

Checklist for Retail Establishment Challenge Study for Extended Shelf Life or Holding Outside Temperature Control – Product not to be packaged

Section 1.0 – Laboratory Selection

YES	NO	Does laboratory selection meet appropriate criteria from Section 1.0 of NACMCF document? (See Table 1 in the NACMCF document)
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Section 3.0 – Factors related to tested product

Critical Physical Property		Range for Product (indicate NA if not applicable)
Water activity (a_w)		
pH		
Salt content		
Moisture		
Other (including nitrites or inhibitors):		
Intended Conditions for Storage		Range for Product (indicate NA if not applicable)
Storage temperature		
Storage shelf life		
Shelf life duration during challenge study		
YES	NO	Was product prepared and tested at intended conditions of use?

Section 4.0 – Organism Selection

Use Table 2 and Appendix C from NACMCF document to determine answers

Pathogen (Expand rows as needed)	Growth in the a_w of food being tested?	Growth in the pH of food being tested?	Concern in the food product category?
	YES NO	YES NO	YES NO
	YES NO	YES NO	YES NO

Section 9.0 – Sample Considerations

How many samples were analyzed initially and at required time intervals? _____		
YES	NO	Was sample replicated as required (2+ for most pathogens, 5+ for <i>C. botulinum</i>)
YES	NO	Does lab provide sample preparation information that is appropriate for food being tested?
YES	NO	Does lab provide information on enumeration of pathogens/measurement of toxins conducted using validated methods in a qualified lab? (NACMCF Appendix A)?

