



**RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À :**

Canadian Food Inspection Agency
Bid Reception Unit (Mailroom)
59 Camelot Drive
Ottawa, Ontario
K1A 0Y9

**Request for a Standing Offer
Demande d'offre à commandes**

Regional Individual Standing Offer (RISO)
Offre à commandes individuelle et régionale (OCIR)

Canada, as represented by the Canadian Food Inspection Agency, hereby requests a Standing Offer on behalf of the Identified Users herein.

Le Canada, représenté par le ministre de l'Agence Canadienne d'inspection des aliments, autorise par la présente, une offre à commandes au nom des utilisateurs identifiés ci-après.

Comments - Commentaires

**Vendor/Firm Name and Address
Raison sociale et adresse du fournisseur/
de l'entrepreneur**

Issuing Office - Bureau de distribution
Canadian Food Inspection Agency
Procurement and Contracting Service Centre
59 Camelot Drive
Ottawa, Ontario
K1A 0Y9

| | |
|--|--|
| Title - Sujet Sample Collection Services – Services de prélèvement d'échantillons | |
| Solicitation No. - Numéro de l'invitation E0084/A | Date 2018-11-08 |
| Client Reference No. - No de référence du client E0084/A | |
| Requisition Reference No. – Numéro de la demande | |
| File No. – Numéro de dossier E0084/A | |
| <p>Solicitation Closes at 12 :00 p.m. – L'invitation prend fin à : 12 h 00</p> <p>On : November 22, 2018 - le 22 novembre 2018</p> | |
| Delivery Required – Livraison exigée See Herein | |
| Address Enquiries to : - Adresser toutes questions à : Carol Trottier | Telephone No. – N° de telephone : (613) 773-7546 Email: – Courriel : carol.trottier@canada.ca |
| <p>Destination of Goods, Services, and Construction: Destination des biens, services et construction :</p> <p style="text-align: center;">Specified Herein Précise dans les présentes</p> | |
| <p>Security – Sécurité This request for a Standing Offer does not include provisions for security. Cette Demande d'offre à commandes ne comprend pas des dispositions en matière de sécurité.</p> | |
| <p>Instructions: See Herein Instructions : voir aux présentes</p> | |
| <p>Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur</p> <p>Telephone No. - N° de telephone Facsimile No. - N° de télécopieur</p> | |
| <p>Name and title of person authorized to sign on behalf of Vendor/Firm (type or print)</p> <p>Nom et titre de la personne autorisée à signer au nom du fournisseur/de l'entrepreneur (taper ou écrire en caractères d'imprimerie)</p> <p>Signature Date</p> | |

TABLE OF CONTENTS

| | |
|---|-----------|
| PART 1 - GENERAL INFORMATION | 4 |
| 1.1 INTRODUCTION..... | 4 |
| 1.2 SUMMARY | 5 |
| 1.3 SECURITY REQUIREMENTS | 6 |
| 1.4 DEBRIEFINGS..... | 6 |
| PART 2 - OFFEROR INSTRUCTIONS | 7 |
| 2.1 STANDARD INSTRUCTIONS, CLAUSES AND CONDITIONS..... | 7 |
| 2.2 SUBMISSION OF OFFERS..... | 7 |
| 2.3 FORMER PUBLIC SERVANT..... | 7 |
| 2.4 ENQUIRIES - REQUEST FOR STANDING OFFERS | 9 |
| 2.5 APPLICABLE LAWS..... | 9 |
| PART 3 - OFFER PREPARATION INSTRUCTIONS | 10 |
| 3.1 OFFER PREPARATION INSTRUCTIONS..... | 10 |
| PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION | 11 |
| 4.1 EVALUATION PROCEDURES..... | 11 |
| 4.2 BASIS OF SELECTION..... | 13 |
| PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION | 14 |
| 5.1 CERTIFICATIONS REQUIRED WITH THE OFFER | 14 |
| PART 6 – SECURITY REQUIREMENTS | 16 |
| 6.1 SECURITY REQUIREMENTS | 16 |
| PART 7 - STANDING OFFER AND RESULTING CONTRACT CLAUSES | 17 |
| A. STANDING OFFER | 17 |
| 7.1 OFFER..... | 17 |
| 7.2 SECURITY REQUIREMENTS | 17 |
| 7.3 STANDARD CLAUSES AND CONDITIONS..... | 17 |
| 7.4 TERM OF STANDING OFFER | 18 |
| 7.5 AUTHORITIES | 18 |
| 7.6 PROACTIVE DISCLOSURE OF CONTRACTS WITH FORMER PUBLIC SERVANTS | 19 |
| 7.7 IDENTIFIED USERS..... | 19 |
| 7.8 CALL-UP PROCEDURES..... | 19 |
| 7.9 CALL-UP INSTRUMENT | 21 |
| 7.10 LIMITATION OF CALL-UPS | 21 |
| 7.11 PRIORITY OF DOCUMENTS | 21 |
| 7.12 CERTIFICATIONS AND ADDITIONAL INFORMATION..... | 22 |
| 7.13 APPLICABLE LAWS..... | 22 |
| B. RESULTING CONTRACT CLAUSES | 22 |
| 7.1 STATEMENT OF WORK..... | 22 |
| 7.2 STANDARD CLAUSES AND CONDITIONS..... | 22 |
| 7.3 TERM OF CONTRACT | 22 |
| 7.4 PROACTIVE DISCLOSURE OF CONTRACTS WITH FORMER PUBLIC SERVANTS | 23 |
| 7.5 PAYMENT | 24 |
| 7.6 INVOICING INSTRUCTIONS | 25 |

7.7 INSURANCE25

ANNEXES:

ANNEX A – STATEMENT OF WORK
ANNEX B – BASIS OF PAYMENT

APPENDICES:

APPENDIX I TO ANNEX A – EXAMPLE FORMS AND REPORTS
APPENDIX II TO ANNEX A – SAMPLE COLLECTION, STORAGE AND SHIPPING
INSTRUCTIONS
APPENDIX III TO ANNEX A – SAMPLE SUBMISSION FORM
APPENDIX IV TO ANNEX A– REQUIREMENTS FOR SAMPLE PHOTOS
APPENDIX V TO ANNEX A – SAMPLE PRODUCT TYPE
APPENDIX VI TO ANNEX A – EXAMPLE SAMPLING GUIDELINES

ATTACHMENTS:

ATTACHMENT 1 TO ANNEX B – FINANCIAL OFFER PRESENTATION SHEET

PART 1 - GENERAL INFORMATION

REISSUE OF A BID SOLICITATION

This bid solicitation cancels and supersedes previous bid solicitation number E0084 dated August 22, 2018 with a closing of September 11, 2018 at 12:00 p.m.

NOTE: Changes were made from the previous bid solicitation number E0084 to ensure the sample integrity is maintained. These changes are highlighted in **yellow**.

1.1 Introduction

The Request for Standing Offers (RFSO) is divided into seven parts plus attachments and annexes, as follows:

- Part 1 General Information: provides a general description of the requirement;
- Part 2 Offeror Instructions: provides the instructions applicable to the clauses and conditions of the RFSO;
- Part 3 Offer Preparation Instructions: provides offerors with instructions on how to prepare their offer to address the evaluation criteria specified;
- Part 4 Evaluation Procedures and Basis of Selection: indicates how the evaluation will be conducted, the evaluation criteria which must be addressed in the offer, and the basis of selection;
- Part 5 Certifications and Additional Information: includes the certifications and additional information to be provided;
- Part 6 Security Requirements: includes specific requirements that must be addressed by offerors; and
- Part 7 7A, Standing Offer, and 7B, Resulting Contract Clauses:
 - 7A, includes the Standing Offer containing the offer from the Offeror and the applicable clauses and conditions;
 - 7B, includes the clauses and conditions which will apply to any contract resulting from a call-up made pursuant to the Standing Offer.

The Annexes include the Statement of Work and Basis of Payment

The Appendices include technical information pertaining to the Statement of Work.

The Attachments include the Financial Bid Presentation Sheet pertaining to the Basis of Payment.

1.2 Summary

To establish up to 22 Regional Individual Standing Offers (RISOs) for the provision of sample collection services, including shipping and handling for eleven (11) Metropolitan Areas in support of the Canadian Food Inspection Agency (CFIA) Food Surveillance Program. The intent is to award two (2) RISO's per Metropolitan Area. Services are required on an "as and when requested" basis through call-ups issued by the CFIA against authorized RISOs.

Each of the eleven (11) Metropolitan Areas, with the exception of the Greater Toronto Area, will have two (2) Regional Individual Standing Offers (RISOs) issued for the sample collection services within its specified Metropolitan Area. Call-ups will be issued based on a right of first refusal ranking methodology, with the highest ranked Offeror being given first consideration.

The Greater Toronto Area Metropolitan Area will have two (2) RISO's issued for sample collection services within the Greater Toronto Area Metropolitan Area. Call-up will be issued based on a proportional basis such that the lowest ranked Offeror receives the largest predetermined portion of the work; the second lowest-ranked Offeror receives the second largest predetermined portion of the work.

The period of the standing offers will be as of the date of issuance to March 31, 2020. Canada may authorize the use of the Standing Offer beyond its initial period, for three (3) additional one-year option periods.

The requirement is subject to the Canadian Free Trade Agreement (CFTA) and is solely limited to Canadian goods and services.

This procurement consists of Sampling Collection services which are excluded from the application of the North American Free Trade Agreement (NAFTA) as per Annex 1001.1b-2, Class H3, Inspection Services, (incl. commercial testing and Laboratory Services except Medical/Dental), subclass H300C, Commercial Testing Laboratory Services, and is exempted under Article XXIII for measures "to protect human, animal or plant life or health" under the World Trade Organization – Agreement on Government Procurement (WTO-AGP).

The Comprehensive Land Claims Agreements (CLCAs) are not applicable to this procurement, as Work will not be delivered to, nor conducted within CLCA areas.

The Procurement Strategy for Aboriginal business is not applicable, as the services will not be delivered to or for an Aboriginal population.

Offerors must submit a list of names, or other related information as needed, pursuant to section 01, Integrity Provisions – Offer, of 2006 (2018-05-22) Standard Instructions - Request for Standing Offers - Goods or Services - Competitive Requirements.

The estimated sample volumes per 12 month period for each Metropolitan Area are as follows:

| Metropolitan Area | # of Samples ¹ |
|--------------------------------|---------------------------|
| Greater Vancouver Area | 3500 |
| Metropolitan area of Victoria | 250 |
| Metropolitan area of Calgary | 2450 |
| Metropolitan area of Saskatoon | 300 |
| Metropolitan area of Winnipeg | 400 |
| Greater Toronto Area | 6850 |
| Metropolitan area of Ottawa - | 1600 |

| | |
|----------------------------------|--------|
| Gatineau | |
| Greater Montreal Area | 4650 |
| Metropolitan area of Quebec City | 500 |
| Metropolitan area of Halifax | 1250 |
| Metropolitan area of Moncton | 250 |
| Total | 22,000 |

¹The volumetric data in the table above are provided for bid evaluation price determination purposes only. They are not to be considered as a contractual guarantee, nor does it represent a commitment by Canada that Canada's future usage of the services described in this RFSO will be consistent with this data. An example of the types of samples required for collection is identified in Appendix V to Annex A, Sample Product Types.

The requirement is limited to Canadian goods and/or services.

The Request for Standing Offers (RFSO) is to establish Regional Individual Standing Offers for the requirement detailed in the RFSO, to the Identified Users across Canada, excluding locations within Yukon, Northwest Territories, Nunavut, Quebec, and Labrador that are subject to Comprehensive Land Claims Agreements (CLCAs). Any requirement for deliveries to locations within CLCAs areas within Yukon, Northwest Territories, Nunavut, Quebec, or Labrador will have to be treated as a separate procurement, outside of the resulting standing offers.

1.3 Security Requirements

There is no security requirement applicable to the Standing Offer.

1.4 Debriefings

Offerors may request a debriefing on the results of the request for standing offers process. Offerors should make the request to the Standing Offer Authority within 15 working days of receipt of the results of the request for standing offers process. The debriefing may be in writing, by telephone or in person.

PART 2 - OFFEROR INSTRUCTIONS

2.1 Standard Instructions, Clauses and Conditions

All instructions, clauses and conditions identified in the Request for Standing Offers (RFSO) by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

Offerors who submit an offer agree to be bound by the instructions, clauses and conditions of the RFSO and accept the clauses and conditions of the Standing Offer and resulting contract(s).

The [2006](#) (2018-05-22) Standard Instructions - Request for Standing Offers - Goods or Services - Competitive Requirements, are incorporated by reference into and form part of the RFSO.

Subsection 5.4 of [2006](#), Standard Instructions - Request for Standing Offers - Goods or Services - Competitive Requirements, is amended as follows:

Delete: 60 days
Insert: 90 days

2.2 Submission of Offers

Offers must be submitted only to the Canadian Food Inspection Agency (CFIA) Bid Receiving Unit specified below by the date and time indicated on Page 1 of the RFSO:

Canadian Food Inspection Agency
Bid Reception Unit (Mailroom)
59 Camelot Drive
Ottawa, Ontario
K1A 0Y9

Due to the nature of the Request for Standing Offers, transmission of offers by facsimile and/or e-mail to CFIA will not be accepted.

2.3 Former Public Servant

Contracts awarded to former public servants (FPS) in receipt of a pension or of a lump sum payment must bear the closest public scrutiny, and reflect fairness in the spending of public funds. In order to comply with Treasury Board policies and directives on contracts awarded to FPS, offerors must provide the information required below before the issuance of a standing offer. If the answer to the questions and, as applicable the information required have not been received by the time the evaluation of offers is completed, Canada will inform the Offeror of a time frame within which to provide the information. Failure to comply with Canada's request and meet the requirement within the prescribed time frame will render the offer non-responsive.

Definitions

For the purposes of this clause,

"former public servant" is any former member of a department as defined in the [Financial Administration Act](#) R.S., 1985, c. F-11, a former member of the Canadian Armed Forces or a former member of the Royal Canadian Mounted Police. A former public servant may be:

- a. an individual;

- b. an individual who has incorporated;
- c. a partnership made of former public servants; or
- d. a sole proprietorship or entity where the affected individual has a controlling or major interest in the entity.

"lump sum payment period" means the period measured in weeks of salary, for which payment has been made to facilitate the transition to retirement or to other employment as a result of the implementation of various programs to reduce the size of the Public Service. The lump sum payment period does not include the period of severance pay, which is measured in a like manner.

"pension" means a pension or annual allowance paid under the Public Service Superannuation Act (PSSA), R.S., 1985, c. P-36, and any increases paid pursuant to the Supplementary Retirement Benefits Act, R.S., 1985, c. S-24 as it affects the PSSA. It does not include pensions payable pursuant to the Canadian Forces Superannuation Act, R.S., 1985, c. C-17, the Defence Services Pension Continuation Act, 1970, c. D-3, the Royal Canadian Mounted Police Pension Continuation Act, 1970, c. R-10, and the Royal Canadian Mounted Police Superannuation Act, R.S., 1985, c. R-11, the Members of Parliament Retiring Allowances Act, R.S. 1985, c. M-5, and that portion of pension payable to the Canada Pension Plan Act, R.S., 1985, c. C-8.

Former Public Servant in Receipt of a Pension

As per the above definitions, is the Offeror a FPS in receipt of a pension? **YES () NO ()**

If so, the Offeror must provide the following information, for all FPS in receipt of a pension, as applicable:

- a. name of former public servant;
- b. date of termination of employment or retirement from the Public Service.

By providing this information, Offerors agree that the successful Offeror's status, with respect to being a former public servant in receipt of a pension, will be reported on departmental websites as part of the published proactive disclosure reports in accordance with Contracting Policy Notice: 2012-2 and the Guidelines on the Proactive Disclosure of Contracts.

Work Force Adjustment Directive

Is the Offeror a FPS who received a lump sum payment pursuant to the terms of the Work Force Adjustment Directive? **YES () NO ()**

If so, the Offeror must provide the following information:

- a. name of former public servant;
- b. conditions of the lump sum payment incentive;
- c. date of termination of employment;
- d. amount of lump sum payment;
- e. rate of pay on which lump sum payment is based;
- f. period of lump sum payment including start date, end date and number of weeks;

- g. number and amount (professional fees) of other contracts subject to the restrictions of a work force adjustment program.

For all contracts awarded during the lump sum payment period, the total amount of fees that may be paid to a FPS who received a lump sum payment is \$5,000, including Applicable Taxes.

By providing information on its status, with respect to being a former public servant in receipt of a [Public Service Superannuation Act](#) (PSSA) pension, the Contractor has agreed that this information will be reported on departmental websites as part of the published proactive disclosure reports, in accordance with [Contracting Policy Notice: 2012-2](#) of the Treasury Board Secretariat of Canada.

2.4 Enquiries - Request for Standing Offers

All enquiries must be submitted in writing to the Standing Offer Authority no later than (5) five calendar days before the Request for Standing Offers (RFSO) closing date. Enquiries received after that time may not be answered.

Offerors should reference as accurately as possible the numbered item of the RFSO to which the enquiry relates. Care should be taken by offerors to explain each question in sufficient detail in order to enable Canada to provide an accurate answer. Technical enquiries that are of a proprietary nature must be clearly marked "proprietary" at each relevant item. Items identified as "proprietary" will be treated as such except where Canada determines that the enquiry is not of a proprietary nature. Canada may edit the question(s) or may request that offerors do so, so that the proprietary nature of the question(s) is eliminated, and the enquiry can be answered to all offerors. Enquiries not submitted in a form that can be distributed to all offerors may not be answered by Canada.

2.5 Applicable Laws

The Standing Offer and any contract resulting from the Standing Offer must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

Offerors may, at their discretion, substitute the applicable laws of a Canadian province or territory of their choice without affecting the validity of their offer, by deleting the name of the Canadian province or territory specified and inserting the name of the Canadian province or territory of their choice. If no change is made, it acknowledges that the applicable laws specified are acceptable to the offerors.

PART 3 - OFFER PREPARATION INSTRUCTIONS

3.1 Offer Preparation Instructions

Due to the nature of the RFSO, offers transmitted by epost Connect service, by e-mail and by facsimile will not be accepted.

