

**APPLICATION FOR THE USDA FSIS
Pasteurized Egg Products Recognized Laboratory (PEPRLab) Program
(The information on this application is considered proprietary and will not be released.
However, a list of Recognized Laboratories with addresses is distributed.)**

LABORATORY: _____

LABORATORY DIRECTOR: _____

ADDRESS: _____

TELEPHONE NUMBER: _____

FAX NUMBER: _____

ADDRESS WHERE EGG CHECK SAMPLES ARE TO BE SENT, IF DIFFERENT FROM
ABOVE ADDRESS:

PERSON TO RECEIVE EGG CHECK SAMPLES: _____

- We are applying for admission to the USDA, FSIS PEPRLab Program. Our laboratory will analyze official FSIS egg product surveillance samples for the following egg product plant(s):

(Signed): _____

(Title): _____

(Date): _____

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INSTRUCTIONS: Please answer all questions by circling the appropriate response or filling in the blanks with the requested information to help our reviewers get the best insight into your operation.

I. EXTENT OF SERVICES PROVIDED:

Which of the following levels best describes how your laboratory confirms and identifies *Salmonella* isolates?

1. (Level I) The laboratory screens samples for the presence of *Salmonella* species using a USDA FSIS accepted rapid or conventional method, and further confirms any potential positive samples by referring them to another laboratory? Yes No N/A

2. (Level II) The laboratory screens samples for the presence of *Salmonella* species using a USDA FSIS accepted rapid or conventional method, and further confirms any potential positive samples by conducting limited biochemical identification of isolates as *Salmonella* species with any definitive species identification referred to another laboratory? Yes No N/A

3. (Level III) The laboratory screens samples for the presence of *Salmonella* species using a USDA FSIS accepted rapid or conventional method, and further confirms any potential positive samples by completely identifying those isolates, including serotyping the isolates? Yes No N/A

II. PERSONNEL:

Personnel working in microbiology ideally should have the education, experience, training, and motivation to perform quality work and carry out the requirements of a quality assurance program.

1. Does the person in charge of microbiology have a baccalaureate degree in biology, chemistry, microbiology, food technology, medical technology, or other relevant science with at least 12 semester hours of course work in microbiology and/or at least 4 years of experience working in a public health, medical, food, or other related laboratory? Yes No N/A

2. Are personnel working in microbiology checked for color blindness? Yes No N/A

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3. Is there a formal training program for new employees working in microbiology that includes instruction in safety, technical procedures, and use of equipment? Yes No N/A
4. Is there a record kept of this formal training? Yes No N/A
5. How many full-time personnel perform *Salmonella* analyses?
6. How many part-time personnel perform *Salmonella* analyses?

III. PRODUCTS ANALYZED:

1. What types of egg products do you analyze for *Salmonella*?

IV. TESTING:

1. How many samples do you analyze for *Salmonella* per week? _____
2. Are samples analyzed daily?.....
3. What percentage of the samples received on a yearly basis contain any serotype of *Salmonella*?.....
4. What is the average turnaround time for:
 Negative culture results? days
 Positive culture results? days
5. How much experience does the laboratory have performing *Salmonella* testing?
6. Does your laboratory use one of the 3 USDA accepted cultural methods listed below for *Salmonella* analyses?
 - 1) USDA, AMS Laboratory Methods for Egg Products: Sec. I ('93 rev.) and Sec. VII ('94 rev.) Yes No N/A
 - 2) USDA, FSIS MLG online, Chapter 4. Yes No N/A
 - 3) FDA BAM online, Chapter 5. Yes No N/A

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VI. ADDITIONAL INFORMATION OR COMMENTS: