ☐ Proficiency (PT) Failure |
| ☐ Complaint | ☐ External Audit | ☒ Staff Observation |
| ☐ Management Review ☐ Other (Describe): | | |

Affected Procedure (include rev. #):

GP-5-07.1 Sample Receipt, Storage, and Disposal - Microbiology

Specific Requirement (include location in SOP or other document):

5.2.11.1 All receiving information including but not limited to, the received date and time, receiving analyst, temperature at receipt (if applicable), and a way to tie this information to the sample shall be kept.

Note: Receiving information can be tied to samples by FL number, Inspector number, or other identifying information. Extra care shall be taken so that receipt information for each sample is clearly identified.

5.2.11.1.1 This can be done by hand writing all information and attaching it to the Sample Import log (once printed) or the sample's bench worksheet once the sample has been imported.

Traceability

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):

Sample No.: 18B05270, 18B01871

FL No.: 969619, 969620

Insp. No.: 133 – C. Angell

Sample No.: 18B05272 – 18B05283

FL No.: 961958, 961948, 961952-961957, 961960-961963

Insp. No.: 137 – C. Martin

Original observations were thrown away after they had been entered into the LIMS.

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Traceability

- Do you think this requires a root cause investigation?

Traceability

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Albany, NY 12206

QA Unit Use Only
Identifying Number:
18-CAR-16

Immediate Correction: **None needed.** All information was captured in LIMS. Analyst who mistakenly threw away original observation indicated that she had done so. No additional training needed.

Acceptability of data generated from nonconforming testing:
All data acceptable. No impact of result data from this non-conformance.

Evaluation of Nonconformance: (severity of problem, i.e. minor, moderate, severe, etc.) **Minor**

Corrective action investigation needed? ☐ Yes ☒ No

Submitted to QAU by Lead Investigator:

Cynthia Moore 5-31-18
(Signature & Date)

☒ Approved by Quality Manager or designee

David Stephen 5/31/18
(Signature & Date)

Why not root cause?

- Analyst self reported – they knew there was a problem. Not re-occurring problem.

Traceability

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
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Albany, NY 12206

QA Unit Use Only
Identifying Number:
18-CAR-18

Nonconformance Investigation

Start Date: 6/1/18

Due Date: 6/29/18

Received by: Cynthia Mangione

Lead Investigator: Debbie Oglesby

Problem was discovered through (Check One):

- | | | |
|---|---|---|
| ☐ QC or Control Chart | ☐ Internal Audit | ☐ Proficiency (PT) Failure |
| ☐ Complaint | ☐ External Audit | ☒ Staff Observation |
| ☐ Management Review ☐ Other (Describe): | | |

Affected Procedure (include rev. #):

WI-700 Completed Report Form Check Off Instructions (Rev 3, 5/9/18)

Specific Requirement (include location in SOP or other document):

Separating Instructions

- FR-FL003 sample information forms have only one copy of the sample information form and the sample results form. Staple the sample information form on top of the sample results form and file in the laboratory.

Traceability – Root Cause Analysis

Details of the Nonconformance: (Include FL#'s, Lab #'s, and Inspector, Customer contact info, if applicable):

Lab ID Number	FL Number	Product	Inspector	Date Received	Analysis
18B04412	18EN2695	Pickled veggies	Massachusetts	02-May-18	CAMPY
18B04413	18EN2696	Bread	Massachusetts	02-May-18	CAMPY
18B04414	18EN2697	Chicken, cooked	Massachusetts	02-May-18	CAMPY
18B04415	18EN2699	Cucumber	Massachusetts	02-May-18	CAMPY
18B04416	18EN2701	Chili sauce	Massachusetts	02-May-18	CAMPY
18B04417	18EN2702	Swordfish	Massachusetts	02-May-18	CAMPY
18B04418	18EN2693	Pate, chicken liver	Massachusetts	02-May-18	CAMPY
18B04419	18EN2694	Mayo, homemade	Massachusetts	02-May-18	CAMPY
18B04421	18EN2698	Cilantro	Massachusetts	02-May-18	CAMPY
18B04422	18EN2700	Jalapeno	Massachusetts	02-May-18	CAMPY

Due to a problem with the Promega DNA extraction kits used on unofficial samples sent in from Massachusetts a notice needed to be added to samples results reports. No results reports could be found in the laboratory's files. It was determined that both results reports and the SIF were sent to Massachusetts. No copies were kept for the laboratory's files.



Traceability

- Do you think this requires a root cause investigation?

Traceability

- Root cause analysis needed because we felt it could happen again.

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
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Albany, NY 12206

QA Unit Use Only
Identifying Number:
18-CAR-18

Due to a problem with the Promega DNA extraction kits used on unofficial samples sent in from Massachusetts a notice needed to be added to samples results reports. No results reports could be found in the laboratory's files. It was determined that both results reports and the SIF were sent to Massachusetts. No copies were kept for the laboratory's files.

Immediate Correction:

Duplicate results reports will be printed, signed and filed in the laboratory's files. A copy of the SIF will not accompany these results report since they were sent back to the sampler.

Acceptability of data generated from nonconforming testing:

Not a data generating issue. All results are ok to report.

