



October 1, 2021

Dear Dairy Plant Operator:

RE: Update on the Monthly Finished Product Testing Requirements

This letter is a minor update to the August 19, 2020 letter to define an accredited food testing laboratory as one that is accredited by a recognized accreditation body to the ISO 17025 standard. The accreditation body may be a Canadian or an international organization. We encourage you to review the information provided below, and to contact this office if you have any further questions or concerns.

The monthly testing of finished products is a regulatory requirement under the *Milk Industry Standards Regulation, Section 83*. Operational details of the sampling program are provided below.

- 1) **Sampling Schedule:** Dairy plants are still required to have their finished products tested on a monthly basis. Please contact your accredited laboratory to coordinate monthly testing schedules and sample submissions. Alternate submission frequencies (i.e. every two months or quarterly, etc.) can be discussed with this office for pre-approval.
- 2) **Laboratory requirements** (see Appendix 1):
 - a. Select an ISO 17025 accredited food testing laboratory that is capable of performing test methods described in the *Standard Methods for the Examination of Dairy Products (American Public Health Association)*. As per the current requirement, the cost of the finished product testing is at your cost.
 - b. A list of Canadian accredited laboratories can be found on the Standard Council of Canada website: <https://www.scc.ca/en/search/laboratories>.
 - c. Internationally accredited food testing laboratories can be found on their respective website.

NOTE: A partial list of testing laboratories and testing methods is provided in the appendices.

- 3) **Finished Products to be Tested** (see Appendix 2):
 - a. Representative samples from your operation are to be submitted for testing.
 - b. The minimum tests required for each product category is provided in the appendix.
- 4) **Monthly Reporting Requirements:**
 - a. Copies of test results are to be sent to BCCDC-EHS (sion.shyng@bccdc.ca; jina.lee@bccdc.ca and fpinfo@bccdc.ca). Alternatively, results can be faxed to BCCDC-EHS at 604.707.2441.
 - b. BCCDC-EHS will be monitoring compliance with the monthly product testing requirements.

Please do not hesitate to contact this office if you have any further questions or comments.

Yours truly,

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Appendix 1 – How To Find an Accredited Food Testing Laboratory?

DISCLAIMER: The following is a **partial listing** of SCC accredited laboratories (ISO 17025 standard) in BC that can test food/dairy products, and is provided here as an example of how one might go about to locate a laboratory to test your dairy products. This list is not an endorsement by BCCDC. Please contact the laboratory directly to ensure that their scope of accreditation includes the testing methods required for your dairy products. Lastly, please visit the accreditation bodies' website for the most current information, as well as for accredited laboratories located outside of BC.

The following information was selected from an online search of <https://www.scc.ca/en/search/laboratories> on October 1, 2021. Filters selected: "Testing Laboratories", "Agriculture Inputs, Food, Animal Health And Plant Protection", "British Columbia". A review of the laboratories' scope of accreditation was used to further refine this list.

FOODASSURE LABORATORY LTD Anna Piesik 604.251.9588	1650 Pandora Street Vancouver, BC V5L 1L6	Agriculture Inputs, Food, Animal Health And Plant Protection	2021-08-18	 English
IG MICROMED ENVIRONMENTAL INC Neha Bains 604.279.0666	190-12860 Clarke Place Richmond, BC V6V 2H1	Agriculture Inputs, Food, Animal Health And Plant Protection	2021-08-30	 English
Bureau Veritas Canada (2019) Inc., formerly known as MAXXAM ANALYTICS Stephanie Chang 604.734.7276	4606 Canada Way Burnaby, BC V5G 1K5	Agriculture Inputs, Food, Animal Health And Plant Protection, Environmental, Forensic	2021-08-23	 English
SILLIKER JR LABORATORIES, ULC (Mérieux NutriSciences) Cathy Cardinall 778.328.3228	8255 North Fraser Way, Unit 106 Burnaby, BC V5J 5G6	Agriculture Inputs, Food, Animal Health And Plant Protection, Environmental	2021-09-03	 English

Appendix 2 – Minimum Tests for Various Categories of Finished Dairy Products

PRODUCT	TEST(S)	LIMITS
Fluid Milk (<10% MF)	ACC	≤10,000 per mL
	Coliforms	≤1 per mL
	Milk Fat (%)	As per label declaration
	Inhibitors (antibiotics)	Negative
	Added Water	≤3.7%
Cream (≥10% MF)	ACC	≤10,000 per mL
	Coliforms	≤1 per mL
	Milk Fat (%)	As per label declaration
	Inhibitors (antibiotics)	Negative
Liquid manufactured milk product (e.g. flavoured milk, ice cream, ice milk, milkshake mix, gelato, egg nog)	ACC	≤10,000 per mL
	Coliforms	≤1 per mL
	Inhibitors (antibiotics)	Negative
Non-liquid manufactured milk product (without added culture) (e.g. butter, paneer, pudding)	ACC	≤10,000 per mL
	Coliforms	≤10 per mL
Frozen manufactured milk product (e.g. ice cream, ice milk, milkshake mix, gelato)	ACC	≤100,000 per mL
	Coliforms	≤10 per mL
	Inhibitors*	Negative
*an inhibitor test is not required if you are using pasteurized dairy ingredients purchased from a licensed dairy plant.		
Cultured dairy product (e.g. buttermilk, cottage cheese, cream cheese, cultured butter, sour cream, yogurt)	Coliforms	≤10 per mL
Cheese – Pasteurized (all varieties except mould ripened cheese)	<i>E. coli</i>	≤100 per g
	<i>S. aureus</i>	≤100 per g
Cheese – Pasteurized, mould ripened	<i>E. coli</i>	≤100 per g
	<i>S. aureus</i>	≤100 per g
	<i>L. monocytogenes</i>	Negative per 25 g of product
Cheese – Unpasteurized (all varieties)	<i>E. coli</i>	≤500 per g
	<i>S. aureus</i>	≤1000 per g
Milk Powder	ACC	≤10,000 per mL
	Coliforms	≤10 per mL
	Salmonella	Negative
	Inhibitors (antibiotics)	Negative
UHT, commercially sterile dairy product	Aerobic & anaerobic bacteria	No growth
	Inhibitors (antibiotics)	Negative