Canada requests that offerors provide their offer in separately bound sections as follows:

Section I: Technical Offer (4 hard copies)

Section II: Financial Offer (1 hard copy)

Section III: Certifications (1 hard copy)

If there is a discrepancy between the wording of the soft copy on electronic media and the hard copy, the wording of the hard copy will have priority over the wording of the soft copy.

Prices must appear in the financial offer only. No prices must be indicated in any other section of the offer.

Canada requests that offerors follow the format instructions described below in the preparation of hard copy of their offer:

- (a) use 8.5 x 11 inch (216 mm x 279 mm) paper;
- (b) use a numbering system that corresponds to the RFSO.

In April 2006, Canada issued a policy directing federal departments and agencies to take the necessary steps to incorporate environmental considerations into the procurement process [Policy on Green Procurement](https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573) (https://www.tbs-sct.gc.ca/pol/doc-eng.aspx?id=32573). To assist Canada in reaching its objectives, Offerors should:

- 1) use 8.5 x 11 inch (216 mm x 279 mm) paper containing fibre certified as originating from a sustainably-managed forest and containing minimum 30% recycled content; and
- 2) use an environmentally-preferable format including black and white printing instead of colour printing, printing double sided/duplex, using staples or clips instead of cerlox, duotangs or binders.

Section I: Technical Offer

In their technical offer, offerors should explain and demonstrate how they propose to meet the requirements and how they will carry out the Work.

Section II: Financial Offer

Offerors must submit their financial offer in accordance with the Attachment 1 to Annex B, Basis of Payment.

3.1.2 Exchange Rate Fluctuation

[C3011T](#) (2013-11-06), [Exchange Rate Fluctuation](#)

Section III: Certifications Offerors must submit the certifications and additional information required under Part 5.

PART 4 - EVALUATION PROCEDURES AND BASIS OF SELECTION

4.1 Evaluation Procedures

- (a) Offers will be assessed in accordance with the entire requirement of the Request for Standing Offers including the technical and financial evaluation criteria.
- (b) An evaluation team composed of representatives of Canada will evaluate the offers.

4.1.1 Technical Evaluation

4.1.1.1 Mandatory Technical Criteria

The Contracting Authority may request any documentation from the Bidder to validate, demonstrate or support the Bidder's compliance with any of the criteria listed below prior to Contract Award. Failure to comply with the request of the Contracting Authority will render the bid non-responsive.

The Offeror must demonstrate the following Mandatory Requirements:

| MANDATORY TECHNICAL CRITERIA | | |
|-------------------------------------|---|--|
| Item | Description | Required Supporting Information |
| M1 | <p>The bidder must provide evidence of three (3) similar projects completed recently. Recent is defined as being approximately within the last 5 years.</p> <p>Projects need to include situations that include collecting, handling and shipping food samples for chemical and/or microbiological testing.</p> | <p>Evidence of three (3) similar projects must be provided.</p> <p>Evidence must include:</p> <ul style="list-style-type: none"> • Project Description • Client Name and Contact • Duration • Number and Type of Samples |
| M2 | <p>The Bidder must submit a Standard Operating Procedure (SOP) used for the collection, shipping and recording of food samples:</p> | <p>A sample collection SOP must be submitted with the bid. The SOP(s) must include clear procedures on the following:</p> <ul style="list-style-type: none"> • Handling of samples for microbiological testing • Handling of samples for chemical testing • Procedures for interim storage and temperature control of samples after collection and up to and including shipping • Procedures on how to take adequate photos of samples. • Packing and shipping instructions / procedures • Sample record keeping procedure • Internal quality assurance verification procedures |

| | | including procedures to ensure there is no discrepancy between the information captured on the sample submission form and the product packaging. | | | | | | | | | | | | | | | | | | | | | | | | |
|--------------------|---|---|--------------------|------------------|-----------|--|----------|--|---------|--|-----------|--|----------|--|---------|--|-----------------|--|----------|--|-------------|--|---------|--|---------|--|
| M3 | The Bidder must demonstrate the ability to provide the sample collection for each of the metropolitan areas for which they have submitted a bid, as identified in section 6.1 of Statement of work. | <p>The Bidder must demonstrate the ability to provide the sample collection service from each of the eleven (11) metropolitan areas, identified in article 6.1 in Annex A, Statement of Work, in which the bidder is submitting in the bid.</p> <p>To demonstrate, the Bidder must provide the complete physical addresses of the storage facilities in the following locations or a clear plan for meeting the sampling requirement, identified in article 6.3.1 in Annex A, Statement of Work.</p> <table border="1"> <thead> <tr> <th>Metropolitan Areas</th> <th>Physical Address</th> </tr> </thead> <tbody> <tr><td>Vancouver</td><td></td></tr> <tr><td>Victoria</td><td></td></tr> <tr><td>Calgary</td><td></td></tr> <tr><td>Saskatoon</td><td></td></tr> <tr><td>Winnipeg</td><td></td></tr> <tr><td>Toronto</td><td></td></tr> <tr><td>Ottawa-Gatineau</td><td></td></tr> <tr><td>Montreal</td><td></td></tr> <tr><td>Quebec City</td><td></td></tr> <tr><td>Halifax</td><td></td></tr> <tr><td>Moncton</td><td></td></tr> </tbody> </table> <p>The Contracting Authority may request any documentation from the Bidder to validate, demonstrate or support the Bidder's compliance with this criterion prior to Contract Award. Failure to comply with the request of the Contracting Authority will render the bid non-responsive.</p> | Metropolitan Areas | Physical Address | Vancouver | | Victoria | | Calgary | | Saskatoon | | Winnipeg | | Toronto | | Ottawa-Gatineau | | Montreal | | Quebec City | | Halifax | | Moncton | |
| Metropolitan Areas | Physical Address | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vancouver | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Victoria | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Calgary | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Saskatoon | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Winnipeg | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Toronto | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Ottawa-Gatineau | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Montreal | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Quebec City | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Halifax | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Moncton | | | | | | | | | | | | | | | | | | | | | | | | | | |
| M4 | The bidder must clearly demonstrate that the personnel to be used for the sampling are qualified through an appropriate training procedure. | <p>Following documentation must be submitted with the bid.</p> <ul style="list-style-type: none"> • Documentation demonstrating training as part of a quality management system; • Written training procedure; • Detailed training records (i.e. Copies of training records for the past 3-5 years). | | | | | | | | | | | | | | | | | | | | | | | | |
| M5 | The Offeror must provide the services of one Quality Officer/Quality Manager to ensure | For the proposed Quality Officer/Quality Manager, the Offeror must provide evidence of: | | | | | | | | | | | | | | | | | | | | | | | | |

| | | |
|--|---|--|
| | <p>the veracity and accuracy of all data submitted.</p> | <ul style="list-style-type: none"> • Training of the Quality Officer/Quality Manager, according to sample collection SOP(s) proposed in the Offer; • Mechanisms to track errors and initiate and manage CAPAs. <p>The Offeror must provide to the Standing Offer Authority a copy of the necessary documentation, to verify the Offeror's compliance with this criterion.</p> |
|--|---|--|

4.1.2 Financial Evaluation

4.1.2.1

SACC Manual Clause [M0220T \(2016-01-28\)](#), Evaluation of Price

The Offeror must submit firm prices for all tiers within each Metropolitan Area for which they have submitted an offer.

4.2 Basis of Selection

An offer must comply with the requirements of the Request for Standing Offers and meet all mandatory technical evaluation criteria to be declared responsive. The responsive offer with the lowest evaluated price will be recommended for issuance of a standing offer.

To be declared responsive, an offer must:

- (a) comply will all the requirements of the Request for Standing Offers (RFSO);
- (b) meet all mandatory evaluation criteria.

Offers not meeting (a) or (b) above will be declared non-responsive.

Each of the eleven (11) Metropolitan Areas will be evaluated individually. Offerors will be ranked using their Offer Price from the lowest to the highest (see Attachment 1 to Annex B for the calculation of the Total Overall Score). The two (2) lowest Offerors in each Metropolitan Area will be recommended for issuance of a Standing Offer.

Should an Offeror be recommended for more than one Metropolitan Area, every effort will be made to issue only one Standing Offer for all recommended Metropolitan Areas.

PART 5 – CERTIFICATIONS AND ADDITIONAL INFORMATION

Offerors must provide the required certifications and additional information to be issued a standing offer.

The certifications provided by offerors to Canada are subject to verification by Canada at all times. Unless specified otherwise, Canada will declare an offer non-responsive, will have the right to set-aside a standing offer, or will declare a contractor in default if any certification made by the Offeror is found to be untrue whether made knowingly or unknowingly during the offer evaluation period, during the Standing Offer period, or during the contract period.

The Standing Offer Authority will have the right to ask for additional information to verify the Offeror's certifications. Failure to comply and to cooperate with any request or requirement imposed by the Standing Offer Authority will render the offer non-responsive, result in the setting aside of the Standing Offer or constitute a default under the Contract.

5.1 Certifications Required with the Offer

Offerors must submit the following duly completed certifications as part of their offer.

5.1.1 Integrity Provisions - Declaration of Convicted Offences

In accordance with the Integrity Provisions of the Standard Instructions, all offerors must provide with their offer, **if applicable**, the declaration form available on the [Forms for the Integrity Regime](http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html) website (<http://www.tpsgc-pwgsc.gc.ca/ci-if/declaration-eng.html>), to be given further consideration in the procurement process.

5.1.2 Additional Certifications Required with the Offer

5.1.2.1 Canadian Content Certification

This procurement is limited to Canadian goods.

The Offeror certifies that:

() the good(s) offered are Canadian goods as defined in paragraph 1 of clause [A3050T](#)

5.2 Certifications Precedent to the Issuance of a Standing Offer and Additional Information

The certifications and additional information listed below should be submitted with the offer, but may be submitted afterwards. If any of these required certifications or additional information is not completed and submitted as requested, the Standing Offer Authority will inform the Offeror of a time frame within which to provide the information. Failure to provide the certifications or the additional information listed below within the time frame provided will render the offer non-responsive.

5.2.1 Integrity Provisions – Required Documentation

In accordance with the section titled Information to be provided when bidding, contracting or entering into a real procurement agreement of the [Ineligibility and Suspension Policy](http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html) (<http://www.tpsgc-pwgsc.gc.ca/ci-if/politique-policy-eng.html>), the Offeror must provide the required documentation, as applicable, to be given further consideration in the procurement process.

5.2.2 Federal Contractors Program for Employment Equity - Standing Offer Certification

By submitting an offer, the Offeror certifies that the Offeror, and any of the Offeror's members if the Offeror is a Joint Venture, is not named on the Federal Contractors Program (FCP) for employment equity

"FCP Limited Eligibility to Bid" list) available at the bottom of the page of the [Employment and Social Development Canada-Labour's](https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#s4) website (https://www.canada.ca/en/employment-social-development/programs/employment-equity/federal-contractor-program.html#s4).

Canada will have the right to declare an offer non-responsive, or to set-aside a Standing Offer, if the Offeror, or any member of the Offeror if the Offeror is a Joint Venture, appears on the "FCP Limited Eligibility to Bid" list at the time of issuing of a Standing Offer or during the period of the Standing Offer.

5.2.3.2 Status and Availability of Resources

The Offeror certifies that, should it be issued a standing offer as a result of the Request for Standing Offer, every individual proposed in its offer will be available to perform the Work resulting from a call-up against the Standing Offer as required by Canada's representatives and at the time specified in a call-up or agreed to with Canada's representatives. If for reasons beyond its control, the Offeror is unable to provide the services of an individual named in its offer, the Offeror may propose a substitute with similar qualifications and experience. The Offeror must advise the Standing Offer Authority of the reason for the substitution and provide the name, qualifications and experience of the proposed replacement. For the purposes of this clause, only the following reasons will be considered as beyond the control of the Offeror: death, sickness, maternity and parental leave, retirement, resignation, dismissal for cause or termination of an agreement for default.

If the Offeror has proposed any individual who is not an employee of the Offeror, the Offeror certifies that it has the permission from that individual to propose his/her services in relation to the Work to be performed and to submit his/her résumé to Canada. The Offeror must, upon request from the Standing Offer Authority, provide a written confirmation, signed by the individual, of the permission given to the Offeror and of his/her availability. Failure to comply with the request may result in the offer being declared non-responsive.

PART 6 – SECURITY REQUIREMENTS

6.1 Security Requirements

There is no security requirement applicable to the Standing Offer.

PART 7 - STANDING OFFER AND RESULTING CONTRACT CLAUSES

A. STANDING OFFER

7.1 Offer

7.1.1 The Offeror offers to perform the Work in accordance with the Statement of Work at Annex A.

7.2 Security Requirements

7.2.1 There is no security requirement applicable to the Standing Offer.

7.3 Standard Clauses and Conditions

All clauses and conditions identified in the Standing Offer and resulting contract(s) by number, date and title are set out in the [Standard Acquisition Clauses and Conditions Manual](https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual) (<https://buyandsell.gc.ca/policy-and-guidelines/standard-acquisition-clauses-and-conditions-manual>) issued by Public Works and Government Services Canada.

7.3.1 General Conditions

[2005 \(2017-06-21\) General Conditions - Standing Offers - Goods or Services, apply to and form part of the Standing Offer.](#)

7.3.2 Standing Offers Reporting

7.3.2.1 Periodic Usage Reports – Standing Offer

The Offeror must compile and maintain records on its provision of goods, services or both to the federal government under contracts resulting from the Standing Offer.

The following information is to be provided for each call-up made pursuant to this Standing Offer:

| Call-up Number | Issue Date of Call-Up | Call-Up Expiry Date | Name of Identified User | Call-up Total Value (Applicable Taxes extra) | Value expended to date |
|----------------|-----------------------|---------------------|-------------------------|--|------------------------|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

If no goods or services are provided during a given period, the Offeror must still provide a "nil" report.

The data must be submitted on a quarterly basis to the Canadian Food Inspection Agency (CFIA) Standing Offer Authority.

The quarterly reporting periods are defined as follows:

- first quarter: April 1 to June 30
- second quarter: July 1 to September 30
- third quarter: October 1 to December 31
- fourth quarter: January 1 to March 31

The data must be submitted to the Standing Offer Authority no later than fifteen (15) calendar days after the end of the reporting period.

7.4 Term of Standing Offer

7.4.1 Period of the Standing Offer

The period for making call-ups and providing services against the Standing Offer is from January 1, 2019 to March 31, 2020 inclusive.

7.4.2 Extension of Standing Offer

If the Standing Offer is authorized for use beyond the initial period, the Offeror offers to extend its offer for an additional three (3) one-year period(s), under the same conditions and at the rates or prices specified in the Standing Offer, or at the rates or prices calculated in accordance with the formula specified in the Standing Offer.

The Offeror will be advised of the decision to authorize the use of the Standing Offer for an extended period by the Standing Offer Authority ten (10) days before the expiry date of the Standing Offer. A revision to the Standing Offer will be issued by the Standing Offer Authority.

7.4.3 Comprehensive Land Claims Agreements (CLCAs)

The Standing Offer (SO) is for the delivery of the requirement detailed in the SO to the Identified Users across Canada, excluding locations within Yukon, Northwest Territories, Nunavut, Quebec, and Labrador that are subject to Comprehensive Land Claims Agreements (CLCAs). Any requirement for deliveries to locations within CLCAs areas within Yukon, Northwest Territories, Nunavut, Quebec, or Labrador will have to be treated as a separate procurement, outside of the standing offer.

7.5 Authorities

7.5.1 Standing Offer Authority

The Standing Offer Authority is:

Name: Carol Trottier
Title: Procurement Officer
Canadian Food Inspection Agency
Directorate: Contracting and Procurement Policy Division
Address: 59 Camelot Drive
Ottawa, Ontario K1A 0Y9

Telephone: 613 773-7546
E-mail address: carol.trottier@canada.ca

The Standing Offer Authority is responsible for the establishment of the Standing Offer, its administration and its revision, if applicable. Upon the making of a call-up, as Contracting Authority, he is responsible for any contractual issues relating to individual call-ups made against the Standing Offer by any Identified User.

7.5.2 Project Authority

The Project Authority for the Standing Offer is:

Name: _____

Title: _____

Organization: _____

Address: _____

Telephone: ____ - ____ - _____

Facsimile: ____ - ____ - _____

E-mail address: _____

The Project Authority is the representative of the department or agency for whom the Work will be carried out pursuant to a call-up under the Standing Offer and is responsible for all the technical content of the Work under the resulting Contract.

7.5.3 Offeror's Representative

Name: _____

Title: _____

Organization: _____

Address: _____

Telephone: ____ - ____ - _____

Facsimile: ____ - ____ - _____

E-mail address: _____

7.6 Proactive Disclosure of Contracts with Former Public Servants

By providing information on its status, with respect to being a former public servant in receipt of a [Public Service Superannuation Act](#) (PSSA) pension, the Contractor has agreed that this information will be reported on departmental websites as part of the published proactive disclosure reports, in accordance with [Contracting Policy Notice: 2012-2](#) of the Treasury Board Secretariat of Canada.

7.7 Identified Users

The Identified User authorized to make call-ups against the Standing Offer is: Canadian Food Inspection Agency.

7.8 Call-up Procedures

7.8.1 For All Metropolitan Areas identified in section 6.1 of Annex A, Statement of Work, excluding The Greater Toronto Area, the following call-up methodology applies:

Right of First Refusal

The Right of First Refusal selection methodology requires call-ups to be issued to the Qualified Offeror(s) with the lowest price, meeting all the mandatories outlined in the Request for Standing Offer. Identified Users must use this selection methodology for call-ups valued above \$25,000 (Goods and Services Tax or Harmonized Sales Tax and all amendments included), and may use it for call-ups valued at or below \$25,000.

The CFIA Project Authority will provide the highest ranked Offeror, in accordance with the Call-up Order of Ranking at clause 7.8.3, with a description of Work that includes the following information as a minimum:

- details of samples to be collected
- schedule indicating dates for the deliverables

The Offeror must respond within 48 hours of receiving the request by confirming they can meet the above mentioned requirements. If the Offeror cannot respond or cannot fulfill the specific requirement, then the CFIA Project Authority may request the services from the 2nd ranked Offeror on the list.

