

Microbiological Testing Program Minimum Criteria

This chart is intended for guidance only. Situations will vary depending on process, product and intended use. All operations are required to conduct a risk assessment per 5.16.01.

GFSI Scope V7	GFSI Scope 2020	Type of Operation	Product(s) or Process Characteristics	Minimum EMP Sampling & Testing Frequency	Minimum Sampling Zones	Minimum Water Sampling & Testing Frequency	Minimum Ice Sampling & Testing Frequency (if ice is used)	Minimum Post-sanitation checks (e.g. ATP)
		Storage & Distribution						
D	G		Perishable goods (produce) - ambient temperatures	Quarterly	Zone 3 & 4	Every 12 months	N/A	N/A
D	G		Perishable goods (produce) - received with ice (no ice made or added on-site), high humidity storage	Monthly	Zones 3 & 4	Every 12 months	N/A	N/A
J	G		Dry non-perishable goods (ambient temperatures)	Not required		Every 12 months	N/A	N/A
J	G		Temperature controlled ($\geq 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods (refrigeration)	Monthly	Zones 3 & 4	Every 12 months	N/A	N/A
J	G		Temperature controlled ($< 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods (frozen)	Not required		Every 12 months	N/A	N/A
		Cooling & Cold Storage						
D	BIII		All products/commodities (dry-evaporators/condensers, forced-air cooled, vacuum cooled)	Monthly	Zones 1-4	Every 12 months	N/A	N/A
D	BIII		All products/commodities (wet-hydrocoolers, hydrovac, ice making, ice injection, top icing)	Monthly	Zones 1-4	Quarterly	Quarterly	Weekly
		Packinghouse						
D	BIII		Potentially RTE, wet process and/or with high humidity storage	Monthly	Zones 1-4	Quarterly	Quarterly	Weekly
D	BIII		Potentially RTE, dry pack only	Monthly	Zones 1-4	Every 12 months	N/A	Weekly
D	BIII		Non-RTE (i.e. potatoes, hard squash, dry beans, pulses, grains)	Not required		Every 12 months	N/A	N/A
		Processing						
EII	CII		Cut fruit &/or vegetables	Weekly	Zones 1-4	Monthly	Monthly	Daily
EII	CII/CIII		IQF products	Weekly	Zones 1-4	Monthly	Monthly	Daily
EII	CII		Mushrooms (sliced)	Weekly	Zones 1-4	Monthly	N/A	Daily
EII	CII		Sprouts	Weekly	Zones 1-4	Monthly	N/A	Daily
EII	CIII		Mixed plant & animal perishable products	Weekly	Zones 1-4	Monthly	N/A	Daily
EII	CIV		Non-perishable products	Monthly	Zones 1-4	Monthly	N/A	Daily
EIV	CII/CIV		Juice (pH <4.5)	Quarterly	Zones 1-4	Monthly	N/A	Daily
EIV	CII/CIV		Juice (pH ≥ 4.5)	Monthly	Zones 1-4	Monthly	N/A	Daily
Resources: http://www.afdo.org/Resources/Documents/4-news-and-events/past-presentations/1006190900Zink.pdf https://safefoodalliance.com/wp-content/uploads/sfc2016-Environmental_Monitoring_In_The_Age_of_FSMA.pdf https://info.unitedfresh.org/hubfs/Food%20Safety%20Pubs/FINAL-UFPA-Listeria-Guidance5.pdf https://www.fsis.usda.gov/wps/wcm/connect/fc73c914-baec-47ca-a8be-564559b2f3b3/37d_IM_Common_Pathogens.pdf?MOD=AJPERES								