

## E. Coli Checklist

Below is the E. Coli Checklist, developed from regulations 310.25 and 381.94.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE <b>E. COLI CHECKLIST—REGULATORY REQUIREMENTS</b> <b>(§ 310.25 OR § 381.94) OTHER COMPLIANCE/NONCOMPLIANCE</b>		
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> ) <ul style="list-style-type: none"> <li>• Sponging or excising tissue from the required sites on a livestock carcass, or</li> <li>• Whole-bird rinsing a chicken or turkey carcass, or sponging a turkey carcass.</li> </ul>		
<b>c. Frequency (<i>paragraph (a) (1) (i) and paragraph (a) (2) (iv), or (a) (2) (v)</i>)</b> <ul style="list-style-type: none"> <li>• The establishment is not collecting samples at the frequency specified in paragraph (a) (2) (iii); or</li> </ul>		

<p>In an establishment operating under a validated HACCP plan that has substituted an alternative for the specified frequency pursuant to paragraph (a) (2) (iv):</p> <p>(a) The alternative frequency is not an integral part of the establishment's HACCP plan verification procedures.</p>	
<p>(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>	
<p><b>d. Random selection of carcasses (<i>paragraph (a) (1) (i), (a) (2) (i), and/or (a) (2) (ii)</i>)</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 (<i>paragraph (a) (1) (ii) and (a) (3)</i>)</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 (<i>paragraph (a) (1) (iii) and (a) (4)</i>)</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: (<i>as applicable</i>)</p> <ul style="list-style-type: none"> <li>• CFU/cm<sup>2</sup> of surface area sponged or excised by type of livestock slaughtered, or</li> <li>• CFU/ml of rinse fluid by type of poultry slaughtered</li> </ul>	

c. The establishment is not retaining records of test results for 12 months.	
4. Table 1 does not include applicable m/M criteria, and the establishment is not using a statistical process control technique. ( <i>charting or plotting the results over time</i> ) to determine what variation in test results is within normal limits.	
5. Table 1 includes applicable m/M criteria, and the establishment is not determining whether it is operating within these criteria. ( <i>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</i> ).	