

TOTAL QUALITY ASSURANCE SYSTEMS PTY LTD
LAB TESTING GUIDELINES – FRESH PRODUCE

Chemical Residue Testing	Coles	Woolworths	Freshcare
All Fruit and Veg supplied.	AT3 Full Residue Analysis	AT3 Full Residue Analysis	
All Imported fruit and vegetables supplied.	AT7 Full Residue Analysis plus Extended screen		
Single Item produced on farm.			AT3 Full Residue Analysis
Additional tests : If other chemicals have been used or are likely to be present.	AT4 Dithiocarbamates and/or AT5 Extended screen	AT4 Dithiocarbamates and/or AT5 Extended screen	

Microbial Testing	Coles	Woolworths
All Fruit and Veg supplied.	MB16 E.coli and Salmonella	
Ready to Eat items (i.e. can be consumed uncooked).		MB2 E.coli, Listeria monocytogenes
High Risk Category Items * or Pre-packed items - Shelf Life Testing		MB4 E.coli, Listeria monocytogenes, Salmonella, Staphylococci, Thermotolerant coliforms
Herbs or Washed Leafy Lines	MB3 E.coli, Salmonella and Listeria	

Heavy Metal Testing	Coles	Woolworths
All Fruit and Veg supplied.	AM4 Lead	AM4 Lead
Root and Tuber Crops	AM5 Cadmium and Lead	AM5 Cadmium and Lead
Leafy Vegetables	AM5 Cadmium and Lead	

Water Testing	Coles	Woolworths	Freshcare
Wash Water / Pack Water	WS1 – Coliforms WS2 – E.coli, Thermotolerant coliforms WS3 - Salmonella		WS1 – Coliforms WS2 – E.coli, Thermotolerant coliforms
Irrigation Water			

Frequency of Testing:

- **Annual Testing** - All items other than High Risk Category* items.
- **6 Monthly Testing** - All High Risk Category * items.
- Freshcare water testing frequencies are as prescribed in the Freshcare Code of Practice.

* **Woolworths High Risk Category Items (WQA Version 7)** includes but not limited to –

Fresh Cut Salad / Wet Salad / Mash products ; Ready To Eat / Ready to Heat Salad Vegetables ; Pre-cut Salads/Vegetables ; Pre-cut Fruit ; Mushrooms ; Sprouts and Shoots ; Berries ; Herbs.