

**Quality.
Organic Integrity.
Food Safety.**



A Multi-Hurdle Approach to Food Safety

**COLLABORATIVE FOOD SAFETY FORUM
Role of Testing in FDA's Hazard Analysis and
Risk-Based Preventive Controls Rule
March 22, 2013**



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Earthbound's History

- Fresh Cut and produce since 1984
 - Development of fresh cut processing
- Became national circa 2000
 - Shelf life challenge
- Summer of 2006
- What did we do?
 - Risk assessment lead to multi-hurdle approach with strong emphasis on testing



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Testing Programs

- Input testing in the field
 - O0157-H7, EHEC, Salmonella
 - Water, fertilizer, transplants, seed?
- Environmental testing in our facility
 - Listeria zone program, weekly; 15 sites, zone 2 and 3
 - Air monitoring, monthly; TPC, Yeast and Mold
 - Water samples, weekly; TPC
 - Weekly zone 1; TPC
- Field tissue testing
 - O0157-H7, EHEC, Salmonella
 - Mostly for fields with dual purpose
- Raw and Finished Goods Tissue Testing



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Development of the Tissue Sampling Plans

- Looked outside of produce
 - Beef industry trim sample program
 - ICMSF case 15
- Designed to catch a gross contamination event.
 - Paicines Ranch 2006: 500 pounds harvested from an acre (acre's harvest = approximately 7500 pounds)
 - We challenged our scientists to devise a plan that would catch this level of contamination and let us remove it from the stream of commerce.
- This precise sampling plan was developed with a confidence interval of 99.9% assuming uniform contamination.
 - Over time we have learned this is usually not the case



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The Field Sampling Plan

- Field is broken down into 1 acre sample lots in fields used for commodity field pack and processing
- 60 grabs are taken from each acre, for a total sample of 150 grams. Grabs taken in z pattern.
- Other methods tried with no apparent improvement in detection
- Head lettuce vs baby greens
- Sampling has changed on head lettuce with greater efficacy
- PCR analysis: O0157-H7, EHEC, Salmonella



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The Raw Product Sampling Plan

- 1 truckload = approx 24 pallets of greens, all harvested from the same part of the same field
- Truckload segregated into 6 production units, comprising 4 pallets each (approx 1500 pounds)
- 60 grabs are taken from each 4-pallet production unit, for a total sample of 150 grams. Grabs taken from all over.
- Will move to n=300 when in high risk situation
- PCR: O0157-H7, EHEC, Salmonella, Shigella



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Finished Goods Sample Program

- Production day broken down into 2 hour manufacturing units
 - Each pack line is sampled from (15 lines)
 - 60 grabs, 150 g sample
 - Auto-sampling
 - PCR, O0157-H7, EHEC, Salmonella
- In the event of a positive:
 - Librariated water samples tested
 - Matrix developed
 - Like materials, test history
 - Like washlines
 - Other testing results during day
- Flanking units remain on hold



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The Nature of Contamination Events

- Likely to be sporadic and localized, not widespread in a particular field
- Remember Paicines
 - Small amount of product involved
- Anything likely to cause widespread contamination would be cause to disc an entire block – such as a flood



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Customer Testing Requirements

- Costco, YUM! Brands
- **Costco: Ready-to Eat Microbiological Finished Product Specifications**
 - TPC Target < 5,000,000 cfu/g Maximum 10,000,000 cfu/g
 - Generic E.coli Target < 10 Maximum 100 cfu/g
 - EHEC Negative
 - Salmonella: Negative
- Pesticide Residues PRODUCT IS REQUIRED TO HAVE RESIDUE LEVELS BELOW LEGAL LIMIT FOR ALLOWED PESTICIDES.
- ORGANIC PRODUCT must comply with NOP Regulations regarding pesticide residues.
- NO PRODUCT CAN BE DELIVERED UNTIL ALL TEST RESULTS ARE COMPLETED (TEST AND HOLD)