Evaluation of Nonconformance: (severity of problem, i.e. minor, moderate, severe, etc.)

Moderate – this problem could have been missed but for fact that these reports needed to be amended.

Corrective action investigation needed? ☒ Yes ☐ No

Submitted to QAU by Lead Investigator:

Delia Vaine O'Leary
(Signature & Date)

6/15/18

☒ Approved by Quality Manager or designee

Cynthia Mayne
(Signature & Date)

6.15.18

6.15.18
dm

Traceability – Root Cause Analysis

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
Food Laboratory
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QA Unit Use Only
Identifying Number:
18-CAR-18

Corrective Action Investigation

Investigation Details (List contributing causes, if any.):

Analysis was done for *Campylobacter* for the Massachusetts Public Health Laboratory. Reports were completed and sent to the secretary for filing and mailing (to MA). As per WI-700 the FR-FL003 and one copy of the results report should have been stapled together and filed in the laboratory's file, while the other copy of the results report should have been mailed to MA.

When MA was contacted, they reported that they had received both copies of the results report.

The secretary was unaware of the procedure for dealing with these special types of samples.



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Traceability – Root Cause Analysis

Root Cause: (To qualify as a root cause it must be a) Specific, b) Reasonable, c) Under management's control, and d) by eliminating this cause there would be a high probability of preventing recurrence of the same non-conformance.)

Office staff are no longer responsible for "checking off" samples, however, they are doing all the separating and filing of reports. The samples in question are unusual. The supervisor instructed office staff to mail the samples to MA to assure that the correct customer received results (in the past MA results had been sent to the wrong customer), however, there was no additional instruction given on separation or filing. The staff person who did this was not aware that a "separation" step was needed.

Develop Corrective Action Plan

Potential Corrective Actions:

1. Update WI-700 Completed Report Form Check Off Instructions (Rev 3, 5/9/18) to clarify how this type of sample report needs to be handled and how this should occur.

Corrective Action Selected:

Update WI-700 Completed Report Form Check Off Instructions

Actions required to implement corrective action and dates completed:

Update WI-700 Completed Report Form Check Off Instructions

Procedure updates, if applicable, including revision #:

WI-700 Completed Report Form Check Off Instructions (Rev 3, 5/9/18)



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Traceability – Root Cause Analysis

FR-CAR001; Rev 8; 11/23/2016

New York State Department of Agriculture and Markets
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Bldg 6, State Office Building Campus
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QA Unit Use Only
Identifying Number:
18-CAR-18

Completed: 6/21/18

NOTE: Because of how the work is currently being divided up in the laboratory it was decided to pull the separating instructions out of WI-700 and create an entirely new set of instruction just for the separating: WI-722 Competed Report Form Separating Instructions.

Corrective actions communicated to pertinent personnel by (initial/date) via:

Staff Meeting _____ Memo _____ E-mail 6/21/18 CMM *CMM*

The corrective action plan has been fully implemented. This Corrective Action is closed:

Karen M. Stupen 6/25/18
(QA Manager or designee & date)

Director emailed copy of completed CAR form: ☒



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Traceability – Root Cause Analysis

AutoSave Off Audit Log Search Mangione, Cynthia (AGRICULTURE) MC Share Comments

File Home Insert Page Layout Formulas Data Review View Help Acrobat

Get Data From Text/CSV From Web From Table/Range Get & Transform Data

Queries & Connections Refresh All Properties Edit Links Queries & Connections

Sort Filter Sort & Filter

Text to Columns Data Tools

What-If Analysis Forecast Sheet

Outline

G23 7/17/2018

	A	B	C	D	E	F	G	H	I
1									
2	Audit	Lead		Audit Focus	Date	Date	Date		
3	Number	Auditor	Section	(Area, SOP No., CAR No)	Started	Due	Completed		
19	18-AUD-16	QAU	Laboratory	GP 4.10 Management Review	4/18/2018		6/19/2018		
20	18-AUD-17	K. Stephani	PDP	PDP-INST-510 Injection Sequence & PDP-INST-511 Agilent	4/19/2018		7/3/2018		
21	18-AUD-18	C. Mangione	Laboratory	GP-5-13 Glassware Calibration and Cleaning	5/24/2018		3/5/2019		
22	18-AUD-19	K. Durie	Chemistry	CHEM-MTH-426 Mojonner Fat Extraction	7/13/2018		7/17/2018		
23	18-AUD-20	K. Stephani	PDP	CARs 2011 - 2014	7/13/2018		7/17/2018		
24	18-AUD-21	C. Mangione	Microbiology	SOP Updates - Bench Wksheet removal	6/25/2018		8/30/2018		
25	18-AUD-22	K. Stephani	Laboratory	Training documentation, authorizations, etc.	10/5/2018		10/21/2019		
26	18-AUD-23	C. Mangione	Laboratory	TB-LAB001 - Table of Potential Sources of Error	10/16/2018		10/30/2018		
27	18-AUD-24	QAU	Laboratory	GP-4-08.4 Preventative Action	10/26/2018		1/25/2019		
28	18-AUD-25	Safety Committee	Safety	GP-5-03 thru -05, CHP, BSM and Haz Waste Disposal	9/18/2018		4/4/2019		
29	18-AUD-26	K. Stephani	Laboratory	GP-5-08.2 Data Storage and Archival - Micro & Chem, GP5	11/5/2018		11/30/2019		
30	18-AUD-27	C. Mangione/N. Dearstyne	Laboratory	GP-4-09 Internal Audits	12/7/2018		2/12/2019		
31	18-AUD-28	C. Mangione	Microbiology	Media Prep, Storage, and Approval	1/1/2018		12/31/2018		
32	18-AUD-29	K. Durie	Chemistry	CHEM-MTH-441 Patulin	12/20/2018		5/30/2019		
33	18-AUD-30	K. Durie/K. Gilbert	Chemistry	LECO method Re-writes	12/21/2018		6/25/2019		