7.8.2 For the Greater Toronto Area only, the following call-up methodology applies:

Proportional Basis

The work will be divided among the Offerors as follows:

Call-ups will be issued on a proportional basis such that the highest-ranked offeror receives the largest predetermined portion of the work (70%) and the 2nd ranked Offeror receives the second largest predetermined portion of the work (30%).

| Number of Qualifying Offerors | Distribution of CFIA Samples (%) Based on Ranking | |
|-------------------------------|---|--------|
| | First | Second |
| TWO | 70% | 30% |
| ONE | 100% | 0% |

The CFIA Project Authority will provide the Offeror with a description of Work that includes the following information as a minimum:

- details of samples to be collected
- schedule indicating dates for the deliverables

The Offeror must respond within 48 hours of receiving the request by confirming they can meet the above mentioned requirements. If the Offeror cannot respond or cannot fulfill the specific requirement, then the CFIA Project Authority may request the services from other Offeror on the list.

7.8.3 Call-up Order of Ranking

The order of ranking is as follows:

TBD

7.8.4 Setting Aside the Standing Offer

The following clause is in addition to the rights of Canada under each Call-up, and in addition to the terms and conditions under section 13 of 2005 (2017-06-21) General Conditions – Standing Offers – Goods or Services. If the Offeror does not perform the Work stated in a Call-up and in accordance with Annex A – Work, the Offeror will be notified in writing by the Standing Offer Authority of the default and will be provided 5 business days to implement corrective action. If the default is not corrected within 5 business days, the Standing Offer Authority may temporarily set-aside the standing offer until the Offeror has

demonstrated to the satisfaction of the Standing Offer Authority that it has resolved the performance issues causing the default. During the period that the Standing Offer is set-aside, Canada will distribute all new Work Requests to the other ranked Offeror.

The Standing Offer, call-up or any portion thereof, may be terminated or set-aside for any of the following reasons:

- (i) If, on more than five (5) occasions, the Offeror samples more than one (1) sample of the identical brand and variety from the same retailer, within an identified Metropolitan Area, for a survey:
 - within the same week for fresh produce, meat and milk,
 - within the same month for frozen fruits, frozen dairy products, refrigerated dips, sauces, salad, cheese and lunch meat,
 - within three months for dried products (i.e., dried herbs, spices, tea, seed powder, protein powder);
- (i) If error rate detected during CFIA quality assurance review of sample submission forms submitted by the Offeror exceeds five (5) % in any one month period; or
- (ii) If, on more than three (3) occasions, the Offeror reports that a product cannot be found in their Metropolitan Area AND the CFIA Project Authority is able to confirm availability of the specified product in the identified Metropolitan Area.

7.9 Call-up Instrument

The Work will be authorized or confirmed by the Identified User(s) using the duly completed forms or their equivalents as identified in paragraph 2 below.

1. Call-ups must be made by Identified Users' authorized representatives under the Standing Offer and must be for goods or services or combination of goods and services included in the Standing Offer at the prices and in accordance with the terms and conditions specified in the Standing Offer.
2. The Work will be authorized or confirmed by the Identified User(s) using form *PWGSC-TPSGC 942, Call-up Against a Standing Offer*.

7.10 Limitation of Call-ups

Individual call-ups against the Standing Offer must not exceed \$400,000.00 (Applicable Taxes included).

7.11 Priority of Documents

If there is a discrepancy between the wording of any documents that appear on the list, the wording of the document that first appears on the list has priority over the wording of any document that subsequently appears on the list.

- a) the call up against the Standing Offer, including any annexes;
- b) the articles of the Standing Offer;
- c) the general conditions 2005 (2017-06-21), General Conditions - Standing Offers - Goods or Services
- d) the general conditions 2035 (2018-06-21), General Conditions – Higher Complexity - Services;
- e) Annex A, Statement of Work;
- f) Annex B, Basis of Payment;
- h) the Offeror's offer dated _____ (*insert date of offer*), (*if the offer was clarified or amended, insert at the time of issuance of the offer: "as clarified on _____" or "as amended on _____" and insert date(s) of clarification(s) or amendment(s) if applicable*).

7.12 Certifications and Additional Information

7.12.1 Compliance

Unless specified otherwise, the continuous compliance with the certifications provided by the Offeror with its offer or precedent to issuance of the Standing Offer (SO), and the ongoing cooperation in providing additional information are conditions of issuance of the SO and failure to comply will constitute the Offeror in default. Certifications are subject to verification by Canada during the entire period of the SO and of any resulting contract that would continue beyond the period of the SO.

7.12.2 SACC Manual Clauses

1. The Offeror warrants that the certification of Canadian Content submitted by the Offeror is accurate and complete, and that the goods, services or both to be provided under any call-ups against the Standing Offer are in accordance with the definition contained in clause [A3050T](#).
2. The Offeror must keep proper records and documentation relating to the origin of the goods, services or both provided to Canada. The Offeror must not, without obtaining before the written consent of the Standing Offer Authority, dispose of any such records or documentation until the expiration of six (6) years after final payment under any contract resulting from the Standing Offer, or until settlement of all outstanding claims and disputes under the Standing Offer, whichever is later. All such records and documentation must at all times during the retention period be open to audit, inspection and examination by the representatives of Canada, who may make copies and take extracts. The Offeror must provide all facilities for such audits, inspections and examinations, and must furnish all such information as the representatives of Canada may from time to time require with respect to such records and documentation.
3. Nothing in this clause must be interpreted as limiting the rights and remedies which Canada may otherwise have pursuant any contract resulting from the Standing Offer.

7.13 Applicable Laws

The Standing Offer and any contract resulting from the Standing Offer must be interpreted and governed, and the relations between the parties determined, by the laws in force in Ontario.

B. RESULTING CONTRACT CLAUSES

The following clauses and conditions apply to and form part of any contract resulting from a call-up against the Standing Offer.

7.1 Statement of Work

The Contractor must perform the Work described in the call-up against the Standing Offer.

7.2 Standard Clauses and Conditions

7.2.1 General Conditions

2035 (2018-06-21), General Conditions - Higher Complexity - Services, apply to and form part of the Contract.

7.3 Term of Contract

7.3.1 Period of the Contract

The period of the resulting call-up will be identified on the approved call-up.

7.3.3 Delivery Date

Delivery must be completed in accordance with the call-up against the Standing Offer.

7.4 Proactive Disclosure of Contracts with Former Public Servants

By providing information on its status, with respect to being a former public servant in receipt of a [Public Service Superannuation Act](#) (PSSA) pension, the Contractor has agreed that this information will be reported on departmental websites as part of the published proactive disclosure reports, in accordance with [Contracting Policy Notice: 2012-2](#) of the Treasury Board Secretariat of Canada.

Contracts awarded to former public servants (FPS) in receipt of a pension or of a lump sum payment must bear the closest public scrutiny, and reflect fairness in the spending of public funds. In order to comply with Treasury Board policies and directives on contracts awarded to FPS, offerors must provide the information required below before the issuance of a standing offer. If the answer to the questions and, as applicable the information required have not been received by the time the evaluation of offers is completed, Canada will inform the Offeror of a time frame within which to provide the information. Failure to comply with Canada's request and meet the requirement within the prescribed time frame will render the offer non-responsive.

Definitions

For the purposes of this clause,

"former public servant" is any former member of a department as defined in the [Financial Administration Act](#) R.S., 1985, c. F-11, a former member of the Canadian Armed Forces or a former member of the Royal Canadian Mounted Police. A former public servant may be:

- a. an individual;
- b. an individual who has incorporated;
- c. a partnership made of former public servants; or
- d. a sole proprietorship or entity where the affected individual has a controlling or major interest in the entity.

"lump sum payment period" means the period measured in weeks of salary, for which payment has been made to facilitate the transition to retirement or to other employment as a result of the implementation of various programs to reduce the size of the Public Service. The lump sum payment period does not include the period of severance pay, which is measured in a like manner.

"pension" means a pension or annual allowance paid under the [Public Service Superannuation Act](#) (PSSA), R.S., 1985, c. P-36, and any increases paid pursuant to the [Supplementary Retirement Benefits Act](#), R.S., 1985, c. S-24 as it affects the PSSA. It does not include pensions payable pursuant to the [Canadian Forces Superannuation Act](#), R.S., 1985, c. C-17, the [Defence Services Pension Continuation Act](#), 1970, c. D-3, the [Royal Canadian Mounted Police Pension Continuation Act](#), 1970, c. R-10, and the [Royal Canadian Mounted Police Superannuation Act](#), R.S., 1985, c. R-11, the [Members of Parliament Retiring Allowances Act](#), R.S. 1985, c. M-5, and that portion of pension payable to the [Canada Pension Plan Act](#), R.S., 1985, c. C-8.

Former Public Servant in Receipt of a Pension

As per the above definitions, is the Offeror a FPS in receipt of a pension? **YES** () **NO** ()

If so, the Offeror must provide the following information, for all FPS in receipt of a pension, as applicable:

- a. name of former public servant;
- b. date of termination of employment or retirement from the Public Service.

By providing this information, Offerors agree that the successful Offeror's status, with respect to being a former public servant in receipt of a pension, will be reported on departmental websites as part of the published proactive disclosure reports in accordance with [Contracting Policy Notice: 2012-2](#) and the [Guidelines on the Proactive Disclosure of Contracts](#).

Work Force Adjustment Directive

Is the Offeror a FPS who received a lump sum payment pursuant to the terms of the Work Force Adjustment Directive? **YES** () **NO** ()

If so, the Offeror must provide the following information:

- a. name of former public servant;
- b. conditions of the lump sum payment incentive;
- c. date of termination of employment;
- d. amount of lump sum payment;
- e. rate of pay on which lump sum payment is based;
- f. period of lump sum payment including start date, end date and number of weeks;
- g. number and amount (professional fees) of other contracts subject to the restrictions of a work force adjustment program.

For all contracts awarded during the lump sum payment period, the total amount of fees that may be paid to a FPS who received a lump sum payment is \$5,000, including Applicable Taxes.

7.5 Payment

7.5.1 Basis of Payment

The Basis of Payment attached hereto as Annex B shall be used to price any call-up made pursuant to this Standing Offer. In consideration of the Contractor satisfactorily completing all of its obligations under the call-up, the Contractor will be paid the firm unit prices stipulated in the call-up, calculated in accordance with Annex B.

No increase in the total liability of Canada or in the price of the Work resulting from any design changes, modifications or interpretations of the Specifications will be authorized or paid to the Contractor unless such design changes, modifications or interpretations have been approved, in writing, by the Standing Offer Authority prior to their incorporation into the Work. Applicable Taxes extra, if applicable.

7.5.2 Method of Payment

One of the following methods of payment will apply and will be identified on the approved call-up:

7.5.2.1 Single Payment

Canada will pay the Contractor upon completion and delivery of the Work in accordance with the payment provisions of the Contract if:

- a. an accurate and complete invoice and any other documents required by the Contract have been submitted in accordance with the invoicing instructions provided in the Contract;
- b. all such documents have been verified by Canada;
- c. the Work delivered has been accepted by Canada.

- or -

7.5.2.2 Monthly Payment

Canada will pay the Contractor on a monthly basis for work performed during the month covered by the invoice in accordance with the payment provisions of the Contract if:

- (a) an accurate and complete invoice and any other documents required by the Contract have been submitted in accordance with the invoicing instructions provided in the Contract;
- (b) all such documents have been verified by Canada;
- (c) the Work performed has been accepted by Canada.

7.6 Invoicing Instructions

1. The Contractor must submit invoices in accordance with the section entitled "Invoice Submission" of the general conditions. Invoices cannot be submitted until all work identified in the invoice is completed.

Each invoice must be supported by a copy of the release document and any other documents as specified in the Contract.

2. Invoices must be distributed as follows:

An electronic copy sent to the Project Authority identified in the resultant Standing Offer for certification and payment.

7.7 Insurance

SACC Manual clause [G1005C](#) (2016-01-28) Insurance

ANNEX A
STATEMENT OF WORK

1.0 Title

National Individual Standing Offer for Sample collection, documentation, packaging and shipment of food samples to designated testing facilities in support of the Canadian Food Inspection Agency's (CFIA) Food Surveillance Program.

2.0 Definitions

| | |
|------------------------------------|---|
| Food-safety Hazard | Any biological, chemical or physical agent present in the food supply that poses a danger to human health. |
| Survey | A surveillance tool used to generate baseline data on the presence of microbial and chemical (including allergens) hazards in foods. The data can be used to support the identification/characterization of new and emerging hazards, trend analysis and risk assessments. |
| Standard Operating Procedure (SOP) | A document prepared by the Offeror(s) outlining detailed procedures to achieve efficiency, quality output and uniformity of performance in the duties. The procedures may cover sample collection, sample handling, data recording, and any other related activities. |
| Food | As defined in <i>Food and Drugs Act</i> , includes any article manufactured, sold or represented for use as food or drink for human beings, chewing gum, and any ingredient that may be mixed with food for any purpose whatever. |
| Commodity | Any product and/or article regulated under any Act or regulations administered or enforced by the CFIA. For the purposes of this statement of work, commodity is limited to foods from the following registered sectors: dairy, egg, meat, honey, fresh and process fruits and vegetables and foods from the non-registered sector. |
| Product Type | Description used by the Project Authority for a group of similar food products, e.g. fresh-cut vegetables, infant formula. |
| Business day | Any day between and including Monday to Friday, excluding national statutory holidays. |
| Offeror(s) | A person or company that undertakes a call-up to provide materials or labor to perform a service or do a job. |
| Perishable | Food items that require refrigeration or freezing, such as raw fruit and vegetable products. |
| Non-Perishable | Food items that are shelf stable and do not require refrigeration or freezing |
| Metropolitan area (MA) | A very large urban area (known as the urban core) together with adjacent urban and rural areas that have a high degree of social and economic integration with the urban core. An MA has an urban core population of at least 100,000, based on the previous census. |
| Sample Integrity | The state in which a sample is free of damage or defects and has not been subjected to conditions that reduce or augment contaminants. |
| Sample Plan | A detailed listing of samples to be collected, including the sample identification numbers, date and location planned, etc.. |

3.0 Statement of Work (SOW) Terminology

3.1 Acronyms

CFIA – Canadian Food Inspection Agency
SOP – Standard Operating Procedure
RTE – Ready-to-eat
SSF – Sample Submission Form
TS – Targeted Survey
FSO – Food Safety Oversight Program

3.2 Forms/Reports

| | |
|-----------------------------------|----------------------|
| Sample Submission Form | 'Form' or 'SSF' |
| Monthly Sample Collection Reports | 'Report #1' |
| Sample Plan | 'Plan' or 'Schedule' |
| Missing Samples Monthly Report | 'Report #2' |

3.3 List of Appendices

- Appendix I: Example Forms and Reports
- Appendix II: Sample Collection, Storage and Shipping Instructions
- Appendix III: Sample Submission Form
- Appendix IV: Requirements for Sample Photos
- Appendix V: Sample Product Types
- Appendix VI: Example Sampling Guidelines

4.0 Objective

The objective of the Work is for the provision of sample collection services, including shipping and handling on an “as and when requested” basis in support of the Canadian Food Inspection Agency’s (CFIA) Food Surveillance Program, and more specifically the Targeted Surveys (TS) and the Food Safety Oversight (FSO) program.

5.0 Background

The CFIA is a federal regulatory agency with a mandate to safeguard food, animals and plants to enhance the health and well-being of Canada’s people, environment and economy.

Targeted surveys are used to gather information regarding the potential occurrence of hazards in food commodities. The microbiological, allergens, chemical additives and residue contaminant targeted surveys aim to establish baseline data on priority and/or emerging hazards in targeted commodities. The FSO is a preventive food safety program for fresh fruit and vegetables and imported and manufactured foods to increase capacity in other high-risk non-meat sectors.

The CFIA requires service providers to collect samples of food products from retail to support the CFIA’s Food Surveillance Programs. The samples collected will be tested by CFIA for various hazards in order to determine the food safety risk to Canadians and identify areas where food safety issues may need to be addressed.

Depending on the results of this testing, the CFIA may be required to take regulatory action under any or all of the Acts it administers or enforces by virtue of section 11 of the *Canadian Food Inspection Agency Act*, or under any other applicable law, on the basis of any information received or obtained in the course of performing the Work under this Standing Offer.

6.0 Scope

The Offeror(s) must provide the following services:

6.1 Sample collection

All samples are considered food products sold at retail and can vary considerably in commodity type, size, weight, and retail price. Samples will be divided into three pricing tiers based on the type of product; the determination of product tier will be at the discretion of Canada and will be listed on the Survey Sample Plan provided to the Offeror(s) prior to commencing sample collection. The product tier list is included in Appendix V: Sample Product Types. It is estimated that tier 1 products will constitute 74.5% of the surveys, 23.5% from Tier 2 and the remaining 2% from tier 3. This estimate is for planning purposes and must not be considered final. Unless a range is indicated on the Survey Sample Plan, collection of a higher tier product for a plan requesting a lower tier product will be paid out at the lower tier rate, unless agreed to in writing by the Project Authority prior to product sample collection. On an “as and when requested” basis, the Offeror(s) must collect and transport samples detailed in the call-up and associated Sample Plan provided by the CFIA. These samples must be collected by the Offeror(s) from the areas across Canada as identified below. The Offeror(s) must provide for the collection of the samples detailed in the Sample Plan, document requested details, package, and ship or deliver samples to a designated testing facility. With the Call-up, the Project Authority will provide a detailed Survey Sample Plan to the Offeror(s) similar to that provided in Appendix I, Example Forms and Reports. The Project Authority will also provide detailed guidelines to support the Survey Sample Plan.

The Offeror(s) must collect samples for these Surveys from the areas across Canada as identified in article 7.0 Tasks and Technical Specifications. The Project Authority will provide detailed requirements which must be included in the Offeror(s)'s sample collection Standard Operating Procedure(s) (SOP(s)). The Offeror(s) will be required to provide accurate and detailed information on the samples collected including, but not limited to, packaging and shipment information.

The CFIA estimates that within an annual period, approximately 22,000 samples will be required to be collected nationwide. These samples will be collected at the retail level. The Offeror(s) must ensure that samples collected provide representation from all National and large regional chains within each MA as well as a variety of smaller regional, local and specialty stores over the course of a month, as stipulated in the Sample Plan, to ensure representative sampling.

These may include, but would not be limited to, samples from the following venue types: grocery stores, U-picks, farmer’s markets, ethnic stores, specialty stores, coffee/tea houses, and juice bars. Additional details on store type may be provided in the detailed Survey Sample Plan provided to the Offeror(s) similar to that provided in Appendix I, Example Forms and Reports.

