



Your Bi-Monthly e-Update from Food Quality Labs, Inc.

## Did You Know?

When testing for *E. coli* 0157:H7 in ground beef & beef trimmings for ground beef, USDA FSIS requirements now include larger sample sizes (325 grams minimum). This is different from the existing FDA requirement of a minimum 25 gram sample. Make sure you know the regulations that apply to your products. If you use 3M Petrifilm, *E. coli* 0157:H7 will show up as coliforms. So, if you detect coliforms in your product, be sure to test specifically for *E. coli* 0157:H7.

## Storm Water Testing

Winter rains are arriving. Do you have a testing plan for your storm water runoff? Have you determined what tests are needed for your storm water? How do you know which laboratory to use?

Food Quality Labs has extensive experience in performing testing on many types of waste water.

Ask us about our storm water testing packages.

November-December 2009



**Remember the Food Safety & Sanitation Workshop on 11/3 & 4**

### Newsletter Spotlight

Food Quality Labs is proud to announce that we have received certification from the State of Oregon for Heterotrophic Plate Counts in drinking water.

This demonstrates our responsiveness to requests from our great clients. Try us out for your HPC testing needs.

## Government Addresses Safety of Imported Foods

Imported food makes up a substantial and growing portion of the U.S. food supply. To ensure imported food safety, federal agencies must focus their resources on high risk foods and coordinate efforts. In this context, GAO was asked to (1) assess how Customs and Border Protection (CBP), the Food and Drug Administration (FDA), and the U.S. Department of Agriculture's (USDA's) Food Safety and Inspection Service (FSIS) are addressing challenges in overseeing the safety of imported food; (2) assess how FDA leverages resources by working with other entities, such as state and foreign governments; and (3) determine how FDA is using its Predictive Risk-Based Evaluation for Dynamic Import Compliance Targeting (PREDICT) system to oversee imported food safety. GAO analyzed CBP, FDA, and FSIS procedures, reports, and regulations and interviewed agency officials and key stakeholders.

(For entire article, see: <http://www.gao.gov/products/GAO-09-873>)

### Thought for the month

*Look for something positive in those you work with; then focus on that attribute when working with them.*

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Questions or comments? E-mail us at [info@foodqualitylabs.com](mailto:info@foodqualitylabs.com) or call 503-297-3636