2022 2021 2020 2019 2018 2017 2016 2015 2014 2013 2012 ...

Ready Accessibility: Investigate Display Settings 100%

Equipment

18-PAR-03 – 18-CAR-14

Details of the Nonconformance:

Throughout the month of April, the MDP-022 control strain was being run concurrently with routine samples and controls for 18-VAL-02.

On Friday, 5/4/18, the final week of 18-VAL-02, LM-MDP-022 strain screened negative, and the LM-2 was positive on the ABI 7500 FAST. See attachment 1. The DNA (LI-1, LM-2, and MDP-022) was frozen over the weekend. On Monday, 5/7/18, to troubleshoot the MDP strain, the controls were re-run and results were the same. See attachment 2. The controls were re-extracted and re-run, yet this time the LM-2 was negative and the LM-MDP-022 was positive on the ABI. See attachment 3. The DNA was re-run and the results were the same. See attachment 4.

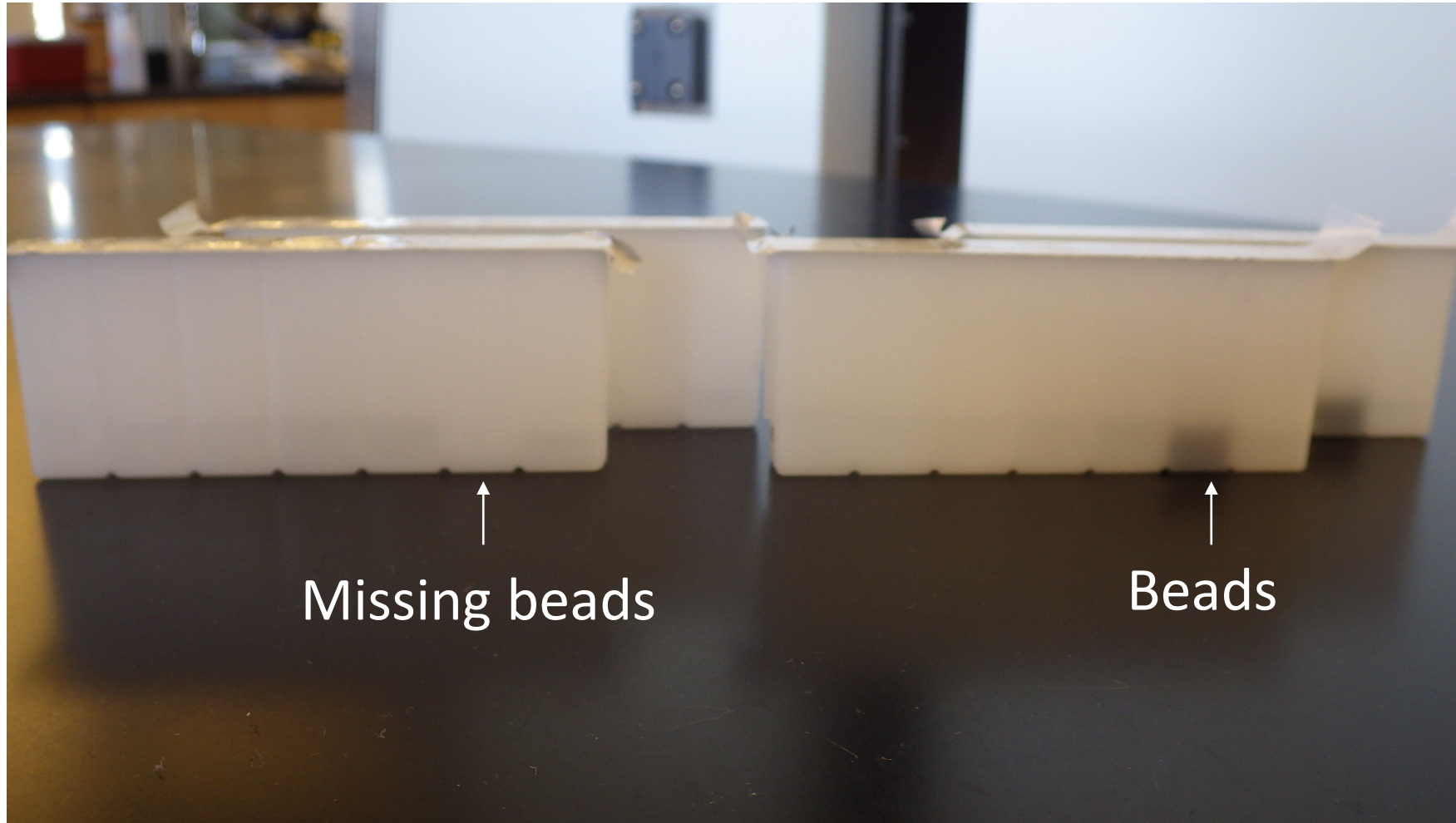


**Agriculture
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Equipment

Go to 18-CAR-14

Equipment



Equipment

18-CAR-14 PCR Results
Attachment 1

LAD NUMBER	PL NUMBER	PRODUCT NAME	DIVISION	REC'D TIME	ACODE	ACRON CODE	ANALYST
18803899	961404	Haymakers Raw Cheese	Milk Control	19 Apr-18	LMONO	A	
18803938	1837210007	Pistachio	Food Safety	23-Apr-18	SAL	A	
18803940	1837210007	Raw Cow Milk FSAR: 1 of 4 recheck for excessive F.coli	Milk Control	24-Apr-18	SAL	A	
18803941	960421	Raw Cow Milk FSAR: 1 of 4 recheck for excessive F.coli	Milk Control	24-Apr-18	SAL	A	
18803943	961311	Queso Fresco Mexicano. Ecuadorian Cheese	Milk Control	24-Apr-18	SAL	A	
18803943	961312	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961313	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961314	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961315	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961316	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961317	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961318	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961319	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961320	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961321	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961322	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961323	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961324	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961325	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961326	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961327	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961328	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961329	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961330	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961331	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961332	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961333	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961334	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961335	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961336	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961337	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961338	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961339	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961340	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961341	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961342	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961343	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961344	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961345	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961346	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961347	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961348	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961349	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961350	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961351	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961352	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961353	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961354	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961355	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961356	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961357	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961358	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961359	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961360	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961361	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961362	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961363	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961364	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961365	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961366	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961367	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961368	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961369	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961370	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961371	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961372	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961373	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961374	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961375	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961376	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961377	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961378	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961379	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961380	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961381	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961382	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961383	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961384	