

FOOD ANALYSIS SAFETY SUMMARY REPORT
JULY 1, 2010 THROUGH JUNE 30, 2011

This report is submitted in pursuant to AARS 36-255 for fiscal year 2011

A total of 99 food and environmental samples were examined for adulteration or microbiologically hazardous substances. Approximately 15 of those examined exceeded acceptable standards for consumption.

Upon verification all significant results were reported immediately to the Microbiology Office Chief, the Sanitation Section of the Division of Disease Prevention and/or to the local county health department involved.

The following samples were implicated as contributors of major public health significance:

1. A total of 27 food and environmental samples collected from two Feliberto's restaurant locations were tested in support of local *Salmonella* foodborne outbreak investigation. *Salmonella Enteritidis* and *Salmonella Anatum* have been isolated from two food samples and multiple environmental swabs.
2. In support of multi state *E.coli* O157:H7 outbreak investigation, Maricopa County Environmental Services Department submitted 14 cheese samples. *E.coli* O157:H7 and a none-O157 Shiga Toxin producing *E.coli* have been isolated from 4 of the submitted samples. ASPHL was the first lab nationwide to isolate and characterized the causing pathogen for this outbreak.
3. A sample of alfalfa sprouts submitted by Maricopa County Environmental Services Department had an elevated count of fecal coliforms of MPN greater than 1100/g.
4. A Turkey wrap food sample submitted by Pima County Health Department was tested positive for *E.coli* containing at least 10 cfu/g.