Collection of samples will be required at each of the following 11 Metropolitan Areas as defined by Statistics Canada for the 2016 Census at the following link

https://www12.statcan.gc.ca/census-recensement/2011/geo/map-carte/ref/cma_ca_ct-rmr_ar_sr/index-eng.cfm :

1. Greater Vancouver Area
2. Metropolitan area of Victoria
3. Metropolitan area of Calgary
4. Metropolitan area of Saskatoon
5. Metropolitan area of Winnipeg
6. Greater Toronto Area
7. Metropolitan area of Ottawa - Gatineau

8. Greater Montreal Area
9. Metropolitan area of Quebec City
10. Metropolitan Area of Halifax
11. Metropolitan Area of Moncton

The estimated sample volumes per 12 month period for each Metropolitan Area are as follows:

| Metropolitan Area | # of Samples ¹ |
|--|---------------------------|
| Greater Vancouver Area | 3500 |
| Metropolitan area of Victoria | 250 |
| Metropolitan area of Calgary | 2450 |
| Metropolitan area of Saskatoon | 300 |
| Metropolitan area of Winnipeg | 400 |
| Greater Toronto Area | 6850 |
| Metropolitan area of Ottawa - Gatineau | 1600 |
| Greater Montreal Area | 4650 |
| Metropolitan area of Quebec City | 500 |
| Metropolitan area of Halifax | 1250 |
| Metropolitan area of Moncton | 250 |
| Total | 22,000 |

¹These numbers are provided as estimates only for planning purposes and in no way are to be construed as final. Actual numbers may vary depending on the CFIA priorities and needs at the time. An example of types of samples required for collection provided in Appendix V, Sample Product Types.

6.2 Procedures

- 6.2.1 The Offeror(s) must provide the samples collected in accordance with the Sample Plan. Refer to Appendix I, Example Forms and Reports for an example of a sample plan. The Offeror(s) must ship and handle samples as outlined in Appendix II, Sample Collection, Storage and Shipping Instructions, as well as any plan specific guidelines provided by the Technical Authority or Designate. Refer to Appendix VI, Example Sampling Guidelines for an example of these guideline documents.
- 6.2.2 The Offeror(s) Standard Operating Procedures (SOP) for sample collection, handling, storage and data quality must be in compliance with the detailed sampling guidelines, which will be provided by the Technical Authority or Designate along with the Sample Plan upon issuance of the first call-up. The Offeror(s) will be required to provide detailed information on the samples collected, including but not limited to, information on product, collection and shipping, as per Appendix III, Sample Submission Form.

Turnaround time for collecting samples

- 6.2.3 The date in the Date Planned field of the Sample Plan will indicate either specific weeks or month. The Offeror(s) must conduct sample collection activities during the week indicated. In the case of a month indicated (ie. 2016-07-01), sample collection activities must be evenly distributed over the month, , unless agreed upon in writing by the Technical Authority or Designate.

7.0 Tasks and Technical Specifications

- 7.1.1** Upon receipt of the call-up the Offeror(s) must conduct sample collection activities as prescribed in the Sample Plan.
- 7.1.2** The Offeror(s) must ensure that samples are collected over the entire metropolitan area over the course of a month, as stipulated in the Sample Plan, to ensure representative sampling.
- 7.1.3** The Offeror(s) must ensure that samples collected provide representation from all National and large regional chains within each MA as well as a variety of smaller regional, local and specialty stores over the course of a month, as stipulated in the Sample Plan, to ensure representative sampling.
- 7.1.4** The Offeror(s) must collect samples as pre-packaged products unless stated otherwise. Where the Offeror(s) must collect a bulk sample, the sample must be packaged individually to avoid direct contact with shipping and-or other material in the same shipping container to ensure the integrity and traceability of the collected product. For general specifications, see Appendix II Sample Collection, Storage and Shipping Instructions. Detailed sampling guidelines will be provided by the Technical Authority or Designate along with the Sample Plan upon issuance of the relevant call up.
- 7.1.5** The Offeror(s) is responsible for the integrity of the sample up to the point of receipt by the testing laboratory.
- 7.1.6** The Offeror(s) must provide a sample submission form with each sample collected. The Offeror(s) must use the Sample Submission Form template, Appendix III, Sample Submission Form, and must complete it electronically. The Offeror(s) must deliver a hardcopy of this form to the testing lab along with the sample material.
- 7.1.7** The Offeror(s) must take digital photos for each sample prior to packaging. Photo submission requirements are as follows:
- The Offeror(s) must provide a minimum of two (2) digital photos in JPG format for each sample in accordance with Appendix IV, Requirements for Sample Photos.
 - The Offeror(s) must submit photos along with Sample Submission Forms, which have been verified by the Offeror(s) for quality control in an electronic format semi-monthly, on CD/DVD or other appropriate media to the Technical Authority or Designate. Media may be returned to the Offeror(s) at their expense, upon request. Other file transfer methods may be considered pending approval from, and at no additional cost to the Technical Authority or Designate. In some cases, the Technical Authority or Designate may request delivery of the sample photo(s) and sample submission forms for clarification or investigation ahead of the reporting schedule.
- 7.1.8** The Offeror(s) must ensure that all photos provided are of sufficient clarity and quality so that all details on the package can be observed. Refer to Appendix IV, Requirement for Sample Photos for photo requirements.
- 7.1.9** The Offeror(s) must submit photos, the digital copy in .pdf format of the Sample Submission Form and the Monthly Sample Collection Report (report #1) to the Technical Authority or Designate no more than ten (10) business days after the end of the month.

- 7.1.10** Samples received without a complete and accurate sample submission form or without a complete set of clear and legible photos will be deemed unfit by the Technical Authority or Designate. Charges associated with these samples will not be accepted.
- 7.1.11** The Offeror(s) must ensure the Sample Submission Form is complete and accurately represents the sample collected. Information in Report #1, Sample Submission Form, and sample photos must be consistent.
- 7.1.12** The Offeror(s) must ensure the samples collected fit the description specified in the Sample Plan and / or sample guidelines provided upon issuance of a call-up. Sample(s) that fail to meet the Sample Plan and the detailed sampling guidelines or the shipping and temperature requirements will be deemed unfit. Re-collection of the sample(s) may be requested by the Technical Authority or Designate. Charges associated with unfit samples will not be accepted by the Technical Authority or Designate.
- 7.1.13** If a sample cannot be collected in accordance with the Sample Plan, the Offeror(s) must contact the Technical Authority or Designate by e-mail to get further instructions at Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca within five (5) business days of the scheduled collection date.
- 7.1.14** The Offeror(s) must ensure there is a designated Quality Officer/Quality Manager to oversee the integrity of sample collection. This individual must oversee and ensure the proper implementation of all items covered in article 7.1 Sample Collection and Transportation and Appendix IV, Requirement for Sample Photos and Appendix II, Sample Collection, Storage and Shipping Instructions and Appendix III, Sample Submission Form. In the event of sampling or form completion errors, a Corrective and Preventive Action Plan (CAPA) must be completed.

8.0 Responsibilities of Canada

The Technical Authority or Designate will provide the Offeror(s) with the following documents:

- 8.1.1** A detailed Sample Plan similar to that shown in Appendix I, Example Forms and Reports. Every effort will be made by the Technical Authority or Designate will provide the Sample Plan no less than ten (10) calendar days prior to the first required sampling date. The Sample Plan provides details to the Offeror(s) regarding sample specifications, including but not limited to, the commodity and product type of samples, approximate sample size, origin and metropolitan area of samples to be collected.
- 8.1.2** Guidelines for the collection of samples that provides detailed sample selection criteria, specific handling instructions and/or shipping requirements will be provided to the Offeror(s) upon issuance of the call up.

These documents may be modified as required during the course of the call-up, based on progress of the survey, CFIA's business requirements and the observations of the Offeror(s).

9.0 Reporting

- 9.1.1** The Offeror(s) must deliver, a Sample Collection Report (report#1) semi-monthly electronically in Microsoft Excel format, to the Technical Authority or Designate, as

specified in Article 12.3 Reporting, as prescribed by the Technical Authority or Designate.

- 9.1.2 The Offeror(s) must provide a Missing Samples Monthly Report (Report #2), electronically in Microsoft Excel format to the Technical Authority or Designate, outlining the samples that were not collected in the previous month and provide a detailed justification for not delivering the samples, no more than ten (10) business days after the end of the month.

10.0 Constraints

The Offeror(s) must adhere to the following constraints:

- 10.1.1 The Offeror(s) must not release any records or information related to their collection activities under this Standing Offer with the CFIA to any entity other than the Technical Authority or Designate.
- 10.1.2 The Offeror(s) must not make any application to the testing facility for testing results. Testing facilities are not permitted to provide testing results to any entity other than the Technical Authority or Designate

11.0 Inspection of Facilities

The Technical Authority or agents of Canada may conduct a site visit and evaluation to verify that the technical capabilities and human and material resources of the Offeror(s) meet the requirements of the Standing Offer. For example, turnaround times, reporting, sampling, shipping and handling procedures may be verified.

On occasion, the CFIA is subject to external audits either by other government departments or foreign countries. The Offeror(s) must participate in any such audit to the extent that the audit applies to the services provided by the Offeror(s)

12.0 Deliverables

12.1 Samples

The Offeror(s) must deliver all samples in accordance with the Sample Plan.

12.2 Sample Submission Form and Photos

The Offeror(s) must provide a duly completed and accurate Sample Submission Form for each sample collected for the survey. The form template provided as Appendix III, Sample Submission Form, must be used.

The Offeror(s) must provide photos for each sample collected for the survey in accordance with Detailed requirements for Photo submission as described in Appendix IV, Requirement for Sample Photos.

12.3 Reporting

12.3.1 Sample Collection Report, Report#1:

This report must contain the following information for all samples received for the month:

Monthly Sample Collection Report, Report #1

This report must contain the following information for all samples received for the month:

- (i) **SAMPLE NUMBER** – The sample number identified in the schedule. This will correlate with an equivalent sample number in the survey to be provided.
- (ii) **Region** – This is identified in the survey and will reflect the location of the sample that was sampled from (ie, Atlantic, Quebec, Ontario, West)
- (iii) **City** – The name of the city where the sample is purchased.
- (iv) **PickupProv** – The name of the province where the sample is purchased.
- (v) **Plan_Code** – This is provided in the survey for each sample.
- (vi) **Description** – Brief plan code description.
- (vii) **Commodity** – This will be dairy, egg, meat, honey, fresh, processed, or IMFD (Import and Manufactured Food) depending on the sample.
- (viii) **Other Sampling Details** – Additional information if needed.
- (ix) **Store_Type** – The type of the store where the sample is purchased. This must be correlated to Survey specification, unless changes are agreed to in writing by the Technical Authority or Designate.
- (x) **Sample Size (g or mL)** – Minimum weight/volume requested of the sample.
- (xi) **Destination Lab** – This code will be assigned to the destination laboratory by CFIA to be used on all reports.
- (xii) **PickUp Contractor** – Name of the Offeror(s)'s company.
- (xiii) **Date Sample** – Date the sample was picked up
- (xiv) **Purchase At (Store name)** – The name of the store where the sample is purchased.
- (xv) **PurchaseAt Address** – The address of the store where the sample is purchased.
- (xvi) **Brand Name** – The brand name of the product.
- (xvii) **Sample Description** – This is a description or common name of the sample The text is to be a detailed description of the actual sample received. In the case of any ambiguity, the Project Authority must be consulted.
- (xviii) **PRODUCT TYPE** – This is provided in the survey for each sample. The value is to be updated if the actual sample received does not match the value received in the detailed Survey Sample Plan. In the case of any ambiguity, the Project Authority must be consulted. The value must match a value for this field that will be provided with the detailed Survey Sample Plan.
- (xix) **Perishable** – This will be either YES or NO.
- (xx) **Storage Condition** – The storage condition of the sample at the store, one of:
 - Refrigerated, or

- Frozen, or
- Room Temperature.

- (xxi) **NoUNIT** - Number of units purchased to make up a sample.
- (xxii) **Sample Size** – A numeric value of the sample size.
- (xxiii) **Sample Size Unit** – The unit used for the sample size. This can be g (gram), kg (kilogram) or other. The value must match a value for this field that will be provided with the detailed Survey Sample Plan.
- (xxiv) **Total Sample Size** – A numeric value of the total sample size of all units making up the sample. The total is to be in the same units as the **Sample Size** above.
- (xxv) **Container Type** – The type of the container used for sample package.
- (xxvi) **ORGANIC** - Yes or No.
- (xxvii) **CERT.BODY** – Organic certification body indicated on label or store shelf. If no certification body is present, use unknown:
- (xxviii) **Other Certification Body** – Enter Name of Certification body if chose OTHER in **CERT.BODY** above.
- (xxix) **SubmitterComment** – Report any deviations of the sample from the Survey, such as change of country of origin, region is different, guidance provided by the Project Authority.
- (xxx) **Country/Origin** – This is the full name as spelled out in the table provided. A table of the country names/codes to use will be provided to the Offeror(s). Alternatively the three letter country code that matches the country of origin for the sample will be acceptable.
- (xxxi) **Domestic/Import** – This will be either Domestic or Import depending on the source of the sample.
- (xxxii) **UPC Number** – The barcode printed on the sample label.
- (xxxiii) **Lot Number** – The lot number of the sample.
- (xxxiv) **Best Before Date** – The Best Before date described on the product package. This date must be entered exactly as indicated on the package. This must be set as a text field, so that Excel does not alter the entry.
- (xxxv) **GROWERIMPORTEDPACKEDDIST** - Company's relationship to the product (i.e. Distributed By; Imported For; Processed by; Other).
- (xxxvi) **Grower / Importer Name**- Name of Grower/importer/manufacturer.
- (xxxvii) **GROWER / IMPORTER (ADDRESS)** - Address of **Grower / Importer Name** above.
- (xxxviii) **Name of Sampler** – Full name of the sampler.
- (xxxix) **Track No** – Tracking number from the courier receipt.

- (xl) **Shipped / Drop off Date (yyyy-mm-dd)** – The date the sample is shipped to or dropped off at the laboratory

12.3.2 Missing Samples Monthly Report, Report #2:

This report must contain the following information for all samples not collected during the month:

- (i) **SAMPLE NUMBER** – The sample number identified on the Sample Plan.
- (ii) **Region** – The region the sample was originally scheduled. This will be provided on the Sample Plan.
- (iii) **City** – The name of the city where the sample was originally scheduled to be purchased.
- (iv) **PickupProv** – The name of the province where the sample was originally scheduled to be purchased.
- (v) **Store_Type** – The type of the store where a sample was scheduled to be purchased. This will be provided on the Sample Plan, if required.
- (vi) **Date_Planned** – Date the sample was scheduled to be picked up, this will be on the Sample Plan.
- (vii) **Plan_Code** – This is provided in the Sample Plan for each sample.
- (viii) **Comments** – Brief explanation of why the sample was missed. Please include any details that may affect re-scheduling.
- (ix) **Action Requested** – Any changes to the original plan, this will be provided by the Technical Authority or Designate, such as city, store type, product type, etc.
- (x) **Date_Reschedule** – Date the sample will be re-scheduled to be collected, this will be provided by the Technical Authority or Designate.

13.0 *Travel and Living Expenses*

Sample collection and delivery activities may require travel outside the home territory of the Offeror(s). Travel and living expenses will not be reimbursed for sample collection activities.

14.0 *Language Requirements*

All written and verbal communication between the Offeror(s) and the Project Authority must be in English or French.