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961385	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961386	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961387	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961388	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961389	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961390	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961391	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961392	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961393	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961394	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961395	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961396	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961397	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961398	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961399	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961400	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961401	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961402	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961403	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961404	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961405	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961406	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961407	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961408	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961409	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961410	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961411	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961412	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961413	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961414	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961415	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961416	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961417	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961418	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961419	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961420	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961421	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961422	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961423	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961424	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961425	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961426	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961427	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961428	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
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18803943	961430	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961431	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961432	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961433	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961434	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961435	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961436	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control	24-Apr-18	ECOLI 0157 H7	A	CLK - Koch, Chelusa L.
18803943	961437	Queso Fresco Mexicano. Mexican fresh cheese	Milk Control				

18-CAR-14 PCR Results
Attachment 1

[illegible]

18-CAR-14 PCR Results in C
Attachment 1

[illegible]

Cynthia Mangione

NYS Department of Agriculture and Markets

Food Laboratory

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Division of
**Consolidated
Laboratory Services**



Occurrence Management

Presented by: Jennifer McGee
QA Senior Scientist



Occurrence Management Workflow in Qualtrax

- DCLS utilized the following document:
 - CLSI QMS 11- Non-conforming Event Management
- APHL Public Health Laboratory Model Practices for QMS11-A: Non-conforming Events
 - Follows CLSI document
 - Probability and severity

Occurrence Management Workflow

- DCLS uses Qualtrax to document and record non-conforming events or potential non-conforming events in a workflow called Occurrence Management
- Occurrence – A non-conformance or potential non-conformance
- Occurrences are recorded as:
 - No Action/Administrative Action
 - Correction
 - Corrective Action
 - Preventive Action

Occurrence Management Workflow

- No Action – A non-conformance due to no fault of the laboratory or no systemic factor that contributed to the error, or would lead to a similar error occurring in the future (i.e. low probability/low severity)
- Administrative Action – A non-conformance due to a personnel issue
- Preventive Action – A potential non-conformance in which actions are put into place to prevent the occurrence

Occurrence Management Workflow

- Correction – A non-conformance in which the probability and severity does not warrant a full corrective action with root cause analysis
- Corrective Action – A non-conformance in which the probability and severity warrants a full investigation with root cause analysis
- Root Cause – The condition or event(s) that, if corrected or eliminated, would prevent the reoccurrence of a non-conformance. Also known as the “why” the non-conformance has occurred (corrective)
 - The root cause is a factor that caused the non-conformance and should be permanently eliminated through process improvement



Occurrence Management Initiation

Occurrence Management

ID

Current Step is Initiation

[History](#)

Initiation

OM - How to use the Occurrence Management Workflow
[Workflow Job Aid](#)

OM - DCLS Groups **(Required)**

OM - Group Manager **(Required)**

[Show Available Users](#)

OM - DLO **(Required)**

[Show Available Users](#)

OM - Date Incident Discovered **(Required)**

Date Discovered=the date the error or event was identified

[Show Calendar](#)

OM - Date Incident Occured **(Required)**

Date Occurred=date the error or event took place

[Show Calendar](#)



