

## DOD VETERINARY FOOD ANALYSIS AND DIAGNOSTIC LABORATORY

### INFORMATION PAPER

The following pages provide a listing of the testing FADL normally performs on routine samples and non-routine samples. If you need special tests performed on samples, please indicate this on DA Form 7539, Block 12. The information provided is not all inclusive and will be updated periodically. If you have questions please call us at DSN 421-4761/4102/4210.

#### **Bagged Salads, Pre-cut Vegetables and Fruit, Shredded lettuce, cut melons, Fruit Salad, Sliced & Whole Mushrooms**

Microbiological: Coliforms, E. Coli, *Listeria*, *Salmonella*, E. Coli O157:H7, *S. aureus*, Yeast & Mold

Chemical: None

#### **Buttermilk & Acidophilus Milk**

Microbiological: coliforms

Chemical: Phosphatase

#### **Cheese & Cheese Products (Ex: cream cheese, ricotta, harvati, Colby, American, provolone)**

Microbiological: Coliforms, E. Coli, *Listeria*, *Salmonella*, *S. aureus*, pH

Chemical: None

#### **Cottage Cheese, Sour Cream, Yogurt**

Microbiological: coliforms, yeast and molds

Chemical: Phosphatase

#### **Dips.... French Onion, picante, etc.**

Microbiological: Psychrotrophs, yeast and mold, pH

Chemical: None

#### **Dips....Veggie – unpasteurized – Vegetable dip/Spread/ Processed**

Microbiological: Coliform, E. Coli, yeast and mold, pH, Psychrotrophs

Chemical: None

Note: For Hummus add *Salmonella* when product contains tahini as an ingredient

#### **Ground Meat, Pork, Poultry, Beef Trimmings**

Microbiological: Psychrotrophs, Coliforms, E. Coli, E. Coli O157:H7 (Beef only)

Chemistry: Percent Fat (Ground Beef only)

## **Ice**

Microbiological: HPC, Coliforms, E. Coli

Chemical: Heavy Metals, Turbidity (CONUS)

Heavy Metals, Turbidity, Pesticide Screen, Cyanide (OCONUS)

## **Ice Cream, Sherbert, Novelties, Egg Nog, Cream, Whipping, Half & Half, Ice Milk Mix (Carton)**

Microbiological: APC, Coliforms

Chemical: Phosphatase (Ice Cream, Egg Nog, Creams, Ice Milk Mix)

## **Juices (Pasteurized)**

Microbiological: pH, SPC, yeast and molds

Chemical: None

## **Juices (Aseptically processed ex. UHT)**

Microbiological: pH, yeast and molds, SPC,

Chemical: None

## **KIMCHEE (KIMCHI)(fermented cabbage, bottled, refrigerated, short shelf life)**

Microbiological: Coliform, E. Coli, *S. aureus*, *C. Perfringens*, *Salmonella*, *Listeria*

Chemical: Percent Salt, Percent Acidity

## **MILK: WHOLE, SKIM, 2%, 1%, CHOCOLATE, LACTAID, UP**

Microbiological: APC, coliforms

Chemical: Phosphatase, Antibiotics, Freezing Point, Acidity (Whole Milk)

Phosphatase (all other milk types)

## **POWDERED INFANT FORMULA:**

Microbiological: SPC, Coliforms, E. Coli, *S. aureus*, *B. cereus*, *Salmonella*, *Listeria*

Chemical: None

## **PREPARED SALADS: potato salad, egg salad, coleslaw, ham salad, macaroni salad, & similar deli salad products**

Microbiological: E. Coli, *Salmonella*, *Listeria*

Chemical: None

## **SANDWICHES-PRE-PREPARED\***

Microbiological: E. Coli, *Salmonella*, *Listeria*, *S. aureus*, *B. cereus*  
(If sandwich contains beef, perform: *E.coli* 0157:H7)

Chemical: None

## **SEAFOOD: salads & cocktails prepared from ready to eat fishery products, frozen & other than frozen (i.e.: tuna salad, crab salad, etc.)**

Microbiological: E. Coli., *Salmonella*, *Listeria*, *S. aureus*

Chemical: PAH

### **SEAFOOD:**

- 1) COOKED, frozen & other than frozen shrimp, crab, lobster, fin-fish surimi &  
\*canned tuna or tuna in pouches, salmon, albacore, etc
- 2) Pasteurized frozen & other than frozen crab, lobster, fin-fish, surimi
- 3) Smoked fish, frozen & other than frozen

\*NOTE: Routinely, we do not test canned seafood or seafood in pouches unless a unit submits a special request. When requesting this special testing please indicate what testing needs to be accomplished (i.e. microbiological, chemistry and/or any specific test required).