**APPENDIX I
EXAMPLE FORMS AND REPORTS**

Sample Plan:

| SAMPLE NUMBER | REGION | City | PickupProv | DATEPlanned | PLAN_CODE | Description | PRODUCTTYPE | OTHERSAMPLING DETAILS | COMMODITY | STORE_TYPE | WPLESIZE (g or Domestic/Import) | ORIGIN | Destination Lab | PickupContractor | Tier | SmpCat |
|----------------|----------|---------|------------|-------------|-------------|---|-------------|-----------------------|-----------|------------|---------------------------------|--------------------|-----------------|------------------|------|-------------|
| B2016HCC001501 | ATLANTIC | HALIFAX | NS | 11-Apr-16 | 2016_SB3020 | Powdered Infant Formula | | | DRY | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 3 | BACTERIOLOG |
| B2016HCC001502 | ATLANTIC | HALIFAX | NS | 25-Apr-16 | 2016_SB3020 | Powdered Infant Formula | | | DRY | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 3 | BACTERIOLOG |
| B2016HCDM00001 | ATLANTIC | HALIFAX | NS | 25-Apr-16 | 2016_SB3015 | Imported raw/unpasteurized milk cheese | | | DAIRY | | 250G | IMPORT | XXXXXX | XXXXXX | 2 | BACTERIOLOG |
| B2016HCDM00002 | ATLANTIC | HALIFAX | NS | 11-Apr-16 | 2016_SB3015 | Imported raw/unpasteurized milk cheese | | | DAIRY | | 250G | IMPORT | XXXXXX | XXXXXX | 2 | BACTERIOLOG |
| B2016HCDM00601 | ATLANTIC | HALIFAX | NS | 18-Apr-16 | 2016_SB3018 | RAW GROUND BEEF | | | MEAT | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 1 | BACTERIOLOG |
| B2016HCDM00602 | ATLANTIC | HALIFAX | NS | 04-Apr-16 | 2016_SB3018 | RAW GROUND BEEF | | | MEAT | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 1 | BACTERIOLOG |
| B2016HCDM01201 | ATLANTIC | HALIFAX | NS | 04-Apr-16 | 2016_SB3012 | Dried sprouted seeds (whole or powder form) | | | DRY | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 2 | BACTERIOLOG |
| B2016HCDM01202 | ATLANTIC | HALIFAX | NS | 18-Apr-16 | 2016_SB3012 | Dried sprouted seeds (whole or powder form) | | | DRY | | 250G | DOMESTIC OR IMPORT | XXXXXX | XXXXXX | 2 | BACTERIOLOG |

Sample Collection Report (Report #1):

| SAMPLE NUMBER | REGION | City | Pickup/Prov | PLAN_CODE | Detailed Sample Description | COMMODITY | STORE VPE | SAMPLE WEIGHT (g or mL) | Detailed Date | Pickup Contact | On Lab | Detailed Date | Purchase Order Number | Purchase Address | Brand Name | Sample Description (brief) | PRODUCT TYPE | Substrate | Other Information | Submitter | Country/Origin | Domestic/Import | UPC Number | Lot Number | Best Before Date | Personnel Name | Grower/Importer Name | Name of Sampler (First and last name) | Truck No. | Shipped/Received (yy/mm/dd) |
|---------------|--------|------------|-------------|-----------|--|----------------|-----------|-------------------------|---------------|----------------|--------|---------------|-----------------------|------------------|------------|----------------------------|--------------|-----------|-------------------|-----------|----------------|-----------------|------------|------------|------------------|----------------|----------------------|---------------------------------------|-----------|-----------------------------|
| 2016F50RC0003 | WEST | CALGARY AB | 2016_F504R | | Bakery Products (bread/rolls) in plastic bag (all types) | National Chain | 500g | 2016_F504R | XXXX | | | | | | | | | | | | | | | | | | | | | |
| 2016F50RC0003 | WEST | CALGARY AB | 2016_F504R | | Bakery Products (bread/rolls) in plastic bag (all types) | National Chain | 500g | 2016_F504R | XXXX | | | | | | | | | | | | | | | | | | | | | |
| 2016F50RC0021 | WEST | CALGARY AB | 2016_F501R | | Fresh Fruit (Mixed Fruit for Salads Suffites) | National Chain | 500g | 2016_F501R | XXXX | | | | | | | | | | | | | | | | | | | | | |
| 2016F50RC0051 | WEST | CALGARY AB | 2016_F501R | | Fresh Cut Fruit (Mixed Fruit for Salads Suffites) | National Chain | 500g | 2016_F501R | XXXX | | | | | | | | | | | | | | | | | | | | | |
| 2016F50RC0061 | WEST | CALGARY AB | 2016_F501R | | Fresh Cut Fruit (Mixed Fruit for Salads Suffites) | National Chain | 500g | 2016_F501R | XXXX | | | | | | | | | | | | | | | | | | | | | |

Missing Samples Monthly Report (Report #2):

| Contractor: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|------------------|--------|------|------------|------------|-------------|-----------|----------|-----------------|------------------|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|
| Date (dd/mm/yy): | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| SAMPLE NUMBER | REGION | CITY | PickupProv | Store_Type | DATEPlanned | PLAN_CODE | Comments | Date_Reschedule | Action_Requested | | | | | | | | | | | | | | | | | | | | | | |
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APPENDIX II

SAMPLE COLLECTION, STORAGE AND SHIPPING INSTRUCTIONS

COLLECTION SAMPLE INSTRUCTIONS

1. The Offeror(s) must ship or personally deliver the samples to the designated testing facilities. The Offeror(s) must notify the Technical Authority or Designate of any sample(s) in the Sample Plan that cannot be collected and submitted, along with rationale for such. The CFIA, at its discretion, may request substitution of the sample with another in the same tier that can be collected.
2. The Offeror(s) must ship samples to the designated testing facilities in accordance with the following criteria:
 - a. Microbiological samples must be sent by overnight courier.
 - b. Chemical/allergen testing samples that are perishable must be sent by overnight courier.
 - c. Chemical/allergen testing samples that are shelf stable (i.e. not time sensitive) may be sent by any method selected by the Offeror(s)
 - d. Alternately to (a), (b) and (c), the samples may be personally delivered to the testing lab within the specified time limits, where applicable.
 - e. All shipping costs are the responsibility of the Offeror(s).
3. Refer to the Sample Plan for comprehensive sampling requirements including:
 - a. Sample number
 - b. Product type
 - c. Country of origin
 - d. Sampling location (store type and city)
 - e. Other sample details

These sampling requirements are vital to the validity of the Survey. **No substitutions or alterations** of product type, sample number, country of origin, or location are permitted. If a sample cannot be collected in accordance with the Sample Plan, the Offeror(s) must contact the Technical Authority or Designate by e-mail to get further instructions at Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca within five (5) business days of the scheduled collection.

Unless otherwise stated, for each Sample Plan, samples must include:

- The largest number of brands possible
- Representatives of fair trade, premium, generic, organic and non-organic products
- Both domestic and imported products
- As many different countries of origin as possible
- All available packaging types (For example: packaged in plastic, glass, cardboard box, canned, etc)

The Offeror(s) must inform the Technical Authority or Designate immediately if a selection of products is not available to fulfill a specific sampling plan. Multiple samples from the same region, brand and lot will not be accepted, unless requested in the Sample Plan.

Guidelines for the collection of samples will be provided to the Offeror(s) upon issuance of the call up, for more information regarding the selection, sampling, shipping, and recording of sample details for each product.

Sampling Sites

Samples must be collected at retail locations across the MA specified in the Sample Plans. The Offeror(s) must ensure that samples collected provide representation from all National and large regional chains within each MA as well as a variety of smaller regional, local and specialty stores over the course of a month to ensure representative sampling.

Unless otherwise stated, sampling sites must include:

- Mainstream grocery supermarkets,
- Non-traditional grocery supermarkets (Wal-Mart, Costco, Canadian Tire),
- Other conventional retail (ethnic stores, corner stores)
- Natural food stores, and
- Health food stores.

General Sampling Instructions (Refer to guidelines for plan-specific requirements):

- The Offeror(s) must not sample open, broken or damaged products.
- The Offeror(s) must not sample products that are past the “use by” date or the “best before” date.
- The Offeror(s) must collect samples so that they can be tested before the “use by” or “best before” date. Refer to specific guidelines for timeframe.
- The Offeror(s) must not sample products which in any way appear to be damaged, rotten or adulterated.
- The Offeror(s) must not sample more than one (1) sample of the identical brand and variety from the same retailer, within a metropolitan area, for a survey
 - within the same week for fresh produce, meat and milk,
 - within the same month for frozen fruits, frozen dairy products, refrigerated dips, sauces, salad, cheese and lunch meat
 - within three months for dried products (i.e., dried herbs, spices, tea, seed powder, protein powder)
- The Offeror(s) must send samples in their original packaging to the laboratory.
- The Offeror(s) must submit a completed Sample Submission Form with each sample (Appendix III, Sample Submission Form). It is imperative that the country of origin/processing/packaging and/or the importer address be clearly identified on the sample form. Describe the sample brand/type/flavour in as much detail as possible. Include the lot number (stamped in ink on box, carton or can) and/or expiry date of the product if available.
- The Offeror(s) must store sample submission forms and pictures electronically.
- The Offeror(s) must ship samples so that **sample integrity is maintained.**
- The Offeror(s) must ship refrigerated items with ice packs and frozen samples with freezer packs.
- The Offeror(s) must not sample from bulk bins unless specified.

SAMPLE STORAGE AND SHIPPING INSTRUCTIONS

The Offeror(s) must transport samples to the Testing laboratory in accordance with the following standards:

1. All samples must be collected so that they can be tested (including re-test and confirmation test) before the “use by” or “best before” date.
2. Samples that are perishable must be sent by overnight courier.
3. Samples that are shelf stable may be sent by ground unless noted otherwise.

4. The Offeror(s) must store and transport samples under conditions that maintain the integrity of the sample. In order to preserve sample integrity samples must be kept cool from the time they are sampled to delivery at the laboratory. Do not freeze samples that were not sampled frozen, unless authorized by the technical authority or delegate. Produce must be protected from direct contact with ice packs to prevent freezing of samples.
Workspace surfaces must be clean and procedures in place to prevent the introduction or removal of contaminants in the sample at the time of sampling and during sample processing and storage (when required).

In that context, the Offeror(s) must follow the instructions described below:

1. The Offeror(s) must ship samples promptly. The Offeror(s) must store perishable samples that are not shipped immediately within the temperature ranges specified below (#10) prior to shipping. These samples must not be kept stored for more than 24 hours prior to shipping. The Offeror(s) must ship Non-perishable samples within the week/month indicated in DatePlanned of the schedule.
2. For refrigerated samples, it is recommended that the Offeror(s) cool samples rapidly at a temperature between 0 and 5° Celsius prior to shipping to better maintain appropriate temperature control while shipping.
3. The Offeror(s) must transport refrigerated samples with suitable refrigerant capable of maintaining the samples at a temperature between 0 and 10° Celsius unless otherwise stated in specific guidelines.
4. The Offeror(s) must transport refrigerated and frozen samples in insulated shipping containers of rigid construction so that they will arrive at the laboratory in good condition while maintaining the prescribed temperatures.
5. The size of the shipping container must be sufficient to hold the samples, packing and cooling materials while maintaining sample and packaging integrity.
6. For any products in which the store packaging contains holes or perforations, or is susceptible to leakage (eg. Styrofoam tray and plastic wrap, paper wrapper, etc.) , the sample must be sealed in a clean and sanitary outer bag.
7. The Offeror(s) should pack samples tightly to prevent shifting within the shipping container but not too tightly as to compress or damage the samples during transport. The Offeror(s) should use scrunched up newspaper, shredded paper, Styrofoam nuggets, or other suitable material for packing.
8. Shipping containers, refrigerant and packing materials must be clean, dry, sanitary and in good physical condition. Bagged or loose ice must not be used as refrigerant for shipping, dry ice is acceptable but must be handled according to the requirements outlined in the *Transportation of Dangerous Goods Act*.
9. The Offeror(s) must not freeze refrigerated products, unless authorized by the Technical Authority or Designate. Care must be taken to ensure ice packs are not in direct contact with refrigerated samples to avoid freezing the samples.
10. Unless otherwise stated in the sampling guidelines for the specific plan, the offeror must ensure samples are received at the laboratory within the following temperature ranges:
 - Refrigerated and perishable samples: Between 0.0 and 10.0 ° C
 - Frozen samples: Less than -0.0 ° C
 - Non-perishable Samples: Above 0.0 ° C

The Offeror(s) must notify the Technical Authority or Designate within 24hrs when the integrity of a sample or its packaging has been compromised, or when the maximum arrival temperature has been exceeded. The sample will be deemed unfit and must be resampled and resubmitted, at no additional cost.

11. Refrigerated and perishable samples transported in coolers with ice packs, and brought directly to the laboratory within 4-5 hours of sampling by the Offeror(s) will be accepted for analysis even if the temperatures exceed 10°C, given no other reasons are found to reject them.

Delivery Points

Delivery of the samples will be made to the following locations:

| |
|----------------------------|
| Greater Vancouver Area, BC |
| Calgary, AB |
| Saskatoon, SK |
| Longueuil, QC |
| St Hyacinthe, QC |
| Greater Toronto Area, ON |
| Ottawa, ON |
| Guelph, ON |
| Dartmouth, NS |






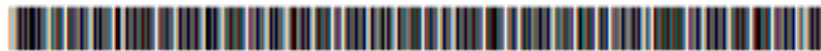


Return of Shipping Containers and associated shipping consumables

If return of shipping containers and associated shipping consumables (such as gel packs) is requested, this will be done at the Offeror(s)' expense and must be arranged to occur with minimal impact on the receiving lab. The Offeror(s) will be responsible for arranging the return of shipping containers/materials and all costs associated with the retrieval of shipping containers/materials. (E.g. coolers, Ice packs, etc.)

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APPENDIX III

SAMPLE SUBMISSION FORM

| | | | |
|--|--|---|--|
|  | | Canadian Food Inspection Agency / Agence canadienne d'inspection des aliments | |
| 2017-2018 Targeted Surveys | | Date Received / Date de réception | |
| Function / Fonction | | Domestic | |
|  | | Received By / Reçu par | |
| Date Sampled / Date d'échantillonnage | | Inspection Sample No. (pls enter the full ID): | |
| 2017-11-15 | | C2013ABCD01234 | |
| Laboratory / Laboratoire | | 0 | |
| Sampling Plan / Plan d'échantillonnage | |  | |
| 2013_SB567 | |  | |
| Sampled At / Échantillonné à | | Business Address / Adresse commerciale | |
| Anystore | | 12345 Anystreet, Ottawa, ON | |
| Country of Origin / Pays d'origine | |  | |
| Canada | | | |
| Manufactured By | | Business Address / Adresse commerciale | |
| Business Name / nom commercial | | 1234 ThisStreet, Toronto, ON | |
| Anycompany | | | |
| Submitter Name / Nom de l'envoyeur | | Submitter Office / Bureau de l'envoyeur | |
| JOHN SMITH | | 0 Ottawa | |
| Phone Number / no de téléphone | | | |
| Comments / Commentaires | | | |
| N/A | | | |
| Organic / biologique | | Certification Body | |
| No | | N/A | |
| | | Other Certification Body | |
| | | N/A | |
| Sample Description / Description de l'échantillon | | | |
| Milk Chocolate with Hazelnut Pieces | | | |
|  | | | |
| Best Before Date / Meilleur | | Lot # | |
| JAN 1, 2018 | | L1234 | |
| UPC #: | | 01234567890 | |
| Product Type / type de produit | | Process / Processus | |
| Chocolate Products | |  | |
| | |  | |
| Brand Name / marque | | Allbrand | |
| Unit Size / Taille de l'unité | | Unit of Measure / Unité de | |
| 100 | | g | |
| No. of Units / Nbre d'unités | | Total Sample size | |
| 1 | | 100 g | |
| Total Weight / Poids total* | | 0.100 kg | |
| Storage / Entreposage | | Container Type / Type d'emballage | |
| ROOM TEMPERATURE | | CARBOARD BOX | |

* density for fluid measures is approximated at 1g/mL

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APPENDIX IV

REQUIREMENT FOR SAMPLE PHOTOS

The Offeror(s) must take at least 2 digital photos of every sample and must forward verified photos to the Technical Authority or Designate by the 15th day of the following month. . Additional sample photo(s) will be requested when details of the sample are not captured. Photo size is between 1600 X 1200 ppi and maximum 2592 X 1944 ppi. Samples associated with any blurry photos or photos not meeting the minimum resolution size will be automatically rejected.

The Offeror(s) must ensure all information entered into the SSF and reports is visible and verifiable, if present on the packaging, in the digital photos. If the product information is not verifiable using the digital photos, the sample will be rejected, and the charges associated with this sample will not be accepted.

- 1 or more photos must clearly show the entire sample.
- 1 or more photos must clearly show all sub-units collected, including the "Best Before" date and lot number of all sub-units.
- 1 or more photos must clearly show the product information printed on the product, i.e. Brand, lot number, expiry date, list of ingredients, manufacturer, and country of origin, etc.
- All sides of the product must be captured in the photos, regardless of information present.
- All photos must clearly show the sample number and plan code (marked or labeled by the sampler). The sample number in the photos must not be digitally altered or added.

Each sample must be photographed with the following information (if present on the packaging), clearly and legibly displayed. Blurry or illegible photos or photos missing information will be rejected and may result in the sample being deemed unfit and must be resampled and resubmitted at no additional cost to the CFIA.

- Manufacturer/company name
 - Brand Name
 - Product Type
 - List of Ingredients
 - Sample Number
 - Country of Origin
 - Lot number
 - UPC number
 - Inspection Legend and Establishment Number (if applicable)
 - Preparation instructions/Cooking instructions (if applicable)
- All photos must be in jpg format. Photo files must be named with Sample Number in the beginning, followed by letter(s) at the end to identify the side of the package. In case of more than 1 photo are taken from one side, add number at the end, i.e. C2014ABCD12345_F1.jpg
 - 'F' for Front view
 - 'B' for Back view
 - 'L' for Left view

- 'R' for Right View
- 'T' for Top view
- 'BM' for Bottom view
-

- Boxed items may require seven or more pictures to capture all sides (Front, Back, Left, Right, Top, Bottom and entire box), as well as complete label information.
- Submitted sample photos are somewhat expected to be similar to the ones below. The quality of the photos must be good enough to get any required information including Universal Product Code (UPC) and List of Ingredients (LOI) if needed once zoomed in.
- Sticker, tape, or any other marking object must not block the printing on original package.
- See below as an example of these photos:

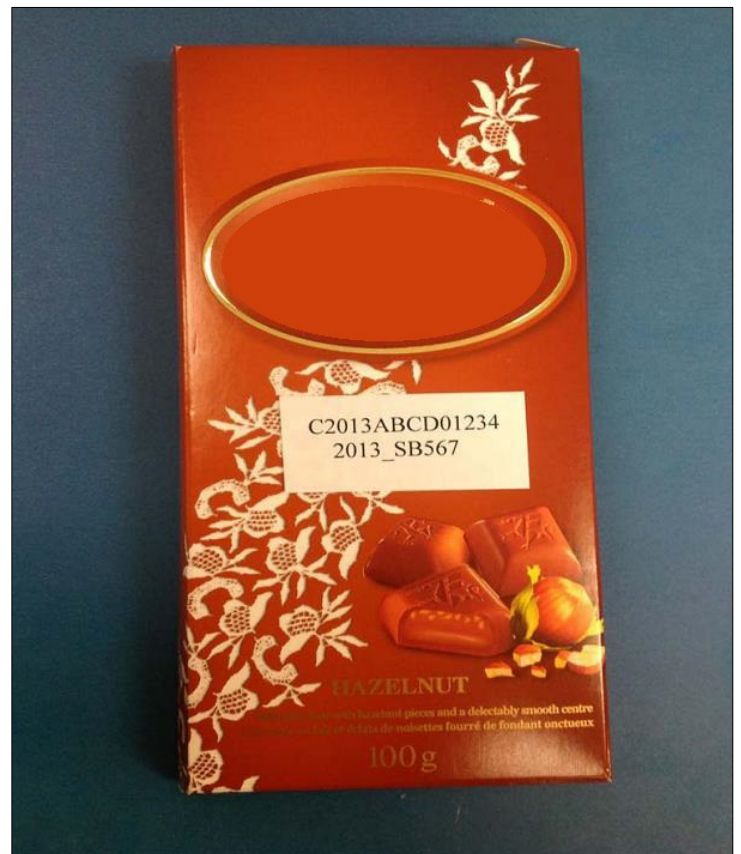
- Photo #1: C2012ABCD01234_B
- Photo #2: C2012ABCD01234_F

Photo #1 C2012ABCD01234_B



Photo #2 C2012ABCD01234_F1

Photo #2: C2012ABCD01234_F



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APPENDIX V

SAMPLE PRODUCT TYPES

These products are provided as examples only for planning purposes. They are in no way be construed as final. Actual products may vary depending on the CFIA priorities and needs at the time. The categorization and/or addition of product types are at the discretion of the Technical Authority or Designate. The Tier will be identified on the Sample Plan. In situations where the required mass of a product renders the product collection, in the opinion of the technical authority, unsustainable at the indicated tier the technical authority, or delegate, reserves the right to increase the tier of a product for a specific plan. This change will be clearly indicated in the sampling guidelines and on the sample plan.