Occurrence Management Initiation

Occurrence Management

ID

Current Step is Initiation

[History](#)

Initiation

OM - How to use the Occurrence Management Workflow

[Workflow Job Aid](#)

OM - DCLS Groups **(Required)**

ORGANICS

ORGANICS

OM - Group Manager **(Required)**

Ashley Pierce (20443) [Remove](#)

[Show Available Users](#)

OM - DLO **(Required)**

Ed Shaw (548) [Remove](#)

[Show Available Users](#)

OM - Date Incident Discovered **(Required)**

Date Discovered=the date the error or event was identified

3/7/2022

[Show Calendar](#)

OM - Date Incident Occured **(Required)**

Date Occurred=date the error or event took place

3/4/2022

[Show Calendar](#)



Occurrence Management Initiation

OM - Issue Related To **(Required)**

OM - Sub Issue **(Required)**

Press the Ctrl button and click on each sub issue to select multiple, if needed.

Accessioning
Certification Process
Chemicals/Reagents/Media
Coding

OM - Proficiency Test Qualtrax ID #

Required ONLY for Proficiency Testing

OM - Description **(Required)**

Provide a brief description of the occurrence for improvement.

OM - Investigator(s) **(Required)**

[Show Available Users](#)

Submit for Investigation

Save Changes



Occurrence Management Initiation

ISSUE RELATED TO	SUB ISSUE
Environment	Equipment, Quality Control Failure, Chemicals/Reagents/Media, DI Water Quality, Quality Control
LIMS	Coding, Customer Issue, Interface
Quality Management	Certification Process, Internal or External Audit, Document Management, Management Review, Monitors
Reagents/Standards	Chemicals/Reagents/Media, DI Water Quality, Quality Control, Traceability, Labeling
Specimen/Sample	Courier, Holding Times, Labeling, Sample Issue, Customer Issue, Traceability, Quality Control
Testing Personnel	Accessioning, Internal Issue, Competency
Test Results	Proficiency Test, Reporting, Traceability, Customer Issue, Quality Control
Test System	Equipment, Quality Control Failure



Occurrence Management Initiation

OM - Issue Related To (Required)

Quality Management

Quality Management ▼

OM - Sub Issue (Required)

Press the Ctrl button and click on each sub issue to select multiple, if needed.

Proficiency Test

Monitors

Proficiency Test

Quality Control

Quality Control Failure

OM - Proficiency Test Qualtrax ID #

Required ONLY for Proficiency Testing

12345

OM - Description (Required)

Provide a brief description of the occurrence for improvement.

Overall PT passing score of 98.2% for ERA WS-123 PT study.

Benzene has an unacceptable result of non-detect.

Benzene acceptance limits for ERA WS-123 PT study: 0.00-7.00 µg/L.

OM - Investigator(s) (Required)

Jennifer McGee (21066) [Remove](#)

[Show Available Users](#)

Submit for Investigation

Save Changes



Occurrence Management Investigation

Occurrence Management

ID 24797
Current Step is Investigation
Needs to be processed by (Jennifer McGee)
[History](#)

Investigation

OM - How to use the Occurrence Management Workflow
[Workflow Job Aid](#)

OM - DCLS Groups
ORGANICS

OM - Group Manager (Required)
Ashley Pierce(20443) [Remove](#)

[Show Available Users](#)

OM - DLO
Ed Shaw(548) [Remove](#)

[Show Available Users](#)

OM - Date Incident Discovered
Date Discovered=the date the error or event was identified

[Show Calendar](#)

OM - Date Incident Occured
Date Occurred=date the error or event took place

[Show Calendar](#)

OM - Issue Related To
Quality Management

OM - Sub Issue
Press the Ctrl button and click on each sub issue to select multiple, if needed.
Proficiency Test

Labeling

Management Review

Monitors

Proficiency Test



Occurrence Management Investigation

Occurrence Management

OM - Proficiency Test Qualtrax ID #
Required ONLY for Proficiency Testing

OM - Description (Required)
Provide a brief description of the occurrence for improvement.

Overall PT passing score of 98.2% for ERA WS-123 PT study.

Benzene has an unacceptable result of non-detect.

Benzene acceptance limits for ERA WS-123 PT study: 0.00-7.00 µg/L.

OM - Investigator(s) (Required)
Jennifer McGee(21066) [Remove](#)

[Show Available Users](#)

OM - Evidence (Required)
Provide the details about the occurrence along with supporting records, documents or processes that were observed.

OM - Regulatory Body

OM - DCLS/Standard Requirement (Required)
Press the Ctrl button and click on each requirement to select multiple, if needed.

Quality Manual
SOP
Standard/Reference Method
Other

OM - Requirement Explanation (Required)
Provide additional information related to the DCLS/Standard Requirement such as the SOP title/ID #, Reference Method title/ID #, or Standard requirement.



Occurrence Management Investigation

Occurrence Management

OM - Proficiency Test Qualtrax ID

Required ONLY for Proficiency Testing

12345

OM - Description (Required)

Provide a brief description of the occurrence for improvement.

Overall PT passing score of 98.2% for ERA WS-123 PT study.

Benzene has an unacceptable result of non-detect.