Microbiological: E. Coli., *Salmonella*, *Listeria*, *S. aureus*,

Chemical: Mercury, Histamine (Canned Tuna), PAH

## **SEAFOOD: Raw oysters, clams & mussels**

Microbiological: APC, E. Coli., *Salmonella*, *S. aureus*

Chemical: Mercury, PAH

## **SEAFOOD: RAW, breaded, shrimp, finfish, squid & other fish frozen or other than frozen**

Microbiological: APC (\*only on clams, oysters & domestic mussels), *Salmonella*, *S. aureus*, \*\*E.Coli. (\*\*only on imported clams & oysters or domestic clams, oysters & mussels)

Chemical: Mercury, PAH

## **SEAFOOD: RAW FISH(other than oysters, clams, & mussels, includes crustaceans)**

Microbiological: *Salmonella*, *S. aureus*

Chemical: Mercury (all seafood), Histamine (certain species of fin-fish), Chloramphenicol (farm-raised Shrimp, Tilapia), PAH

## **SOFT SERVE (DISPENSER) Ice cream**

Microbiological: APC, Coliforms

Chemical: Phosphatase

## **SPONGE/SWAB (destination monitoring samples only)**

Microbiological: Genus *Listeria*,

[Enumeration for Sponge:](#)

APC, Coliforms, E. Coli

[Enumeration for Swab in 10 mL vial:](#)

APC, Coliforms, E. Coli

Chemical: None

## **SPROUTS**

Microbiological: Coliforms, E. Coli., *Salmonella*, *Listeria*, *E.coli* 0157:H7

Chemical: None

## **TOFU**

Microbiological: pH, SPC, Coliforms, E. Coli., *Listeria*, *Salmonella*, *S. aureus*

Chemical: None

## **WATER, BOTTLED**

Microbiological: Product code, Appearance: clarity/color, Odor, HPC

Chemical: Heavy Metals, Turbidity, Pesticide Screen, Cyanide, Anions

## **WATER, SOURCE (tap)**

Microbiological: CODE, ODOR, COLOR, APPEARANCE, Coliforms, E. Coli

Chemical: Heavy Metals, Turbidity, Pesticide Screen, Cyanide, Anions

## **YOGURT, FROZEN (CARTON)**

Microbiological: Coliforms

Chemical: Phosphatase

## **YOGURT, SOFT SERVE (DISPENSER)**

Microbiological: Coliforms, yeast and molds

Chemical: Phosphatase

## **YOGURT, SOFT SERVE MIX (CARTON)**

Microbiological: Coliforms

Chemical: Phosphatase

## **SECTION 2 (Non-Routine Samples)**

### **Animal Feed**

Microbiological: APC, E. Coli, Coliforms, yeast and molds, *Salmonella*,  
ODOR, COLOR, CONDITION, APPEARANCE

Chemical: % Protein, % Fat, % Crude Fiber, % Moisture, % Ash

### **Beef Snacks (Cured – Note that CID includes beef jerky)**

Microbiological: APC, E. Coli, Coliforms

Chemical: None

### **Beef, Raw**

Microbiological: Psychrotrophs, E. Coli, Coliforms

Chemical: None

### **Bread, Bakery Items**

Microbiological: APC, E.Coli., Coliforms, yeast and molds

Chemical: None

### **Breakfast Cereal and Snack Foods**

Microbiological: APC, yeast and mold, E. Coli, Coliforms

Chemical: None

### **Butter, Margarine, Related Products**

Microbiological: Yeast and mold, Coliforms

Chemical: None

### **Candy, Confections**

Microbiological: APC, yeast and molds, E. Coli., Coliforms, *S. aureus*, *Salmonella*

Chemical: None

## **Canned Fish and Sealed Pouches-**

Microbiological: 10d Commercial Sterility Test

Chemical: Mercury, PAH

## **Carbonated Drinks (Soda)**

External Exam/Can interior; Can/Bottle code

Product exam for color, clarity, sediment & odor

Microbiological: yeast and mold, pH, (If customer complaint: *Lactobacillus*)

Chemical: None

## **Chicken, Dehydrated, Pre-Cooked**

Microbiological: E. Coli., Coliforms, *S. aureus*, *Salmonella*

Chemical: None

## **Chicken or Turkey (raw or frozen)**

Microbiological: Psychrotrophs

Chemical: None

## **COOK/CHILL PRODUCTS**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*, *B. cereus*

Chemical: None

## **Coffee, Instant /Can liquid coffee**

Microbiological: *Lactobacillus*, yeast and molds, *Salmonella*

Chemical: None

## **Cookies, Chips, Dry Snacks-Korean & Gum**

Microbiological: APC, E. Coli, Coliforms, *Salmonella*

Chemical: None (% Moisture on request)

