

**E. COLI TESTING CHECKLIST - REGULATORY REQUIREMENTS  
 (§ 310.25 OR § 381.94) OTHER COMPLIANCE / NONCOMPLIANCE**

ESTABLISHMENT NAME	ESTABLISHMENT NO.	PROCESS
--------------------	-------------------	---------

REQUIREMENT	YES (✓)
<p><b>1. SAMPLE COLLECTION</b></p> <p><b>a. Livestock or poultry sampled (<i>paragraph (a) (1)</i>)</b></p> <p>The establishment is not collecting samples from the type of livestock or poultry that it slaughters in the greatest number.</p>	
<p><b>b. Location and technique (<i>paragraph (a) (2) (ii)</i>)</b></p> <p>The establishment is not collecting samples at the required location in the process.</p>	
<p>(1) The establishment is not collecting samples by: (<i>as applicable</i>)</p> <p>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.</p>	
<p><b>c. Frequency (<i>paragraph (a) (1) (i) and paragraph (a) (2) (iii), (a) (2) (iv), or (a) (2) (v)</i>)</b></p> <p>(1) The establishment is not collecting samples at the frequency specified in paragraph (a) (2) (iii); or</p>	
<p>(2) 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 (<i>and so notified the establishment in writing</i>) 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><b>2. SAMPLE ANALYSIS</b> <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><b>3. RECORDS OF TEST RESULTS</b> <i>(paragraphs (a) (1) (iii) and (a) (4))</i></p> <p>a. The establishment's process control chart or table does not show at least the most recent 13 <i>E. coli</i> test results.</p> <hr/> <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> <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> <hr/> <p>c. The establishment is not retaining records of test results for 12 months.</p>	
<p><b>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.</b></p>	
<p><b>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></b></p>	