Benzene acceptance limits for ERA WS-123 PT study: 0.00-7.00 µg/L.

OM - Investigator(s) (Required)

Jennifer McGee(21066) [Remove](#)

[Show Available Users](#)

OM - Evidence (Required)

Provide the details about the occurrence along with supporting records, documents or processes that were observed.

PT failure due to a transcription error and no second review in place for manual entry of results. The following items were reviewed during the investigation to determine the cause. All applicable records were acceptable.

- Acceptable QC data
- Acceptable calibration curve
- Acceptable control charts
- Acceptable instrument maintenance logs
- All reagents and materials were within specifications
- Analyst competency up to date
- A second review of the PT data was completed prior to submitting results to the PT provider
- Reviewed PT data and Benzene would have passed had there not been a transcription error and if a second review was in place of the manual entry



Occurrence Management Investigation

Occurrence Management

OM - Regulatory Body

TNI

TNI ▼

OM - DCLS/Standard Requirement **(Required)**

Press the Ctrl button and click on each requirement to select multiple, if needed.

SOP

Quality Manual
SOP
Standard/Reference Method
Other

OM - Requirement Explanation **(Required)**

Provide additional information related to the DCLS/Standard Requirement such as the SOP title/ID #, Reference Method title/ID #, or Standard requirement.

Per Proficiency Testing (Qualtrax ID # 1772), an occurrence management is required if a PT is deemed a "failure" by an AB or PT provider. The recommended course of action shall be a corrective action. refer to Occurrence Management (Qualtrax ID # 29272) for specifics.

OM - Additional Records

(optional)

Choose File

No file chosen



Occurrence Management Investigation

Occurrence Management

OM - Probability & Severity
[Probability & Severity Job Aid](#)

OM - Probability (Required)

OM - Explanation for Probability (Required)
Provide an explanation for why the probability was chosen

OM - Severity (Required)

OM - Explanation for Severity (Required)
Provide an explanation for why the severity was chosen

OM - Recommended Course of Action (Required)

OM - Explanation for Recommended Course of Action (Required)
Provide an explanation for why the recommended course of action was chosen



Determining Probability

Probability – The likelihood of an occurrence happening

Probability Ranking	Examples / Explanations Consider Volume and Frequency of Testing
High	Frequent failures or occurrences - extremely likely or happens often, such as once per week
Moderate	Few failures or occurrences - highly likely or happens occasionally, such as once per month
Low	Infrequent failures or occurrences - unlikely or rarely happened before, such as once per year to every few years



Occurrence Management Investigation

Occurrence Management

OM - Probability **(Required)**

Low

Low ▼

OM - Explanation for Probability **(Required)**

Provide an explanation for why the probability was chosen

Reviewed PT records for the past 3 years with no failures.

Determining Severity

Severity – The measure of consequences of an occurrence (i.e. impact on public health or customer confidence)

Severity Ranking	Issue Related To	Examples / Explanations
High: Results will cause or have caused a public health emergency, backordered or unobtainable resources required, work stoppage, severe property damage or loss of client confidence, results in amended report/tests	<i>Environment</i>	Temperature or humidity out of range - include other resulting effects to determine severity
	<i>LIMS</i>	Time consuming work around or no work around available
	<i>Quality Management</i>	Starting or completing work without director (or designee) approved procedure, validation or EUA, Quality Monitor threshold exceeded the 3 rd or greater time, Management review findings - include other resulting effects to determine severity
	<i>Reagents/ Standards</i>	Backordered or unobtainable resources required, incorrect labeling discovered after results reported leading to amended report or retesting
	<i>Specimen/ Sample</i>	Missing/lost/misplaced sample, incorrect storage temperature, request for new sample due to lab error
	<i>Testing Personnel</i>	Testing performed & results released by analyst during lapse of competency
	<i>Test Results</i>	Invalid/unusable result, reports reissued with incorrect results, results released prior to confirmation testing, delayed reporting of abnormal/critical results, PT sample/survey fail per PT provider or by the accreditation body
	<i>Test System</i>	Time consuming fix or placed out of service and requires vendor in-house support/service, equipment failure causing release of incorrect result(s)



Determining Severity

Severity Ranking	Issue Related To	Examples / Explanations
Moderate: Results may cause a public health emergency, additional resources required, significant work delays, substantial property damage or damaged client reputation, amended report at fault of lab	<i>Environment</i>	Temperature or humidity out of range - include other resulting effects to determine severity
	<i>LIMS</i>	Reports sent to wrong location, sample labeling error discovered after testing started but prior to reporting, failing to contact client to obtain required missing information or clarification for unclear information, result amendment due to lab error
	<i>Quality Management</i>	Missed/late lab document reviews WITH document issue findings, Quality Monitor threshold exceeded the 2 nd time, Management review findings - include other resulting effects to determine severity
	<i>Reagents/ Standards</i>	Testing performed with expired sample container/media kit/collection devices, Equipment/material recall affecting test results, Incorrect labeling discovered during testing but prior to results reported
	<i>Specimen/ Sample</i>	Sample delivery delay, lab error resulting in requesting another sample
	<i>Testing Personnel</i>	Lapse in competency of the only analyst for the method, samples not tested during lapse but caused delay in testing
	<i>Test Results</i>	Specimen preparation error, result of testing released prior to QC run completion or review, delayed reporting of results due to instrument or QC issues, PT results w/ z-score >3 or PT sample/survey fail per DCLS
	<i>Test System</i>	Sample introduction problems, auto-sampling probe not sampling correctly



