



August 19, 2020

Dear Dairy Plant Operator:

RE: Update on the Monthly Finished Product Testing Requirements – Effective August 2020

This letter is a minor update to the October 2, 2019 letter to add jina.lee@bccdc.ca and delete aljosa.trmcic@bccdc.ca as recipients of the laboratory reports. 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.
- 2) **Laboratory requirements** (see Appendix 1):
 - a. Select an accredited laboratory that is capable of performing the test methods for dairy products approved by Health Canada. A list of accredited laboratories can be found on the Standard Council of Canada website: <https://www.scc.ca/en/search/laboratories>.
 - b. For a list of Health Canada validated analytical methods, please refer to their web page on The Compendium of Analytical Methods. <https://www.canada.ca/en/health-canada/services/food-nutrition/research-programs-analytical-methods/analytical-methods/compendium-methods.html>. As per the current requirement, the cost of the finished product testing is at your cost.

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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Dairy Plant Specialist

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A research and teaching centre affiliated with UBC

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

DISCLAIMER: The following is a partial listing of SCC accredited laboratories 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 Standards Council of Canada website directly for the most current information, as well as for accredited laboratories located outside of BC.

The following information was obtained from an online search of <https://www.scc.ca/en/search/laboratories> on October 2, 2019. Search Parameters: “British Columbia” AND “Food, 17025”. Filter by lab/glp/ptp: “Testing Laboratories”, and filter by program specialty area: “Agriculture Inputs, Food, Animal Health and Plant Protection”. A review of the laboratories’ scope of accreditation was used to further refine this list.

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|--|---|--|------------|--|
| FOODASSURE LABORATORY LTD Anna Piesik 604.251.9588 | 1650 Pandora Street Vancouver, BC V5L 1L6 | Agriculture Inputs, Food, Animal Health And Plant Protection | 2019/07/04 |  English |
| IG MICROMED ENVIRONMENTAL INC Cris Escano 604.279.0666 | 190-12860 Clarke Place Richmond, BC V6V 2H1 | Agriculture Inputs, Food, Animal Health And Plant Protection | 2019/07/04 |  English |
| Bureau Veritas Canada (2019) Inc., formerly known as MAXXAM ANALYTICS Ray Chapman-Chen 604.639.2619 | 4606 Canada Way Burnaby, BC V5G 1K5 | Agriculture Inputs, Food, Animal Health And Plant Protection, Environmental, Forensic | 2019/07/03 |  English |
| SILLIKER JR LABORATORIES, ULC (Mérieux NutriSciences) Walter Brandl 778.328.3206 | 8255 North Fraser Way, Unit 106 Burnaby, BC V5J 5G6 | Agriculture Inputs, Food, Animal Health And Plant Protection, Environmental | 2019/07/24 |  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 |