

## **Microbiology Assessment**

### **Analytical Track 2: Human Food Product and Environmental Testing**

Attribute	Value	Points Earned
1. ISO 17025 accredited methods under scope a. <i>Salmonella</i> b. <i>Listeria</i> c. <i>E. coli</i> O157:H7	a. 25 points b. 25 points c. 25 points	
2. Primary servicing laboratory for MFRPS	50 points	
3. Regulatory Laboratory for human food	100 points	
4. Ability to screen human food and environmental samples for: a. <i>Campylobacter</i> b. <i>Clostridium botulinum</i> c. <i>Clostridium perfringens</i> d. <i>Clostridium difficile</i> e. <i>Staphylococcus aureus</i> f. <i>Bacillus cereus</i> g. <i>Brucella</i> sp. h. <i>Shigella</i> sp. i. <i>Salmonella enteritidis</i> j. <i>Yersinia enterocolitica</i> k. <i>Vibrio parahaemolyticus</i> l. <i>Vibrio vulnificus</i> m. <i>Vibrio cholerae</i> n. <i>Enterobacter sakazakii</i> o. Aerobic Plate Counts p. Coliform (MPN) q. Generic <i>E. coli</i> (MPN)	5 points each	
5. Ability to screen human food and environmental samples for: a. Hepatitis A Virus b. Norovirus c. Cyclospora	a. 10 points b. 10 points c. 20 points	
6. Ability to conduct antimicrobial susceptibility testing (AST) in human food	5 points	
7. Ability to perform:		

<ul style="list-style-type: none"> <li>a. Less than 50 analyses per month</li> <li>b. 51 – 200 analyses per month</li> <li>c. Greater than 200 analyses per month</li> </ul>	<ul style="list-style-type: none"> <li>a. 10 points</li> <li>b. 50 points</li> <li>c. 100 points</li> </ul>	
8. ISO 17025 accredited methods besides Salmonella, Listeria, and E. coli O157:H7 that are related to FDA regulated human food and environmental products	5 points each, with maximum of 80 points	
9. Past participation in multi-laboratory and method validations related to human food	10 points per project, with maximum of 50 points	
Total Available Points: 585		