Determining Severity

Severity Ranking	Issue Related To	Examples / Explanations
Minor, Low or None: No Public health emergency, impact to resources, work delay, property damage, client inconvenience or can result in temporary discomfort, amended report at no fault of lab	<i>Environment</i>	Temperature or humidity out of range - include other resulting effects to determine severity
	<i>LIMS</i>	Data entry errors other than patient misidentification/test results, requisition form information doesn't match sample container information, samples not released to lab in LIMS, amendment of results due to client error
	<i>Quality Management</i>	Missed/late lab document reviews without document issue findings, Quality Monitor threshold exceeded the 1 st time, Management review findings - include other resulting effects to determine severity
	<i>Reagents/ Standards</i>	Incorrect labeling discovered prior to use in testing
	<i>Specimen/ Sample</i>	Unlabeled or mislabeled sample received, inadequate specimen volume received for testing, sample not received/received in wrong collection device
	<i>Testing Personnel</i>	Lapse in competency the 2 nd /3 rd analyst for the method (no samples processed by analyst during lapse)
	<i>Test Results</i>	Delay of normal results report due to issues other than equipment or QC, discovered during data review that all necessary testing not completed (i.e. repeat testing for confirmation), PT results w/ z-score between 2 & 3 if issue is discovered
	<i>Test System</i>	Batch/run assigned to incorrect equipment/instrument, run started with inadequate instrument supplies to perform tests



What Severity ranking would you choose?

A. High

B. Moderate

C. Low



Occurrence Management Investigation

Occurrence Management

OM - Severity (Required)

High

High ▼

OM - Explanation for Severity (Required)

Provide an explanation for why the severity was chosen

PT failure could lead to accreditation suspension from the accrediting body if the same analyte fails 2 out of 3 studies.

Determining Recommended Course of Action

Recommended Course of Action			
	High severity	Moderate severity	Low severity/Unlikely Risk
High probability	Corrective action	Corrective action	Corrective action Correction
Moderate probability	Corrective action	Corrective action Correction	Correction No action
Low/Rare probability	Corrective action Correction	Correction	No action

What Course of Action would you take?

A. No Action / Administrative Action

B. Correction

C. Corrective Action

D. Preventive Action



Occurrence Management Investigation

Occurrence Management

OM - Recommended Course of Action **(Required)**
Corrective Action

Corrective Action

OM - Explanation for Recommended Course of Action **(Required)**
Provide an explanation for why the recommended course of action was chosen

A corrective action is required by the accreditation body for a failed PT study.



Occurrence Management Investigation

Occurrence Management

OM - Immediate Correction

Used ONLY for Corrective Actions. State the immediate correction(s) taken to fix the issue.

OM - Root Cause (Required)

Required ONLY for Corrective Actions. State the factor(s) that would prevent the reoccurrence. This is the "why" the incident occurred.



Occurrence Management Investigation

Occurrence Management

OM - Immediate Correction

Used ONLY for Corrective Actions. State the immediate correction(s) taken to fix the issue.

A review of the PT data packet including QC data, calibration curve, and instrument logs was performed. There were no obvious problems observed. The PT result was correct from the instrument print out in the data packet.



Occurrence Management Investigation

Occurrence Management

OM - Root Cause (Required)

Required ONLY for Corrective Actions. State the factor(s) that would prevent the reoccurrence. This is the "why" the incident occurred.

There is no second review in place for manual entry of PT results to the PT Provider.



Occurrence Management Investigation

Occurrence Management

OM - Correction/Action Plan

Required ONLY for Preventive Actions, Corrections, and Corrective Actions. Can be used for documenting purposes for No Actions/Administrative Actions

Add Row

Action (Required)	Personnel (Required)	Proposed Due Date (Required)	Date
	Show Available Users	Show Calendar	Show Calendar

Date Completed	Evidence Document(s)	Comments
Show Calendar	Choose File No file chosen	