Tier 1:

Fresh Herbs (Conventional)

Including, for example, bulk, pre-packaged, washed, fresh-cut or mixed, excluding dried herbs and organic fresh herbs:

- Cilantro
- Oregano
- Parsley
- Savory
- Rosemary

Fresh Fruit and Vegetables

Including, for example, bulk, pre-packaged, washed, fresh-cut, or mixed:

- Cucumber
- Lettuce
- Spinach
- Mixed Greens
- Mushrooms
- Melon
- Berries
- Bell Pepper
- Mango
- Potatoes
- Fresh-cut Mixed Vegetables or fruits, with or without dressing or dips
- Fresh Corn

Excludes Papaya and Durian (tier 2)

Processed Fruit and Vegetables

Including, for example, bulk, pre-packaged, frozen, pureed, cut, or mixed (excludes dried fruit and vegetables except for potatoes):

- Stir-fry mixes
- Frozen corn and vegetables
- Pickles
- Tomato Sauce
- Apple Sauce
- French fries
- Potato Flakes

Excludes Papaya and Durian (tier 2)

Fresh Sprouts and microgreens

Including, for example, bulk, pre-packaged, washed, mixed (excludes dried sprouted seeds, sprout powders and seeds for sprouting):

- Bean Sprouts
- Alfalfa Sprouts
- Wheatgrass
- Broccoli microgreens
- Pea shoots
- Sunflower microgreens

Nuts and Nut Products

Including, for example, in-shell and shelled nuts, cut and ground nuts, nut powders and nut spreads and butters (excludes sprouted nuts and sprouted nut products, if sampled for a sprouted seed plan):

- Almond
- Brazil Nut
- Peanut
- Pecan
- Pistachio
- Walnut

Beans and Bean Products (including Legumes)

Including, for example, dried, canned and ground beans, bean pastes, soy and soy products (not listed elsewhere), chickpeas and chickpea products:

- Kidney Beans
- Lima Beans
- Soy Beans
- Chickpea and Chickpea products (eg. Hummus)
- Lentils
- Soy Butter
- Pea Flour
- Dried Peas

Non-Alcoholic Beverages

Including, for example, fresh, frozen, canned (excluding dairy products):

- Fruit and Vegetable Juices (fresh, concentrate, cold pressed, unpasteurized, canned, etc.)
- Soft Drinks
- Bottled Water
- Flavoured drinks
- Sport Drinks
- Rice and Soy Milk
- Drink mixes

Milk and Dairy Products (excluding cheese)

Including, for example, fresh, frozen, canned and dried:

- Milk
- Milk Powder
- Yogurt
- Ice Cream
- Cream

Condiments, Sauces and Spreads

Including, for example:

- Ketchup
- Prepared Mustard
- Salad Dressings
- Cooking and Pasta Sauces
- Syrup
- Tahini
- Preserves
- Butters and spreads, not included elsewhere
- Vinegar

Oils and Shortenings

Including, for example:

- Olive Oil
- Vegetable Oil
- Animal Fats including Lard
- Butter
- Margarine
- Shortening

Desserts, Candy and Snacks (excluding cakes)

Including, for example:

- Cookies
- Fruit Snacks
- Licorice
- Pudding and Custards
- Chocolate
- Candy
- Dessert Toppings
- Fresh, Frozen, and prepackaged Desserts, excluding Cakes
- Corn or Potato chips (other vegetable chips in tier 2)
- Crackers
- Popcorn
- Chocolate Bars

Cooking and Baking Ingredients:

Including, for example (unless otherwise listed in tier 2):

- Baking Mixes
- Baking Powders
- Gelatin Products
- Pie Fillings
- Chocolate Chips and baking chocolate
- Raisins
- Cocoa Powder
- Sugar
- Molasses

Seeds, Grains and Related Products (excluding items listed under tier 2)

Including, for example:

- Whole grain, powder, and flours of wheat, rye, barley and other cereals
- Rice and Rice powders and flours
- Corn Products
- Couscous
- Seeds, such as sesame, sunflower and pumpkin seeds
- Products containing sprouted nuts, seeds or grains, not sampled as part of a sprouted seed or product plan. (Products sampled under a plan not specifying “Sprouted” will, for the purpose of this standing offer be classified as if the product contains no sprouted ingredients.)
- Pasta and Breads
- Breakfast Cereals (excluding infant and toddler cereals)

Meat and Eggs

Including, for example, fresh, cooked, uncooked, canned, pickled (Excluding fish and seafood):

- Ground meat
- Sausage
- Deli meats
- Smoked meats
- Whole Muscle (steak, breast, etc.)
- Ready to Cook meat products (Chicken strips, hamburgers, marinated steak or breast pieces, etc.)
- Shell Eggs
- Egg Products

Meat and Dairy Alternatives

Including, for example:

- Tofu and other meat analogues (Soy and vegetable based)
- Dairy Alternatives

Infant / Toddler Food (excluding Cereals, Juices and Formula)

Including, for example:

- Infant Biscuits
- Toddler Snacks
- Toddler meals
- Infant Food (non-cereal)
- Baby Food Puree

Fish and Seafood

Including, for example:

- Canned Fish and Seafood, including canned smoked products
- Imitation crab, lobster and seafood products
- Products made with fish paste
- Fish balls
- Ready-to-Eat Pickled or marinated fish and seafood products (Marinated ready-to-cook filets and shellfish will be classified the same as an unmarinated version of the product)
- Herrings, sardines and anchovies

Alcoholic Beverages (Beer and Coolers)

Including, for example:

- Beer
- Coolers

Excludes Wine and Sprints

Processed Products not listed elsewhere

Including, for example:

- Prepared Salads
- Canned soup and soup mixes
- Pizza Products
- RTE Meals

Tier 2:

Fresh Herbs (Organic)

Including, for example, bulk, pre-packaged, washed, fresh-cut or mixed, excluding all dried herbs and conventional fresh herbs:

- Cilantro
- Oregano
- Parsley
- Savory
- Rosemary

Dried Herbs (Conventional and Organic)

Including, for example, bulk, pre-packaged, or mixed, excluding all fresh herbs:

- Cilantro
- Oregano
- Bay Leaf
- Curry Leaf
- Dill

Dried Spices (Conventional and Organic)

Including, for example, bulk, pre-packaged, or mixed, excluding all fresh products (eg. Mustard greens, minced fresh garlic, fresh onions, etc.):

- Nutmeg
- Black Pepper
- Cloves
- Garlic Powder
- Turmeric
- Mustard Seed
- Spice Mixes

Ancient and Specialty Seeds, Grains and Related Products (excluding items listed under tier 1)

Including, for example, whole grains, powder, and flours and products of

- Spelt
- Tricale

- Kamut
- Amaranth
- Quinoa
- Teff
- Hemp
- Chia

Products containing these grains or seeds that are not sampled as part of a product plan requesting these grains will, for the purpose of this standing offer, be classified as if the product contains no ancient or specialty grain ingredients.

Gluten Alternative Flours (excluding items listed under tier 1)

Including, for example, whole grains, powder, and flours and products of

- Arrowroot flours and products
- Coconut flours
- Guar Gum

Cheese

Including, for example:

- Cheese (non-dairy cheeses will be captured in tier 1 under Dairy Alternatives)

Tea and Coffee (excluding RTE beverages)

Including, for example, whole bean, loose leaf, ground, tea bags and single serve (ie. K-cup, Tdisc):

- Coffee Beans
- Coffee Grounds
- Herbal Tea
- Black Tea
- Green Tea

Dried Fruits and Vegetables (excluding Raisins)

Including, for example:

- Dried Mushroom
- Prunes
- Dried Apricots
- Mixed Fruits and nuts
- Dried Dates
- Banana chips
- Carrot Chips

Chips, not corn or potato

Including, for example:

- Vegetable chips
- Dried/processed pea products
- Vegetable crisps

Dried Sprouted Seeds, Grains and Related Products (excluding fresh sprouts)

Including, for example:

- Products containing sprouted nuts, seeds or grains, sampled as part of a sprouted seed or product plan.
- Seeds for Sprouting
- Products containing dried sprouted seeds or nuts

Products sampled under a plan not specifying “Sprouted” will, for the purpose of this standing offer be classified as if the product contains no sprouted ingredients.)

Alcoholic Beverages (excluding Beer and Coolers)

Including, for example:

- Wine
- Spirits

Cakes

Including, but not limited to:

- Cakes
- Tarts
- Cheese Cake

Fish and Seafood

Including, for example, fresh or frozen (canned products in tier 1):

- All Finfish, excluding Halibut, Sturgeon and Sablefish (Black Cod)
- All Shellfish and Mollusks, excluding Lobster
- Salted Cod
- Smoked fish and seafood, fresh or frozen (canned smoked seafood in tier 1)

Tier 2 Products not listed elsewhere:

Including, for example:

- Seaweed Products
- Protein Liquid (excluding Protein Powder)
- Meal Replacements (excluding infant formula)
- Infant Cereal
- Macadamia Nuts
- Pine Nuts
- Papaya (Conventional and Organic)
- Durian

Tier 3:

Infant Formula

Including, for example:

- Infant and transition formulas made from Dairy products, soy or other ingredients

Protein Powders

Including, for example:

- Protein Powders made from whey, soy, seeds or other ingredients

Products sampled under a plan specifying “Sprouted” but not protein powder will, for the purpose of this standing offer be classified as tier 2, sprouted seed powder.

Fish and Seafood

- Halibut
- Sablefish (Black Cod)
- Lobster
- Sturgeon
- Roe and Caviar
- Sushi Grade Fish

Edible Insects

Including, for example:

- Ground insects
- Whole insects
- Products of edible insects

Botanical Powders and Extracts (excluding items listed elsewhere)

Including, for example:

- Aloe Vera Powder
- Acia Powder
- Blueberry Powder
- Powdered Greens

APPENDIX VI

EXAMPLE SAMPLING GUIDELINES

Sampling Guidelines for National Chemical Residue Monitoring Program - Fiscal Year 2018/19 –

2018-2019 Veterinary Drugs, Pesticides and Metals in Imported Cheeses – Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **NCRMP 2018-2019 Dairy Sampling Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Organic
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact CFIA.NCRMPSamples-EchantillonsPNSRC.ACIA@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Veterinary Drugs, Pesticides and Metals in Imported Cheeses

Sample Plan Code: D8CHE02

Sample Identification Numbers: DCR18-30001 to DCR18-30100

Special instructions: At least 5% of products sampled should be organic products. Please indicate on the sample submission form, the name of the organic certification body that has certified the product being sampled. Please look carefully at the sampling plan to see which sample number needs to be Organic.

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot): 500 g or 500 mL

**Veterinary Drugs, Pesticides and Metals in Imported Cheeses:
DCR18-30001 to DCR18-30100**

| Sample Type | DO Sample A Variety Of | DO NOT sample |
|-------------|--|--|
| | <ul style="list-style-type: none"> • A minimum of 500 g or 500 mL or 5 packages of product (total weight of at least 500g) • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, gluten free, Kosher, Halal, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • ONLY sample pre-packaged products | <p align="center">Products of Canada</p> |
| Cheese | <ul style="list-style-type: none"> • Commercially pre-packaged; Fresh, soft, semi-soft, semi-hard, or hard cheeses; containing herbs/spices (e.g. cumin, mixed herbs, garlic), fruits, or nuts • Brie, Camembert, ricotta, cottage, curds, blue, Gorgonzola, mozzarella, bocconcini, Havarti, Monterey Jack, Swiss, Cheddar, Edam, Limburger, Tilsit, cambozola, Gruyère, smoked, provolone, Emmental, raclette, Stilton, Colby, Munster, chèvre, Boursin, Roquefort, Gouda, and Jarlsberg, Parmesan or Parmigiano-Reggiano, Grana Padano, pecorino, Romano, | <ul style="list-style-type: none"> • Processed cheese products (slices, spray, strings, snacks, etc.) |

| | | |
|--|---|--|
| | Asiago, brick, cream, fontina, Manchego, mascarpone, goat, sheep, feta, vegetarian, paneer, and halloumi; Other specialty/regional cheeses <ul style="list-style-type: none">• Other specialty/regional cheeses | |
|--|---|--|

2018-2019 Pesticides, PAHs, Dioxins, PCBs in Domestic Processed Fruits and Vegetables – Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Organic
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **NCRMP 2018-2019 Processed Products Sampling Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact CFIA.NCRMPSamples-EchantillonsPNSRC.ACIA@canada.gc.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Pesticides, PAHs, Dioxins, PCBs in Domestic Processed Fruits and Vegetables

Sample Plan Code:

| Domestic Plan Code | Sample Type |
|---------------------------|--------------------------|
| FP8FJC01 | FRUIT JUICES, CANNED |
| FP8FJF01 | FRUIT JUICES, FROZEN |
| FP8FOC01 | FRUIT, CANNED |
| FP8FOF01 | FRUIT, FROZEN |
| FP8JJS01 | JAMS/JELLIES/MARMALADES |
| FP8TBP01 | TOMATO BASED PRODUCTS |
| FP8VEB01 | VEGETARIAN BEANS, CANNED |
| FP8VJC01 | VEGETABLE JUICE, CANNED |
| FP8VOC01 | VEGETABLE, CANNED |
| FP8VOF01 | VEGETABLE, FROZEN |

Important: The term “CANNED” in Sample type means prepackaged.

Sample Identification Numbers: PCR18-30001 to PCR18-30150

Special instructions: At least 5% of products sampled should be organic products. Please indicate on the sample submission form, the name of the organic certification body that has certified the product being sampled. Please look carefully at the sampling plan to see which sample number needs to be Organic.

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g or 500 mL or an addition of packages of product totaling minimum 500 g

**Pesticides, PAHs, Dioxins, PCBs in Domestic Processed Fruits and Vegetables:
PCR18-30001 to PCR18-30150**

| Sample Type | DO Sample A Variety Of | DO NOT sample |
|---|--|---|
| | <ul style="list-style-type: none"> • 500 g or 500 mL or an addition of packages of product totaling minimum 500 g. • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, gluten free, Kosher, Halal, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • ONLY sample pre-packaged products | <ul style="list-style-type: none"> • Imported Products • Fresh fruits or vegetables |
| Canned Fruits, Fruit Products, Canned Vegetables and Vegetable Products | <ul style="list-style-type: none"> • Apples or Apple Sauce • Cherries (Sour), Cherries (Sweet), Cherries (Maraschino, Crème de Menthe or Cocktail) • Fruit Cocktail • Fruits for Salad • Fruit Salad • Peaches, Pears, Plums, Strawberries, | <ul style="list-style-type: none"> • Fresh fruits or vegetables • Beans in sauces/syrup • Vegetables in Sauces • Meal substitutes • Anything containing meat |

| | | |
|-------------------------------------|--|---|
| | <ul style="list-style-type: none"> Blueberries Mixed Vegetables Beans (Green or Wax), Lima Beans, Canned Beans Corn (Whole, Cut kernel, or On the Cob), Corn (Cream Style) Potatoes (White or Sweet), Pumpkin, Squash, Spinach, Mushrooms, Peas, Carrots, Peas and Carrots, Apricots (Whole or Halved), Beets, Asparagus Tomatoes (Whole, Diced, or Crushed), Tomato Juice, Concentrated Tomato juice, Tomato (Puree, Pulp, or Paste), Tomato (Catsup or Chili Sauce) | |
| Frozen Fruits and Frozen Vegetables | <ul style="list-style-type: none"> Apples, Blueberries, Strawberries (Whole or Sliced), Cherries (Sour or Sweet), Peaches Apricots, Asparagus, Lima Beans, Broccoli, Brussels Sprouts, Carrots, Cauliflower, Whole Kernel Corn, Corn on Cob Peas, Peas and carrots, Fried Potatoes, Squash (Cooked or Uncooked), Rhubarb, Spinach Fruit Cocktail Fruits for Salad Fruit Salad Mixed Vegetables | <ul style="list-style-type: none"> Frozen meals Frozen fruits or vegetables in sauces Anything containing meat |
| Jams | <ul style="list-style-type: none"> Any Fruit Jam Any Fruit Jam with Pectin Apple (or Rhubarb) with any fruit Jam | <ul style="list-style-type: none"> Anything containing nuts |
| Jellies | <ul style="list-style-type: none"> Any fruit Jelly Any fruit Jelly with pectin | <ul style="list-style-type: none"> Anything containing nuts |
| Citrus Marmalade | <ul style="list-style-type: none"> Any citrus fruit marmalade Any citrus fruit marmalade with pectin | |
| Juice | <ul style="list-style-type: none"> Any fruit juice Any canned vegetable juice with no water added Any concentrated fruit juice Any frozen fruit juice from concentrate Canned fruit juice Must contain the word “Juice” in the name | <ul style="list-style-type: none"> Vegetable cocktails Smoothie blends Fruit flavored beverage Dry powder mixes Sparkling juices |

2018-2019 – Pesticides, PAHs, Dioxins, PCBs, Metals in Imported Processed Fruits and Vegetables – Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **NCRMP 2018-2019 Processed Products Sampling Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact CFIA.NCRMPSamples-EchantillonsPNSRC.ACIA@canada.gc.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Pesticides, PAHs, Dioxins, PCBs, Metals in Imported Processed Fruits and Vegetables

Sample Plan Code:

| Import Plan Code | Sample Type |
|------------------|--------------------------|
| FP8FJC02 | FRUIT JUICES, CANNED |
| FP8FJF02 | FRUIT JUICES, FROZEN |
| FP8FOC02 | FRUIT, CANNED |
| FP8FOF02 | FRUIT, FROZEN |
| FP8JJS02 | JAMS/JELLIES/MARMALADES |
| FP8PIP02 | PICKLED PRODUCTS |
| FP8TBP02 | TOMATO BASED PRODUCTS |
| FP8VEB02 | VEGETARIAN BEANS, CANNED |
| FP8VOC02 | VEGETABLE, CANNED |
| FP8VOF02 | VEGETABLE, FROZEN |

Important: The term “CANNED” in Sample type means prepackaged.

