

## **05A02 - Other Requirements**

When scheduled by PBIS, in-plant personnel perform procedure 05A02 by completing the *E. coli* Testing Checklist for Other Compliance (FSIS Form 5000-4) in plants that slaughter poultry or livestock covered by the generic *E. coli* testing regulations. The checklist is in Form Flow.

The *E. coli* Testing Checklist for Other Compliance considers execution of the specific regulatory requirements. Other *E. coli* testing requirements are met if the plant successfully executes the activities addressed in its written procedure, analyzes samples, and keeps records of test results. In-plant program employees should read and answer each statement on the checklist. If the answer to all of the statements is “no,” the plant is in compliance, and only the establishment information and date are completed at the top of the checklist page when noncompliance is not found. The checklist is kept in a government file.

If the answer is “yes” to any of the statements, there is noncompliance. An *E. coli* Testing Summary Chart (Attachment 2 of this module) is provided as a reference about species tested, testing frequencies, sample locations, sample sites, and sampling methods allowed by regulation. It makes a quick and easy procedure aid when conducting 05A02.

Continue to view the Checklists, which were developed from regulations 310.25 and 381.94.

U.S. DEPARTMENT OF AGRICULTURE  
 FOOD SAFETY AND INSPECTION SERVICE  
**E. COLI CHECKLIST—REGULATORY REQUIREMENTS**  
**(§ 310.25 OR § 381.94) OTHER COMPLIANCE/NONCOMPLIANCE**

ESTABLISHMENT NAME	ESTABLISHMENT NO.	PROCESS
REQUIREMENT		YES (√)
<b>1. SAMPLE COLLECTION</b>  <b>a. Livestock or poultry samples (<i>paragraph (a) (1)</i>)</b>  The establishment is not collecting samples from the type of livestock or poultry that it slaughters in the greatest number.		
<b>b. Location and technique (<i>paragraph (a) (2) (ii)</i>)</b>  The establishment is not collecting samples at the required location in the process.		
(1) The establishment is not collecting samples by: ( <i>as applicable</i> )  Sponging or excising tissue from the required sites on a livestock carcass, or  Whole-bird rinsing a chicken or turkey carcass, or sponging a turkey carcass.		
<b>c. Frequency (<i>paragraph (a) (1) (i) and paragraph (a) (2) (iv), or (a) (2) (v)</i>)</b>  The establishment is not collecting samples at the frequency specified in paragraph (a) (2) (iii); or  In an establishment operating under a validated HACCP plan that has substituted an alternative for the specified frequency pursuant to paragraph (a) (2) (iv):		
(a) The alternative frequency is not an integral part of the establishment's HACCP plan verification procedures.		
(b) FSIS has determined (and so notified the establishment in writing) that the alternative frequency is inadequate to verify the effectiveness of its processing controls.		

<p><b>d. Random selection of carcasses (paragraph (a) (1) (i), (a) (2) (i), and/or (a) (2) (ii))</b></p> <p>(1) In selecting carcasses, the establishment is not following its written procedures on random sampling.</p>	
<p>(2) The establishment is not collecting samples randomly.</p>	

REQUIREMENT	YES (√)
<p>2. SAMPLE ANALYSIS (paragraph (a) (1) (ii) and (a) (3))</p> <p>a. The laboratory analyzing the samples is not using an AOAC Official Method or another method that meets the criteria in paragraph (a) (3).</p>	
<p>3. RECORDS OF TEST RESULTS (paragraph (a) (1) (iii) and (a) (4))</p> <p>a. The establishment's process control chart or tables does not show at least the most recent 13 <i>E. coli</i> test results.</p>	
<p>b. The establishment's process control chart or table does not express <i>E. coli</i> test results in terms of: (as applicable)</p> <p>CFU/cm<sup>2</sup> of surface area sponged or excised by type of livestock slaughtered, or CFU/ml of rinse fluid by type of poultry slaughtered</p>	
<p>c. The establishment is not retaining records of test results for 12 months.</p>	
<p>4. Table 1 does not include applicable m/M criteria, and the establishment is not using a statistical process control technique. (charting or plotting the results over time) to determine what variation in test results is within normal limits.</p>	
<p>5. Table 1 includes applicable m/M criteria, and the establishment is not determining whether it is operating within these criteria. (An establishment is not operating within these criteria when the most recent test result exceeds M or when the number of samples out of the most recent 13 samples testing positive at levels above m is more than 3).</p>	