## **Cosmetics**

Microbiological: APC, *S. aureus*, *Ps. Aeruginosa*, *E. coli*

Chemical: None

## **Dehydrated Meats--Uncooked**

Microbiological: Psychrotrophs, *S. aureus*, *C. perfringens*, *Salmonella*

Chemical: None

## **Dog Food**

Microbiological: *Salmonella*, APC, E. Coli., Coliforms,  
Chemical: % Protein, % Fat, % Crude Fiber, % Moisture, % Ash

## **Drink, Artificially Flavored (Lemon, Orange, Grape, etc)**

Microbiological: APC, yeast and molds, pH  
Chemical: None

## **Dry Non Fat Milk (Instant)**

Microbiological: SPC, Coliforms, *Salmonella*  
Chemical: None

## **Egg Roll-Precoked, Refrig/Frozen**

Microbiological: Psychrotrophs, E. Coli., Coliforms, yeast and molds, *S. aureus*, *B. cereus*  
*Lactobacillus*  
Chemical: None

## **Food Poisoning General Screen Note: Testing dependent upon epidemiology**

Microbiological: APC, E. Coli., Coliforms, *Salmonella*, *S. aureus*, *C. perfringens*,  
*B. cereus*, *Campylobacter jejuni*  
Chemical: Chemical contamination by GC-MS

## **Fruits, Citrus (perishable jas-pasteurized-require refrigeration)**

Microbiological: APC, E. Coli., Coliforms, yeast and molds, *Lactobacillus*, pH  
Chemical: None

## **Honey – Natural Product**

Microbiological: APC, Yeast and Molds  
Chemical: None

## **Jerky**

Microbiological: E. Coli., Coliforms, APC, Yeast and Molds, *Salmonella*, *Listeria*  
Chemical: Water Activity

## **Korean Confections/Crackers**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*, *B. cereus*, *Salmonella*, yeast and  
Molds  
Chemical: None

## **Korean Noodle Soup**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*, *Salmonella*, yeast and molds  
Chemical: None

## **Lumpia wrappers**

Microbiological: SPC, Yeast and Mold, E. Coli., Coliforms  
Chemical: None

## **Non-Dairy Creamer**

Microbiological: APC, E. Coli., Coliforms, *Salmonella*  
Chemical: None

## **Nuts - Pecans, Walnuts, Filberts, Brazil, Peanuts**

Microbiological: Yeast and Molds, E. Coli., Coliforms, *Salmonella*  
Chemical: None

## **Pastry – cakes, pies, cookies, etc.**

Microbiological: APC, yeast and mold, E. Coli., Coliforms, *S. aureus*, *Salmonella*  
Chemical: None

## **Puddings**

Microbiological: SPC, Coliforms, pH  
Chemical: None

## **Raw Milk-Korea**

Microbiological: SPC, Coliforms  
Chemical: None

## **Salad Dressing – Mayonnaise & Other**

Microbiological: Yeast and Molds, Lactobacilli, SPC, pH  
**Product Exam – check for swollen container, bubbles, gas, product separation, off odor, leakage, etc.**  
Chemical: None

## **Salami, Cooked, Smoked**

Microbiological: Psychrotrophs, APC, E. Coli., Coliforms, Lactobacilli, yeast and molds,  
*S. aureus*  
Chemical: Percent salt on request

## **Sausage, Cooked, Smoked**

Microbiological: APC, E. Coli., Coliforms, *Lactobacillus*, yeast and molds, *S. aureus*  
Chemical: None

## **Soup or Clam chowder-frozen or refrigerated (Not in a can)**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*, *B. cereus*, *C. perfringens*,  
*Salmonella*, *Listeria*

Chemical: None

## **Spices**

Microbiological: APC, Yeast and Molds, *Salmonella*, *S. aureus*, *B. cereus*, Lactic acid  
Bacteria

Chemical: None

## **Sugar, granulated**

Microbiological: SPC, yeast and molds  
Chemical: None

## **Sweet Condensed Milk**

Microbiological: Coliform, yeast and molds, SPC  
Chemical: None

## **Syrup – Concentrated, Flavored, for carbonated drinks**

Microbiological: SPC, yeast and mold  
Chemical: None

## **Turkey Roll, Wrapped in nylon net, Raw**

Microbiological: APC, E. Coli., Coliforms, *Salmonella*  
Chemical: None

## **TV Dinners – frozen, pre-cooked**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*  
Chemical: None

## **Vegetables, Frozen, Blanched**

Microbiological: APC, E. Coli., Coliforms, *S. aureus*  
Chemistry: None