Occurrence Management Investigation

Occurrence Management

OM - Correction/Action Plan

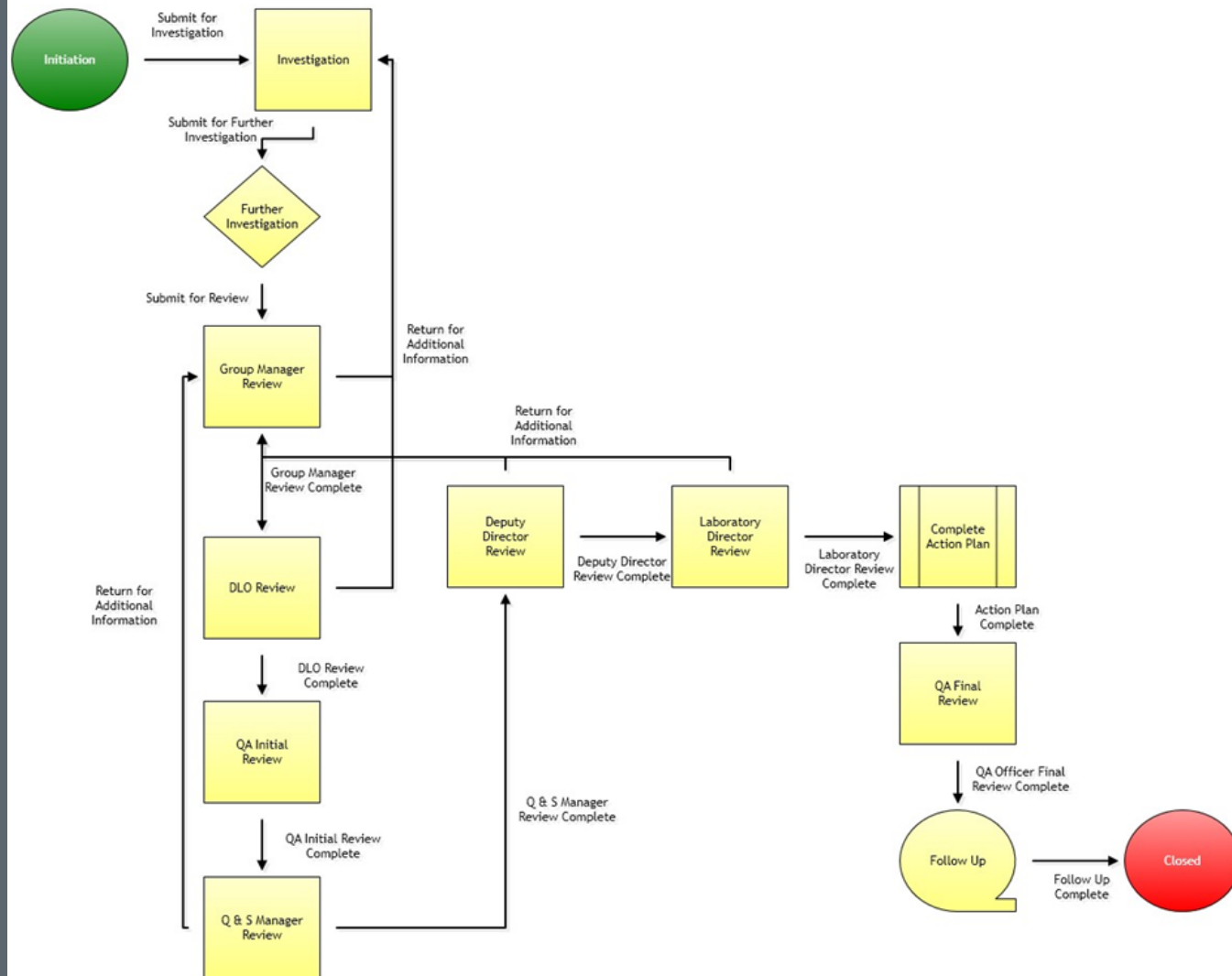
Required ONLY for Preventive Actions, Corrections, and Corrective Actions. Can be used for documenting purposes for No Actions/Administrative Actions

Add Row

Action (Required)	Personnel (Required)	Proposed Due Date (Required)	Date
Create a PT review form for reviewing PT result submissions that includes a second review of the study summary against the data results submitted to the PT provider.	Jennifer McGee (21066) Remove Show Available Users	4/15/22 Show Calendar	 Show Calendar
Update applicable SOPs to include the PT results review form.	Jennifer McGee (21066) Remove Show Available Users	4/15/22 Show Calendar	 Show Calendar
Perform a training for the review analyst when entering PT results to the PT provider.	Jennifer McGee (21066) Remove Show Available Users	4/15/22 Show Calendar	 Show Calendar

Occurrence Management Approval

4. Corrective Action





Complete the Action Plans

OM - Correction/Action Plan

Required ONLY for Preventive Actions, Corrections, and Corrective Actions. Can be used for documenting purposes for No Actions/Administrative Actions

Add Row

Action (Required)	Personnel (Required)	Proposed Due Date (Required)	Date Completed
Create a PT review form for reviewing PT result submissions that includes a second review of the study summary against the data results submitted to the PT provider.	Jennifer McGee(21066) Remove Show Available Users	4/15/22 Show Calendar	4/1/22 Show Calendar
Update applicable SOPs to include the PT results review form.	Jennifer McGee(21066) Remove Show Available Users	4/15/22 Show Calendar	4/15/22 Show Calendar
Perform a training for the review analyst when entering PT results to the PT provider.	Jennifer McGee(21066) Remove Show Available Users	4/15/22 Show Calendar	4/1/22 Show Calendar



60 Day Follow Up

OM - Reoccurrences **(Required)**
Please select if any reoccurrences have occurred. If so, please place new workflow # in the next text field.

OM - Reoccurrence ID #

OM - Explanation of Reoccurrence(s)

Summary

- This process allows for identifying, analyzing, correcting and documenting non-conforming events
- If it isn't documented...it didn't happen
- APHL Public Health Laboratory Model Practices for QMS11-A: Non-conforming Events is an excellent resource to use



Questions?

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