



LAB TESTING GUIDELINES

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FRESH PRODUCE	Coles	WW	FCare	Chemical Residue Testing	Microbial Testing	Heavy Metal Testing
ALL FRUIT AND VEG supplied and Ready to Eat Items	✓	✓		AT3 Full Residue Analysis	MB3 Ecoli, Salmonella and Listeria	AM4 Lead
All IMPORTED Fruit and Veg supplied & Strawberries	✓	✓		AT7 Full Residue Analysis plus Extended Screen		
For additional chemicals used or likely to be present	✓	✓		AT4 Dithiocarbamates and/ or AT5 Extended Screen		
*High Risk Items, Pre-pack Items, Shelf Life Testing, Herbs or Washed Leafy Lines and Strawberries	✓	✓			MB4 Ecoli, Listeria Monocytogenes, Salmonella, Staphylococci and Thermotolerant Coliforms	
Root,Tuber Crops and Leafy Vegetables	✓	✓				AM5 Cadmium and Lead
Single Item produced on farm			✓	AT3 Full Residue Analysis		

WATER	Coles	WW	FCare	Water Testing
Wash Water / Pack Water	✓		✓	WS1 Coliforms and WS2 Ecoli, Thermotolerant Coliforms
	✓			WS4 Salmonella
Irrigation Water			✓	WS1 Coliforms and WS2 Ecoli, Thermotolerant Coliforms

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