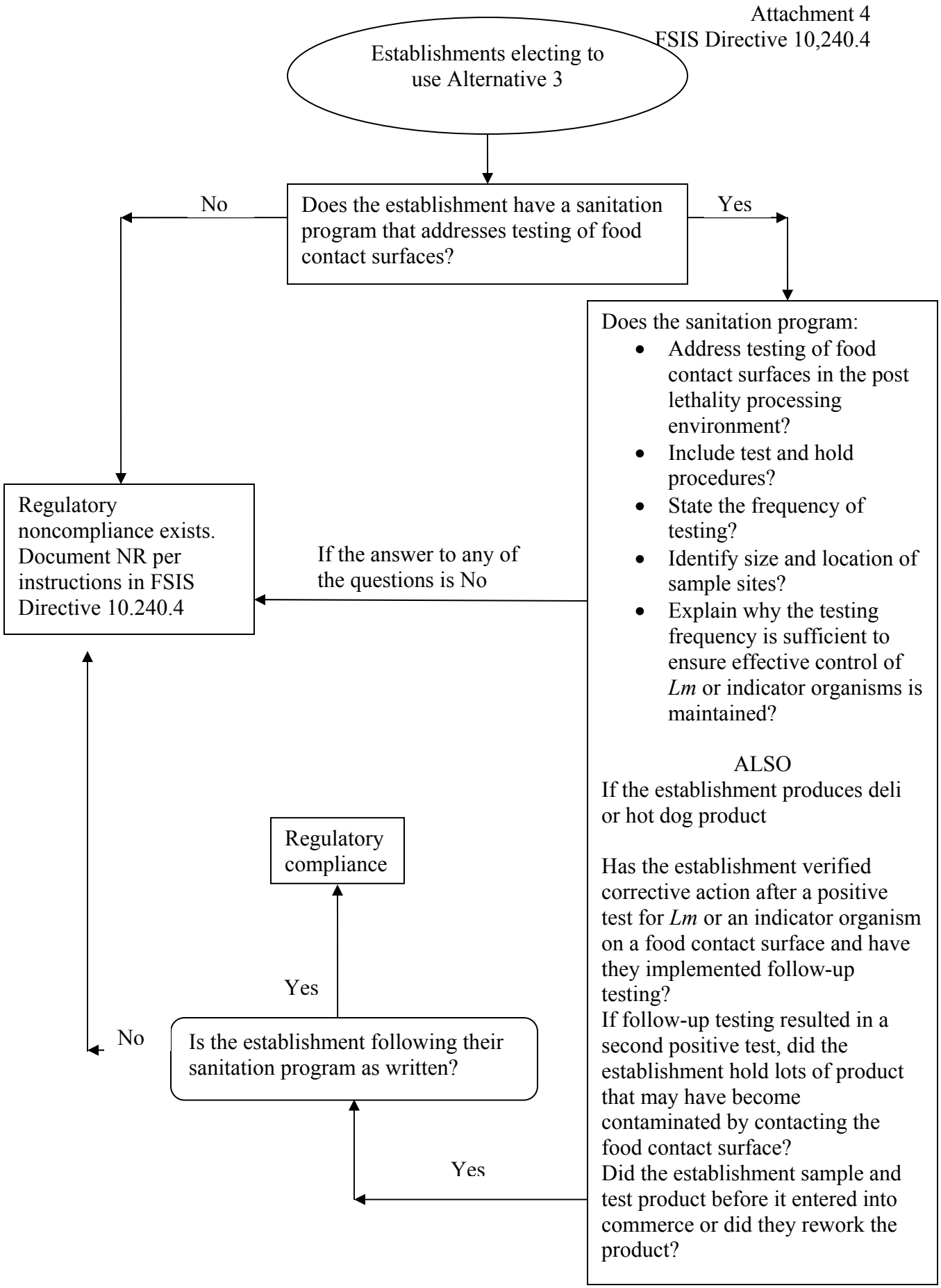
Establishments electing to use Alternative 3
Does the establishment have a sanitation program that addresses testing of food contact surfaces?
No
Yes
Does the sanitation program:
• Address testing of food contact surfaces in the post lethality processing environment?
• Include test and hold procedures?
• State the frequency of testing?
• Identify size and location of sample sites?
• Explain why the testing frequency is sufficient to ensure effective control of *Lm* or indicator organisms is maintained?
ALSO
If the establishment produces deli or hot dog product
Has the establishment verified corrective action after a positive test for *Lm* or an indicator organism on a food contact surface and have they implemented follow-up testing?
If follow-up testing resulted in a second positive test, did the establishment hold lots of product that may have become contaminated by contacting the food contact surface?
Did the establishment sample and test product before it entered into commerce or did they rework the product?
Regulatory noncompliance exists. Document NR per instructions in FSIS Directive 10.240.4
If the answer to any of the questions is No
Regulatory compliance
Yes
No
Is the establishment following their sanitation program as written?
Yes