Food and Environmental Sampling Resources

**Training and Evaluation**

- FDA ORA On-line University (ORA U)
- FDA ORA U – Manufactured Food Curriculum - on-line courses
- FDA ORA U Classroom Courses – Manufactured Food FY13
- International Food Protection Training Institute (IFPTI) – classroom and online 2013

**Sampling Policies and Procedures**

- FDA Investigations Operation Manual – Chapter 4 Sampling
- FDA Investigations Operation Manual - The IOM is the primary guidance document on FDA inspection policy and procedures for field investigators and inspectors.

**Laboratory Support and Resources**

- FDA Chain of Custody Form for High Risk Unknown Screening Procedure – FoodSHIELD MFRPS Workgroup/Standard 3 Inspection Program/State Resources
- FDA Laboratory Equipment Manual Revised 5-25-10 - This procedure specifies the schedule and requirements for maintenance, performance, calibration, and verification of laboratory testing equipment. Meeting the criteria in this procedure demonstrates control of the maintenance and calibration parameters needed to achieve the accuracy of instruments used for analytical testing.
- FDA General Sample Information & Chain of Custody (COC) – Analyst Worksheet. FDA Guidance for Completing the General Sample Information & Chain of Custody Form. FoodSHIELD MFRPS Workgroup/Standard 10 Laboratory Support/State Resources
- VA Laboratory Chain of Custody Form 2007
- International Organization for Standardization (ISO)
- FDA Office of Regulatory Science - Field Science and Laboratories
- FDA BAM [http://www.fda.gov/ScienceResearch/FieldScience/default.htm](http://www.fda.gov/ScienceResearch/FieldScience/default.htm)
- [http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm](http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm)
• Additional resources
http://www.fda.gov/food/foodscienresearch/laboratorymethods/ucm114664.htm

• (PFP) Partnership for Food Protection: “Food/Feed Testing Laboratories Best Practice Manual (Draft)” at

Program Assessment

• 2010 Manufactured Food Regulatory Program Standard - Standard 3 – Inspection Program / Standard 8- Equipment/ Standard 10- Laboratory Support

• 2011 Voluntary Retail Food Regulatory Program Standard – Standard 3– Inspection Program, Standard 8 – Program Support and Resources

• FDA Food Contract Statement of Work FY14 – Inspections, FoodSHIELD MFRPS Workgroup/Statement of Work

Program Resources - IT

• Electronic Laboratory Exchange Network (eLEXNET) is an integrated, secure network that allows multiple government agencies engaged in food safety activities to compare, communicate, and coordinate findings of laboratory analyses. Real-time access to food sample and laboratory analysis data.

• FoodNET provides a foundation for food safety policy and prevention efforts. It estimates the number of foodborne illnesses, monitors trends in incidence of specific foodborne illnesses over time, attributes illnesses to specific foods and settings, and disseminates this information.

• PulseNET keeps a cumulative database representing nearly half a million isolates of bacteria from food, the environment, and human foodborne illness.

• FoodSHIELD provides a secure, web-based platform for regulatory agencies to communicate and share investigation protocols, information and data.

Additional Sampling Resources:

• FDA Investigations Operations Manual - Chapter 4: FDA guidance for sampling items under FDA jurisdiction and Chapter 8: FDA guidance for sampling items related to complaints, outbreaks and emergency response activities. http://www.fda.gov/
• FDA Compliance Programs. www.fda.gov/ora/cpgm.
• USDA Pesticide Data Program Procedures - http://www.ams.usda.gov/AMSv1.0/pdp
• USDA Microbiological Data Program Procedures - http://www.ams.usda.gov/AMSv1.0/mdp
• AAFCO Quality Assurance/quality Control Guidelines for state Feed Laboratories, 2007
  Specifies the general requirements for the competence to carry out tests and/or calibrations, including sampling.
  • ISO 2859-1 Edition: 2ND - 06/15/11
  Sampling procedures for inspection by attributes - Part 1: Sampling schemes indexed by acceptance quality limit (AQL) For Lot-By-Lot Inspection.
  • ISO 3951-4:2011
  Sampling procedures for inspection by variables -- Part 4: Procedures for assessment of declared quality levels.
  • ISO 7218:2007
  Microbiology of food and animal feeding stuffs -- General requirements and guidance for microbiological examinations www.iso.org
• Food and Agriculture Organization of the United Nations, Sampling - http://www.fao.org/

• Compendium of Methods for the Microbiological Examination of Foods [(American Public Health Association (APHA)] - Chapter 2 of the 4th edition contains guidelines for sampling foods for microbiological analysis. It also contains guidelines for developing sampling plans. www.apha.org


• Manufactured Food Regulatory Program Standards, September 2010 – www.fda.gov/

• Canadian Food Inspection Agency – www.inspection.gc.ca

• International Commission on Microbiological Specifications for Foods (ICMFS) - Book 7 (Microorganisms in Foods 7: Microbiological Testing in Food Safety Management; 2002) and Book 8 (Use of Data for Assessing Process Control and Product Acceptance (Intl Commission on Microbiological Specifications for Foods; 2011)


• A Performance-Based Approach to the Use of Swipe Samples in Response to a Radiological or Nuclear Incident, EPA 600/R-11/122, October 2011, www.epa.gov