

## Sampling Controls

### 05A01 Microbiological Sampling

**E.coli Testing:** This is where the inspector is to evaluate the plants program for completeness and correctness. This is done as an each occurrence event, not driven by the PBIS System.

### 05A02 Microbiological Sampling

**E.coli Testing:** This is where the inspection staff will check to see if the plant is actually implementing the said (05A01) E.coli program properly. This will be done 26 times per year as driven by the PBIS Sysytem.

### 05A03 Microbiological Sampling

**Salmonella Testing (Baseline):** Reference 9 CFR 310.25 (b) and/or 381.94 (b).

### 05B01 ECONOMIC SAMPLING

**Scheduling Sampling:** to be performed 13 times per year. Driven by PBIS request.

Total Fat  
Total Protein  
Meat Protein  
Total Water  
Added Water  
M/R Ratio  
% Salt  
Added Substance  
Residual Nitrite (PPM)  
Residual Phosphate (PPM)  
Residual Erythorbate (PPM)  
Cereal  
Milk  
Soy  
Cooked Meat Species  
pH  
Organoleptic  
Fresh Meat Species  
Label Qualifier Criteria

### 05B02 ECONOMIC SAMPLING

**Directed Sampling :** this is performed on an each occurrence basis/ as the products are requested by form. These may also maybe done because inspection has reason to question the plants operational controls.

PFF Sample Requests—Reference 9 CFR 318.19, 319.104,319.105  
Pathogen Screening Tests ( Listeria, E.coli, Salmonella, Staphyolcoccal enterotoxin, etc.)  
Reference FSIS Directive 10240.2 Rev.1  
Residue Monitoring Tests --- Reference (Stop, Cast, Requested sample program  
Form# 10,210-3)

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