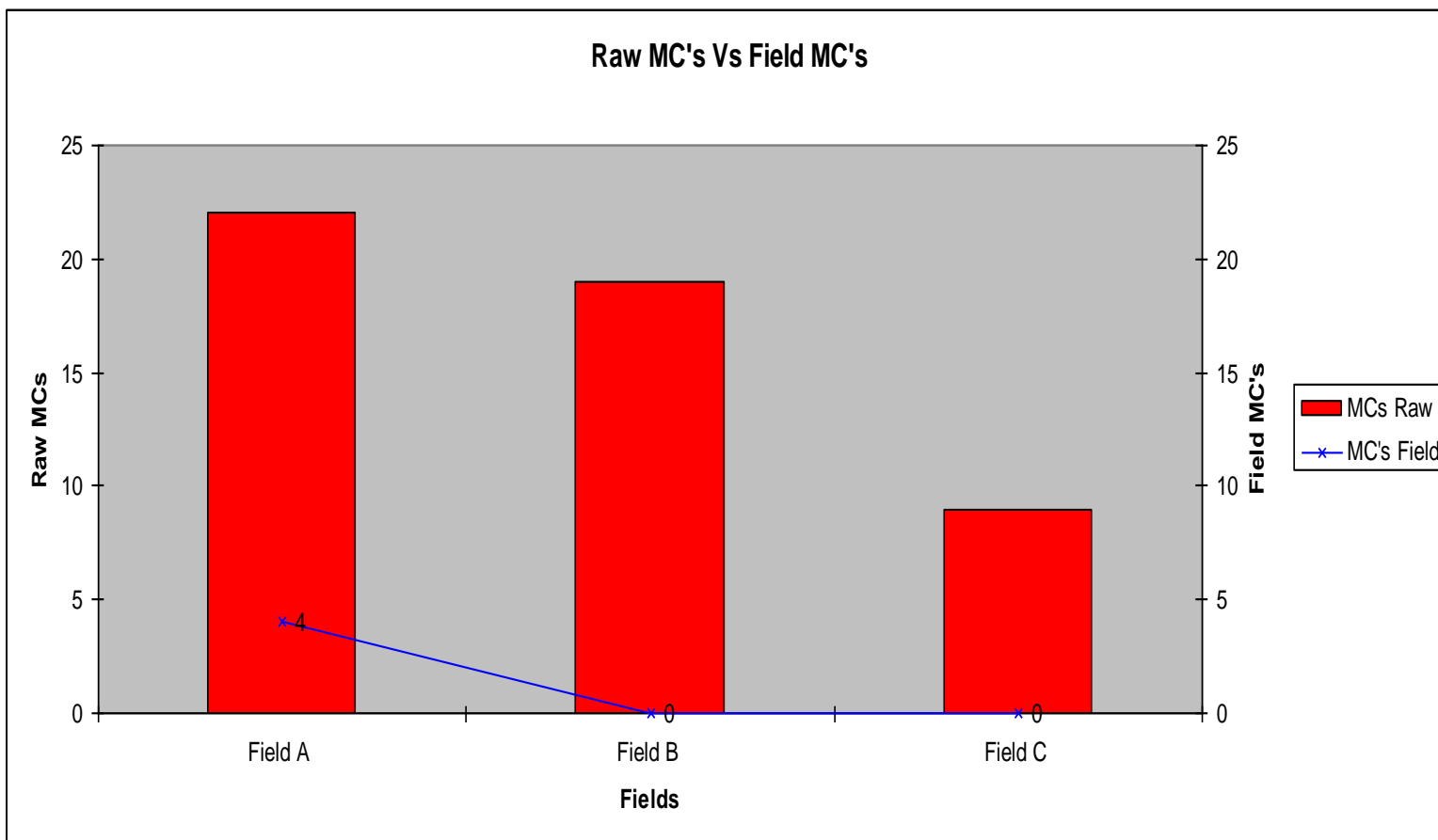


Test & Hold Molecular Confirmation Incident Rate - Data

Field MC	Yuma 07/08	SJB 2008	Yuma 08/09	SJB 2009	Yuma 09/10	SJB 2010	Yuma 10/11	SJB 2011	Yuma 11/12	SJB 2012	Total
# of MCs	1	15	1	20	6	10	26	4	35	30	148
Samples	500	2458	1074	2017	904	2351	2191	2295	1622	1649	17061
% of Field MCs	0.200%	0.610%	0.093%	0.992%	0.664%	0.425%	1.187%	0.174%	2.158%	1.819%	0.867%
Raw MC	Yuma 07/08	SJB 2008	Yuma 08/09	SJB 2009	Yuma 09/10	SJB 2010	Yuma 10/11	SJB 2011	Yuma 11/12	SJB 2012	Total
# of MCs	19	152	82	373	158	455	198	103	397	872	2925
Samples	47547	33547	40157	39340	42761	32521	37774	31920	39127	30677	375371
% of Raw MCs	0.040%	0.453%	0.204%	0.948%	0.369%	1.399%	0.524%	0.686%	1.015%	2.843%	0.779%
FGS MC	Yuma 07/08	SJB 2008	Yuma 08/09	SJB 2009	Yuma 09/10	SJB 2010	Yuma 10/11	SJB 2011	Yuma 11/12	SJB 2012	Total
# of MCs	0	8	0	9	9	1	2	7	20	26	82
Samples	32920	35420	28834	36572	34029	42699	34019	45206	38605	34966	363270
% of FGS MCs	0.000%	0.023%	0.000%	0.025%	0.026%	0.002%	0.006%	0.015%	0.052%	0.074%	0.023%



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Lot 84, Total acreage = 27 Acres. Second planting rotation = 24.65 acres, plantings A2 to D2, 88 beds





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Sporadic Contamination Requires a Precise Sampling Plan

- If all contamination were widespread, then we wouldn't need to do so much sampling – fewer samples would tell the tale and the whole field block would be indicted.
- But because contamination is likely to be localized and sporadic, we had to develop a sampling plan that touches every row of every field and lets us isolate those areas affected by the contamination.

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Q & A



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