Sample Identification Numbers: PCR18-40001 to PCR18-40200

Special instructions: At least 5% of products sampled should be organic products. Please indicate on the sample submission form, the name of the organic certification body that has certified the product being sampled. Please look carefully at the sampling plan to see which sample number needs to be Organic.

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g or 500 mL or an addition of packages of product totaling minimum 500 g

**Pesticides, PAHs, Dioxins, PCBs, Metals in Imported Processed Fruits and Vegetables:
PCR18-40001 to PCR18-40200**

| Sample Type | DO Sample A Variety Of | DO NOT sample |
|---|--|---|
| | <ul style="list-style-type: none"> 500 g or 500 mL or an addition of packages of product totaling minimum 500 g. Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, gluten free, Kosher, Halal, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products ONLY sample pre-packaged products | <ul style="list-style-type: none"> Product of Canada Fresh fruits or vegetables |
| Canned Fruits, Fruit Products, Canned Vegetables and Vegetable Products | <ul style="list-style-type: none"> Apples or Apple Sauce Cherries (Sour), Cherries (Sweet), Cherries (Maraschino, Crème de Menthe or Cocktail) Fruit Cocktail, Fruits for Salad, Fruit Salad | <ul style="list-style-type: none"> Fresh fruits or vegetables Beans in sauces/syrup Vegetables in Sauces Meal substitutes Anything containing meat |

| | | |
|------------------------------|---|--|
| | <ul style="list-style-type: none"> • Peaches, Pears, Plums, Strawberries, Blueberries • Mixed Vegetables • Beans (Green or Wax), Lima Beans, Canned Beans • Corn (Whole, Cut kernel, or On the Cob), Corn (Cream Style) • Potatoes (White or Sweet), Pumpkin, Squash, Spinach, Mushrooms, Peas, Carrots, Peas and Carrots, Apricots (Whole or Halved), Beets, Asparagus • Tomatoes (Whole, Diced, or Crushed), Tomato Juice, Concentrated Tomato juice, Tomato (Puree, Pulp, or Paste), Tomato (Catsup or Chili Sauce) | |
| Frozen Fruits and Vegetables | <ul style="list-style-type: none"> • Apples, Blueberries, Strawberries (Whole or Sliced), Cherries (Sour or Sweet), Peaches • Apricots, Asparagus, Lima Beans, Broccoli, Brussels Sprouts, Carrots, Cauliflower, Whole Kernel Corn, Corn on Cob Peas, Peas and carrots, Fried Potatoes, Squash (Cooked or Uncooked), Rhubarb, Spinach • Fruit Cocktail • Fruits for Salad • Fruit Salad • Mixed Vegetables | <ul style="list-style-type: none"> • Frozen meals • Frozen fruits or vegetables in sauces • Anything containing meat |
| Jams | <ul style="list-style-type: none"> • Any Fruit Jam • Any Fruit Jam with Pectin • Apple (or Rhubarb) with any fruit Jam | <ul style="list-style-type: none"> • Anything containing nuts |
| Jellies | <ul style="list-style-type: none"> • Any fruit Jelly • Any fruit Jelly with pectin | <ul style="list-style-type: none"> • Anything containing nuts |
| Citrus Marmalade | <ul style="list-style-type: none"> • Any citrus fruit marmalade • Any citrus fruit marmalade with pectin | |
| Juice | <ul style="list-style-type: none"> • Any fruit juice • Any concentrated fruit juice • Any frozen fruit juice from concentrate • Canned fruit juice • Must contain the word “Juice” in its name | <ul style="list-style-type: none"> • Smoothie blends • Fruit flavored beverage • Dry powder mixes • Sparkling juices |
| Pickles, Relishes, Chutneys | <ul style="list-style-type: none"> • Any fruit pickle • Any vegetable pickle | <ul style="list-style-type: none"> • Pickled flavoured products |

2018-2019 Pesticides and Metals in Imported Cheeses – Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Organic
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **NCRMP 2018-2019 Honey Sampling Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact CFIA.NCRMPSamples-EchantillonsPNSRC.ACIA@canada.gc.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Pesticides and Metals in Imported Honey

Sample Plan Code: H8MIS02

Sample Identification Numbers: HCR18-30001 to HCR18-30100

Special instructions: At least 5% of products sampled should be organic products. Please indicate on the sample submission form, the name of the organic certification body that has certified the product being sampled. Please look carefully at the sampling plan to see which sample number needs to be Organic.

Packaging Type: All packaging types (pre-packaged foods only)

**Minimum Total Sample Size (all sub-samples must be the same lot):
500 g or 500 mL**

**Pesticides in Imported Honey:
HCR18-30001 to HCR18-30100**

| Sample Type | DO Sample A Variety Of | DO NOT sample |
|-------------|--|---|
| | <ul style="list-style-type: none"> • A minimum of 500 g or 500 mL or 5 packages of product (total weight of at least 500g) • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, gluten free, Kosher, Halal, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • ONLY sample pre-packaged products | <p>Products of Canada</p> |
| Honey | <ul style="list-style-type: none"> • Commercially pre-packaged honey that contains in its common name "Honey" only or accompanied with the name of the blossom • Any type of container • Any grade such as "Grade no. X" or "No. 1", "No. 2", "No. 3" • Any colour such as white; golden; amber; dark • Any form such as liquid, creamed, pressed, pasteurized. • Blended (Specify all country of origins on Sample Submission Form) | <ul style="list-style-type: none"> • Product that does not contain the word "Honey" in its name • Product of Canada or Canadian honey |

Sampling Guidelines for Targeted Surveys for Chemistry - Fiscal Year 2018/19 –

2018-2019 Phthalates in Flatbread and Vegan Products - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Phthalates in Flatbread and Vegan Products sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Phthalates in Flatbread and Vegan Products

Sample Plan Code: 2018_SRDEHP

Sample Identification Numbers: C2018PHTH00001 to C2018PHTH00750

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 100 g, 100 mL, or 5 packages (total weight of at least 100 g)

Phthalates in Flatbread and Vegan Products: C2018PHTH00001 to C2018PHTH00750

| Commodity | DO Sample | DO NOT sample |
|-----------|-----------|---------------|
|-----------|-----------|---------------|

| | | |
|----------------|--|--|
| Flatbread | <ul style="list-style-type: none"> • Prepackaged pita, focaccia, naan, roti, pre-baked pizza crust, etc.; • Plain, multigrain, whole grain | <ul style="list-style-type: none"> • Wraps/tortillas • Pizza mix, pizza dough |
| Vegan products | <ul style="list-style-type: none"> • Prepackaged vegan burgers/sausages/nuggets, tofu, cheese/cheese spread alternative, vegan mayonnaise | <ul style="list-style-type: none"> • Burger mixes • Canned products • Fat-free products |

2018-2019 Aflatoxins in Cereal Grain Flours, Spices, and Nuts - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Aflatoxins in Cereal Grain Flours, Spices, and Nuts Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Aflatoxins in Cereal Grain Flours, Spices and Nuts

Sample Plan Code: 2018_SB433

Sample Identification Numbers: C2018AFLA00001 to C2018AFLA01000

Packaging Type: All available packaging types (pre-packaged, plastic, glass, canned, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, 5 packages (total weight of at least 200 g)

Aflatoxins in Cereal Grain Flours, Spices, and Nuts: C2018AFLA00001 to C2018AFLA01000

| Commodity | DO Sample | DO NOT sample |
|-----------|---|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g or 1000 mL or 5 packages (total weight of at least 200 g) of product • Generally, unless otherwise stated sample a wide variety of shelf-stable, Halal, Kosher, fair trade, gluten free, organic and non-organic, premium, generic, low-carb, diabetic, | |

| | | |
|---------------------|--|---|
| | <p>plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • <u>Only sample pre-packaged products</u> | |
| Spices | <ul style="list-style-type: none"> • Whole, dried or ground • Allspice, annatto, anise/star anise, chili powder, chili flakes, cardamom, caraway, cassia/cinnamon, curry leaves, clove, cumin, celery seed, fennel, fenugreek, garlic powder, ginger powder, kaffir lime leaves, mace, mustard seed, nutmeg, pepper (white, black, red, pink, cayenne or mixed peppers), paprika (hot, Hungarian, plain, smoked, Spanish, sweet), savory, turmeric | <ul style="list-style-type: none"> • Fresh herbs, mixed herbs/spice mixtures (e.g. curry powder, garam masala) |
| Nuts | <ul style="list-style-type: none"> • Raw, in-shell, shelled, roasted or seasoned nuts: Brazil nuts, almonds, cashews, hazelnuts, peanuts, pistachios, pecans, macadamia nuts, walnuts, pine nuts | <ul style="list-style-type: none"> • Candied nuts • Nut mixes, trail mix or party mix containing nuts and/or other fruit/candy |
| Cereal Grain Flours | <ul style="list-style-type: none"> • Various types of flours; all-purpose, bread flour, cake flour, pastry flour, self-rising flour, whole-grain, bleached, stone ground, organic. • Cracked wheat, spelt, durum, einkorn wheat, wheat, triticale, Khorasan (Kamut) wheat, oats, whole oat, steel cut oats, Scottish oatmeal, rolled oats (regular, old-fashioned, rolled, quick or instant), oat flour, rice flour (brown or white), sweet rice flour, corn flour, cornmeal, masa, maize, millet flour, barley flour, sorghum flour, sweet sorghum flour, rye flour, dark rye flour, light rye flour. | <ul style="list-style-type: none"> • Pre-packaged bread, cake, cupcake and dessert mixes • Other types of flours (e.g. coconut, almond, arrowroot, banana, buckwheat, chia, chick pea, potato, quinoa, soya, tapioca, teff) |

2018-2019 Toxic Metals in Sole Source Nutrition Products, Infant Formula, Bran Products, Rice Products - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Toxic Metals in Sole Source Nutrition Infant Formula, Bran products, Rice products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (only sample pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Toxic Metals in Sole Source Nutrition Infant Formula, Bran Products, Rice Products
Sample Plan Code: 2018_TS013

Sample Identification Numbers: C2018TMET00001 to C2018TMET01000

Packaging Type: All available packaging types (pre-packaged, plastic, glass, canned, etc)

Minimum Total Sample Size (all sub-samples must be the same lot): 100 g, 100 mL, or 5 packages (total weight of at least 100 g)

**Toxic Metals in Metals in Sole Source Nutrition Infant Formula, Bran Products, Rice Products:
 C2018TMET00001 to C2018TMET01000**

| Commodity | DO Sample | DO NOT sample |
|-----------|-----------|---------------|
|-----------|-----------|---------------|

| | | |
|---------------------------|---|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 g, 100 mL, or 5 packages (total weight of at least 100 g) of product • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • Only sample pre-packaged products | |
| Protein powders | <ul style="list-style-type: none"> - Casein, egg, soy, whey, hemp, rice, pea, brown rice, plant protein based products - Mixed protein sources (e.g. whey and egg) - Protein isolate - Flavoured products | Natural Health Products (NHP) bearing an eight-digit Natural Product Number (NPN), Drug Identification Number (DIN) or Homeopathic Medicine Number (DIN-HM) or Exemption Number (EN). Please see Figure 1 for examples of the NPN. |
| Meal Replacement Products | <ul style="list-style-type: none"> • Powders, shakes, shake boosters • Flavoured products | Natural Health Products (NHP) bearing an eight-digit Natural Product Number (NPN), Drug Identification Number (DIN) or Homeopathic Medicine Number (DIN-HM) or Exemption Number (EN). Please see Figure 1 for examples of the NPN. Cookies, bars, desserts, snacks |
| Infant Formula | <ul style="list-style-type: none"> • Powdered, liquid concentrates and ready-to-serve liquid formula • Milk-based, soy-based, enriched, iron-fortified, and lactose-free formula • Beginner/starter, follow-up formula (all stages) | |
| Bran Products | <ul style="list-style-type: none"> • Bran products such as flakes, bread, cookies, crispbread, crackers, bars/bites, biscuits, muffins, muffin mixes • Bran or bran flour must be on the ingredient list • May contain chocolate, fruits and nuts • | In-store baked products |
| Rice Products | <ul style="list-style-type: none"> • Gluten-free rice based products • Rice bran products (cookies, cereal, bars, crackers, bread, chips, snacks, pasta, etc.) • Rice bran oil • Bran or bran flour must be on the ingredient list | In-store baked products |

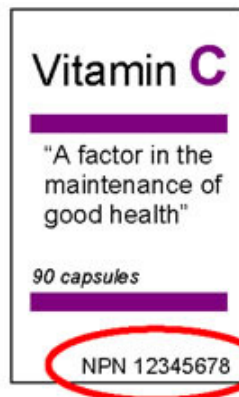


Fig 1. Examples of the Natural Product Number (reads: NPN #####).

2018-2019 Alternaria in Beers, Fruit Juice, Oilseeds and Oils - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Alternaria in Beers, Fruit Juice, Oilseeds and Oils** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Alternaria in Beers, Fruit Juice, Oilseeds and Oils

Sample Plan Code: 2018_TS025

Sample Identification Numbers: C2018ALTN00001 to C2018ALTN00500

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 200 g, 200 mL, or 5 packages of product (for oils, 100 mL or one bottle)

Alternaria in Beers, Fruit Juice, Oilseeds and Oils: C2018ALTN00001 to C2018ALTN00500

| Commodity | DO Sample | DO NOT sample |
|-----------|---|--|
| | A <u>minimum</u> of 200 g, 200 mL, or 5 (for oils 100 ml or one bottle) packages of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products | From bulk bins – only sample pre-packaged products |

| | | |
|---------------------------------|---|--|
| Frozen fruit juice concentrates | <p>All frozen fruit juice concentrates including:</p> <ul style="list-style-type: none"> • Single fruit juices, juice blends, nectars, ciders, lemonade, smoothies <p>*Fruit must be listed in the first THREE ingredients of the product*</p> | <ul style="list-style-type: none"> • Cocktail mixes • Iced tea |
| Refrigerated fruit juices | <p>All refrigerated, ready-to-drink juice products including:</p> <ul style="list-style-type: none"> • Single fruit juices, juice blends, nectars, ciders, lemonade, smoothies • May be carbonated, still, pasteurized, unpasteurized, in all types of packaging <p>*Fruit must be listed in the first THREE ingredients of the product*</p> | <ul style="list-style-type: none"> • Yogurt smoothies or fruit-flavoured milkshakes • Rice or soy drinks • Ice teas or beverages supplemented with vitamins • Vegetable juices • Refrigerated juices/smoothies produced in-store • Fruit/vegetable juice mixes |
| Shelf-stable fruit juices | <p>All shelf-stable, ready-to-drink juice products including:</p> <ul style="list-style-type: none"> • Single fruit juices, juice blends, nectars, ciders, lemonade, smoothies • May be carbonated, still, pasteurized, unpasteurized, in all types of packaging <p>*Fruit must be listed in the first THREE ingredients of the product*</p> | <ul style="list-style-type: none"> • Vegetable juices • Fruit/vegetable juice mixes • Drink powders • Sports/energy drinks |
| Beer | <ul style="list-style-type: none"> • All types/styles and flavours (e.g. smoked, stout, porter, ale, etc.) | |
| Oilseeds and Oils | <ul style="list-style-type: none"> • Raw, in-shell, shelled, roasted or seasoned oil seeds; chia, sunflower, sesame, flax, pumpkin • All types of oils; rapeseed/canola, corn, olive, palm, peanut, sesame, soybean,, blended vegetable, sunflower, Coconut, pumpkinseed, grapeseed, hazelnut, linseed/flax, sunflower, truffle, safflower, rice bran, cottonseed, and other nut oils; Flavoured/dipping oils | <ul style="list-style-type: none"> • Candied seeds • Products with unknown composition (i.e. "cooking oil" or "spread") • Oil sprays |

2018-2019 Bisphenol A and BPA Alternatives in Specific Canned Foods and Canned Infant Formula - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the Bisphenol A and BPA Alternatives in **Specific Canned Foods and Canned Infant Formula Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Bisphenol A and BPA Alternatives in Specific Canned Foods and Canned Infant Formula Sample Plan Code: 2018_SB451

Sample Identification Numbers: C2018BPHA00001 to C2018BPHA00500

Packaging Type: Metal cans only

**Minimum Total Sample Size (all sub-samples must be the same lot):
100 g or 100 mL or 5 packages (total weight of at least 100 g)**

Bisphenol A and BPA Alternatives in Specific Canned Foods and Canned Infant Formula: C2018BPHA00001 to C2018BPHA00500

| Commodity | DO Sample | DO NOT sample |
|-----------|---|--|
| | <ul style="list-style-type: none"> - A <u>minimum</u> of 100 g or 100 mL or 5 packages of product (total weight of at least 100 g) - Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, | Products in Tetrapak, plastic, or glass containers |

| | | |
|------------------------------|--|------------------|
| | diabetic, diet, kosher, halal, and low/reduced fat/salt/sugar products - | |
| Canned mixed products | <ul style="list-style-type: none"> - Curry - Spice pastes - Condiments - Coconut milk - Pie filling | |
| Canned liquid infant formula | <ul style="list-style-type: none"> - Liquid concentrated soy or dairy infant formula - Liquid ready-to-consume/use soy or dairy infant formula | Powdered formula |

*** Metal cans only ***

2018-2019 Coumarin in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Coumarin in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Coumarin in Selected Foods

Sample Plan Code: 2018_TS020

Sample Identification Numbers: C2018COUM00001 to C2018COUM00750

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 100 g, 100 mL, or 5 packages (total weight of at least 100 g)

