



FOOD QUALITY SAMPLING PROGRAM DEFINITIONS AND DETAILED EXPLANATIONS

Establishment Description

Provide contact information for where sample was taken – business & owner name, address and phone number.

Place of Collection

Choose category of establishment. Food Service Establishments include restaurants, fast food premises, snack bars, cappuccino carts, cafes, and take-out delis – any business where food is prepared and sold. Processing plants include food manufacturer or rework. Retail stores include supermarkets, convenience stores, etc.

Product Description

- Tick whether food is cooked or uncooked ready-to-eat food. Describe sample, for example, Product Name – Sunrise Cheese & Description – brie style cheese with orange peel.
- Name of Manufacturer if different from Business / Owners
- Record the Best Before Date or Batch Date (Date Product made), Code / Lot No or UPC

Reason for Inspection

Choose sample collection rationale. Routine testing indicates weekly samples. Customer complaint for example may be initiated by an inspection which results in collection of food from the establishment. Improper food handling or suspicion during a routine inspection which results in collection of food from the establishment – inspectors are encouraged to collect samples immediately in these situations. Foodborne Illness follow-up would apply to additional visits to an establishment where a known FBI has occurred.

NOTE:

- 1. DO NOT SEND LEFT-OVER FOODS COLLECTED FROM COMPLAINT HOMES WHICH ARE ASSOCIATED WITH FOOD POISONING – SUBMIT THESE SAMPLES WITH FP FORM A/B REQUISITIONS AS PART OF A FBI INVESTIGATION. FOOD QUALITY SAMPLING DOES NOT REPLACE SAMPLING ASSOCIATED WITH FOODBORNE ILLNESS.**
- 2. FOOD QUALITY SAMPLES MUST EITHER BE COOKED OR UNCOOKED READY-TO-EAT FOOD.**
- 3. FOOD QUALITY SAMPLES FROM ROUTINE TESTING WILL ONLY BE ACCEPTED ON MONDAY, TUESDAY AND WEDNESDAY. DEMAND SAMPLES MAY BE ACCEPTED ON THURSDAY OR FRIDAY IF SCHEDULED WITH THE LAB – PHONE LAB BEFORE SUBMITTING SAMPLES.**

Contact Information

Provide phone and e-mail contact information for STAT reporting of results. Preliminary reports for all FQ samples with *E. coli* or fecal coliforms will be issued to the EHO. STAT results should also be copied to the Food Quality Program Supervisor/ Coordinator in your area – please also provide name (& contact info) for this person. Check off Health Authority and area and provide address where final report should be sent. Attach a business card if possible.

Laboratory Testing Requested

Only routine testing for weekly sampling is accepted without prior approval.

For special tests, or for sample collection not scheduled please call ahead. The laboratory will make every effort to accommodate special testing.

FOOD POISONING LABORATORY TELEPHONE: 604-707-2611