Coumarin in Selected Foods: C2018COUM00001 to C2018COUM00750

| Commodity | DO Sample | DO NOT sample |
|-----------|---|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 g, 100 mL, or 5 packages (total weight of at least 100 g) of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |

| | | |
|------------------------------|--|---|
| | <p>diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • Only sample pre-packaged products • All samples must have CINNAMON listed as an ingredient | |
| Dessert - Frozen (Dairy) | <ul style="list-style-type: none"> • Frozen/refrigerated; ready-to-serve • Dairy-based novelties, cheesecakes, pastries, desserts/pops/bars; Ice cream and gelato | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |
| Dessert - Frozen (Non-Dairy) | <ul style="list-style-type: none"> • Frozen/refrigerated; ready-to-serve; freezies, juice or fruit-flavoured ice pops, tofu-based, sherbets/sorbets • Non-dairy desserts and popsicles | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |
| Pudding | <ul style="list-style-type: none"> • All types of puddings • Ready to eat; Dairy- or rice- based; Seasonal products (e.g. Halloween, Christmas, Easter); snack packs/cups | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |
| Yogourt | <ul style="list-style-type: none"> • Ready to eat; Plain; flavoured; Greek, Balkan; Fruit-containing or fruit-flavoured • Frozen yogurt and frozen yogurt desserts/pops/bars | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |
| Candy | <ul style="list-style-type: none"> • Hard candy (e.g. lollipops, mints, fruit drops, etc.) • Soft candy (e.g. gummies, jujubes, jelly beans, marshmallows, taffy, toffee, Turkish delight, fudge, etc.) • Seasonal products (e.g. Halloween, Christmas, Easter); Individually-wrapped | <ul style="list-style-type: none"> • Products that do not list cinnamon as an ingredient |

All samples must contain cinnamon as an ingredient

2018-2019 Ethyl Carbamate in Alcoholic Beverages, Beers and Vinegars - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Ethyl Carbamate in Alcoholic Beverages, Beers and Vinegars Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Ethyl Carbamate in Alcoholic Beverages, Beers and Vinegars

Sample Plan Code: 2018_SB428

Sample Identification Numbers: C2018ETCA00001 to C2018ETCA00500

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot):

100 g or 100 mL or 5 packages (total weight of at least 100 g)

Ethyl Carbamate in Alcoholic Beverages, Beers and Vinegars: C2018ETCA00001 to C2018ETCA00500

| Commodity | DO Sample | DO NOT sample |
|-----------|---|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 g or 100 mL or 5 packages of product (total weight of at least 100 g) • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, kosher, halal, and low/reduced fat/salt/sugar products • Sample only pre-packaged products | |

| | | |
|---------------------|---|---|
| Alcoholic beverages | <ul style="list-style-type: none"> • Fruit-based brandy • Fortified wines, or sparkling wines where fruit brandy is the distilled spirit added • Sake • Plum wines • Whisky <p>*** Only 100 mL is required - buy the smallest volume of product possible***</p> | <ul style="list-style-type: none"> • Coolers • Alcoholic beverages over 30 dollars in price |
| Beer | <ul style="list-style-type: none"> • All types/styles and flavours (e.g. smoked, stout, porter, ale, fruit flavoured, etc.) | |
| Vinegars | <ul style="list-style-type: none"> • White, apple cider/cider, balsamic, rice, red wine, etc. | |

2018-2019 Fumonisin in Selected Products - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Fumonisin in Selected Products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Fumonisin in Selected Products

Sample Plan Code: 2018_TS002

Sample Identification Numbers: C2018FUMN00001 to C2018FUMN00750

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g)

Fumonisin in Selected Products: C2018FUMN00001 to C2018FUMN00750

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g) of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and | |

| | | |
|--------------------|---|--|
| | <p>low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • Sample only pre-packaged foods | |
| Corn products | <ul style="list-style-type: none"> • Breakfast/children's/infant cereals containing corn as ingredient • Cornmeal, corn grits/polenta, corn flour, corn tortilla chips, corn tacos/tostadas, tortillas <p>*CORN MUST BE THE MAIN INGREDIENT*</p> | <ul style="list-style-type: none"> • Fresh/frozen corn • Products that contain dried fruit, vegetables, nuts, seasonings, or seeds |
| Other grains/seeds | <ul style="list-style-type: none"> • Sorghum (flour, whole seed or popped) • Quinoa (flour, powder, whole grains) • Wheat bran | |

2018-2019 Food Colours in Oils, Sweets, Flavours/Essences and Processed Vegetables - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Food Colours in Oils, Sweets, Flavours/Essences and Processed Vegetables Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Food Colours in Oils, Sweets, Flavours/Essences and Processed Vegetables

Sample Plan Code: 2018_SB459

Sample Identification Numbers: C2018FCOL00001 to C2018FCOL00500

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

250 g, 250 mL, or 5 packages of product (total weight of at least 120 g)

Food Colours in Oils, Sweets, Flavours/Essences and Processed Vegetables: C2018COL00001 to C2018FCOL00500

| Commodity | DO Sample | DO NOT sample |
|-----------|--|--------------------------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 250 g, 250 mL, or 5 packages (total weight of at least 120 g) of product • Generally, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products | White coloured products |

| | | |
|----------------------|---|--|
| | <ul style="list-style-type: none"> • Products should appear brightly/highly coloured: red, orange, green, blue, yellow, pink, black, purple, multi-coloured/swirl and/or declare 'colour' in the ingredients • Brightly/highly coloured ethnic products • Sample only pre-packaged foods | |
| Oils | <ul style="list-style-type: none"> • Oils such as Palm oil, Olive oil • Brightly coloured oils such as spicy oils • Dressings oil | <ul style="list-style-type: none"> • Vegetables, canola oils |
| Sweets | <ul style="list-style-type: none"> • Fruit-flavoured snacks and jams/spreads/preserves • Cookie/dip and dessert/pudding/gelatin snack packs/cups • Gummy/jelly candies, confectionaries, mints, and novelty snacks/treats • Commercially pre-packaged baked treats/cakes/cookies/pastries including those with frostings, fillings, and decorations • Seasonal products (e.g. Halloween, Christmas, Easter cookies/cakes/snacks) | <ul style="list-style-type: none"> • Products baked in-store • Dry gelatin/mousse mixes • Icings/Frostings • Frozen products (e.g. those that need to be baked) • Chocolate bars • Muffins |
| Flavours/Essence | <ul style="list-style-type: none"> • Liquids such as smoke flavour and BBQ flavour • Foods containing the declaration "Artificial flavours/colours on the label" | |
| Processed vegetables | <ul style="list-style-type: none"> • Pickled vegetables such as turnips, onions, cucumbers, beets, beans, peppers, etc | |

2018-2019 Furan in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Furan in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Furan in Selected Foods

Sample Plan Code: 2018_TS023

Sample Identification Numbers: C2018FRAN00001 to C2018FRAN00250

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 500 g, 500 mL, or 5 packages (total weight of at least 120 g)

Furan in Selected Foods: C2018FRAN00001 to C2018FRAN00250

| Commodity | DO Sample | DO NOT sample |
|-----------|---|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL, or 5 packages (total weight of at least 120 g) of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products | |

| | | |
|-----------------------------|--|--|
| | <ul style="list-style-type: none"> • Only sample pre-packaged products | |
| Canned Fish/Seafood | <ul style="list-style-type: none"> • Shelf-stable, ready-to-eat, plain or flavoured processed fish or seafood in cans (e.g., tuna, salmon, crab, lobster, mussels, oysters) | <ul style="list-style-type: none"> • Fish or seafood in pouches |
| Canned Meat | <ul style="list-style-type: none"> • Shelf-stable, ready-to-eat, plain or flavoured processed meat in cans or jars (e.g., corned beef, spam, flakes of ham) | <ul style="list-style-type: none"> • Meat in pouches |
| Soy sauce | <ul style="list-style-type: none"> • Soya sauce • Regular or reduced sodium; Yīnyóu, Koikuchi, Usukuchi, Tamari, Shiro, Saishikomi, Kecap, Toyo, sashimi | |
| Shelf-stable dairy products | <ul style="list-style-type: none"> • Pre-packaged, ready-to-eat, shelf-stable • Milk-based coffee creamers, condensed milk, evaporated milk, powdered milk, etc. | <ul style="list-style-type: none"> • Refrigerated products |
| Dry/powdered beverage mixes | <ul style="list-style-type: none"> • Canned, jarred or bottled dry/powdered beverage and drink mixes • Hot chocolate, cocoa, juice powder | <ul style="list-style-type: none"> • Beverage mixes in pouches or boxes |

2018-2019 Ochratoxin A in Selected Grains and Pseudocereal - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Ochratoxin A in Selected Grains and Pseudocereal Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Ochratoxin A in Selected Grains and Pseudocereal Sample Plan Code: 2018_SB447

Sample Identification Numbers: C2018OCTA00001 to C2018 OCTA00500

Packaging Type: All available packaging types (pre-packaged, plastic, glass, canned, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g)

Ochratoxin A in Selected Grains and Pseudocereal: C2018OCTA00001 to C2017 OCTA00500

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g) • Unless otherwise stated, sample a wide variety of fair trade, Kosher, Halal, Gluten-free, organic, and non-organic, premium, generic low-carb, diabetic, diet, baked, high fiber, and low/reduced fat/salt/sugar products | |

| | | |
|-----------------------------------|---|----------------------------------|
| | <ul style="list-style-type: none"> • ONLY sample pre-packaged products | |
| Rice | <ul style="list-style-type: none"> • Brown and white rice • Flavoured/seasoned/Mexican rice | In-store baked/prepared products |
| Oat products | <ul style="list-style-type: none"> • Oats, oat flour, bran and oatmeal • Snacks, cookies, bars/clusters/bits/balls, puffs and crackers/crispbread. Oats/oat flour/bran must be the main ingredient. | |
| Wheat products | <ul style="list-style-type: none"> • Cereal (breakfast/children's/infant) • Snacks, cookies, bars/clusters/bits/balls, puffs and crackers/crispbread • Pasta • Waffle/pancake mix | |
| Other grain/seeds products | <ul style="list-style-type: none"> • Products of rye, kamut, quinoa and buckwheat • Flour | |
| | | |

2018-2019 3-MCPD in Asian-Style Sauces, Smoked Meats and Breads - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **3-MCPD in Asian-Style Sauces, Smoked Meats and Breads Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: 3-MCPD in Asian-Style Sauces, Smoked Meats and Breads - Sampler Information

Sample Plan Code: 2018_TS030

Sample Identification Numbers: C2018MCPD00001 to C2018MCPD00300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

200 g or 200 mL or 5 packages

**3-MCPD in Asian-Style Sauces, Smoked Meats and Breads:
C2018MCPD00001 to C2018MCPD00300**

| Commodity | DO Sample | DO NOT sample |
|--------------------|---|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 200 g or 200 mL or 5 packages of product • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, kosher, halal, and low/reduced fat/salt/sugar products | From Bulk Bins |
| Asian Style Sauces | <ul style="list-style-type: none"> • Any Asian style sauce: soy, oyster, Hoisin, mushroom, fish, teriyaki, etc. • Regular or reduced sodium; Yīnyóu, Koikuchi, Usukuchi, Tamari, Shiro, Saishikomi, Kecap, Toyo, sashimi | |
| Smoked Meats | <ul style="list-style-type: none"> • Smoked meat products (e.g. beef, pork, chicken) • Commercially pre-packaged | |
| Breads | <ul style="list-style-type: none"> • Sliced bread (loaf), bagels, English muffins, • Commercially pre-packaged; Plain, multigrain, whole wheat, pumpernickel, containing fruits, seeds, grains, and/or nuts; shelf-stable, refrigerated, frozen | <ul style="list-style-type: none"> • Unbaked products |

2018-2019 Deoxynivalenol in Infant Cereal - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Deoxynivalenol in Infant Cereal Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Deoxynivalenol in Infant Cereal

Sample Plan Code: 2018_SB447

Sample Identification Numbers: C2018DEOV00001 to C2018DEOV00300

Packaging Type: All available packaging types (pre-packaged, plastic, glass, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g)

Deoxynivalenol in Infant Cereal: C2018DEOV00001 to C2018DEOV00300

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g) • Unless otherwise stated, sample a wide variety of fair trade, Kosher, Halal, Gluten-free, organic, and non-organic, premium, generic low-carb, diabetic, diet, baked, high fiber, and low/reduced fat/salt/sugar products | |

| | | |
|---------------|---|--|
| | <ul style="list-style-type: none"> • ONLY sample pre-packaged products | |
| Infant cereal | <ul style="list-style-type: none"> • Children cereals made with wheat, oat, corn, rice, other grains, mixed, and multi-grain, intended for hot/cold consumption • Infant cereals made with wheat, oat, corn, rice, other grains, mixed, and multi-grain with/without fruit/yogurt | <ul style="list-style-type: none"> • Must not contain brown rice syrup in the ingredients |

2018-2019 Polycyclic Aromatic Hydrocarbons (PAHs) in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **PAHs in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: PAHs in Selected Foods - Sampler Information

Sample Plan Code: 2018_TS024

Sample Identification Numbers: C2018PAHS00001 to C2018PAHS00300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

200 g or 200 mL or 5 packages

**PAHs in Selected Foods:
C2018PAHS00001 to C2018PAHS00300**

| Commodity | DO Sample | DO NOT sample |
|---------------------------|---|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 200 g or 200 mL or 5 packages of product • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, kosher, halal, and low/reduced fat/salt/sugar products | From Bulk Bins |
| Vegetables | <ul style="list-style-type: none"> • Grilled or roasted single or mixed vegetables, wet/dry • Tomatoes, eggplant, corn, garlic, tapenade etc | <ul style="list-style-type: none"> • Fresh, dried or frozen vegetables |
| Grain products - Crackers | <ul style="list-style-type: none"> • All grain types (wheat, oat, rye, rice, corn, lentil, whole grain, multigrain, etc.) • Plain, flavoured, vegetable, soda, cracker chips, thins, and crispbreads | <ul style="list-style-type: none"> • Croutons |
| Grain products - Cookies | <ul style="list-style-type: none"> • Ginger/gingersnaps/gingerbread, digestives, plain, chocolate, shortbread, tea, date, chocolate chip, graham/animal, fig, iced/coated, and oatmeal | <ul style="list-style-type: none"> • In-store baked products |
| Oils | <ul style="list-style-type: none"> • Palm/palm kernel, soybean, sunflower, rapeseed/canola, peanut, corn, olive oil | <ul style="list-style-type: none"> • Products with unknown composition (i.e. "cooking oil") • Lard/animal/nut butters • Oil sprays |

2018-2019 PBDEs in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **PBDEs in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: PBDEs in Selected Foods

Sample Plan Code: 2018_TS021

Sample Identification Numbers: C2018PBDE00001 to C2018PBDE00500

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g, 500 mL, or 5 packages (total weight of at least 120 g)

PBDEs in Selected Foods: C2018PBDE00001 to C2018PBDE00500

| Commodity | DO Sample | DO NOT sample |
|------------------|--|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL, or 5 packages (total weight of at least 120 g) of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • Only sample pre-packaged products | |
| Seed/nut butters | <ul style="list-style-type: none"> • Cashew, almond, peanut, pistachio, walnut, pecan, chestnut, hazelnut, macadamia, and other nut butters | <ul style="list-style-type: none"> • Whole nuts or seeds • Vegetable oil-based |

| | | |
|-------------------------|--|---|
| | <ul style="list-style-type: none"> • Tahini, or other seed butters (e.g. sunflower, pumpkin) • Nut/seed butters pre-mixed with chocolate/cocoa, jam, honey, or syrup • Blended nut/seed butters (i.e., containing more than one type of nut/seed) | spreads |
| Canned fish and seafood | <ul style="list-style-type: none"> • Canned , anchovies, herring, mackerel, pike, sea bass, shark, snapper, trout, salmon, sardines, tuna, whitefish • Canned clams, mussels, oysters, shrimp, crabmeat | <ul style="list-style-type: none"> • Fresh or frozen |
| Oils and fats | <ul style="list-style-type: none"> • Palm/palm kernel, soybean, rapeseed/canola, peanut, cottonseed, nut oils, blended vegetable oils • Coconut, olive, corn, pumpkinseed, grape seed, hazelnut, linseed/flax, safflower, sunflower, rice bran, truffle, and sesame oils • Vegetable shortenings and margarines, cocoa butter (e.g. Crisco) • Oils flavoured with spices/chili/peppers (e.g. dipping oils) • Mayonnaise, butter | <ul style="list-style-type: none"> • Products with unknown composition (i.e. “cooking oil” or “spread”) • Lard/animal/nut butters • Oil sprays |
| Corn products | <ul style="list-style-type: none"> • Cornbread/muffin mixes, corn cereal/flakes, corn crispbread/thins/crackers, corn chips/tacos/tortillas/tostadas, corn-based pastas <p>*CORN MUST BE THE MAIN INGREDIENT*</p> | <ul style="list-style-type: none"> • Mixed cereal (containing more than one type of grain e.g. granola) • In-store baked products |
| Rice products | <ul style="list-style-type: none"> • Rice noodles/pasta, rice bread, rice paper/wraps, rice puffs, rice crackers/crisps, rice cereal <p>*RICE MUST BE THE MAIN INGREDIENT*</p> | |

2018-2019 Dioxins and PCBs in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Dioxins and PCBs in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Dioxins and PCBs in Selected Foods

Sample Plan Code: 2018_TS012

Sample Identification Numbers: C2018DOXN00001 to C2018DOXN00375

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

200 g, 200 mL, or 5 packages (total weight of at least 120 g)

Dioxins and PCBs in Selected Foods: C2018DOXN00001 to C2018DOXN00375

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> - A <u>minimum</u> of 200 g, 200 mL, or 5 packages of product (total weight of at least 120 g) - Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, kosher, halal, and low/reduced fat/salt/sugar products - Sample only pre-packaged foods | |

| | | |
|---|---|--|
| <p>Canned/Frozen fish and Seafood</p> | <ul style="list-style-type: none"> • Canned , anchovies, herring, mackerel, pike, sea bass, shark, snapper, trout, salmon, sardines, tuna, whitefish • Canned clams, mussels, oysters, shrimp, crabmeat • Frozen seasoned/unseasoned basa, bream, catfish cod, cuttlefish, flounder, grouper, haddock, herring, halibut, mahi (mahi mahi), mackerel, pike, salmon, sea bass, shark, snapper, sole, swordfish, tilapia, trout, tuna, whitefish • Breaded fish (fish sticks, fish cakes, fish in batter) • Frozen, seasoned/unseasoned, in batter/without batter calamari, clams, crab, crayfish, lobster meat, mussels, octopus, scallops, shrimp, squid, mixed seafood | <ul style="list-style-type: none"> • Fresh Fish • Frozen fish and fries (fish and chips) as frozen meal • Fish burgers |
| <p>Dairy-based products</p> | <ul style="list-style-type: none"> • Plain and flavoured yogurts (including Greek and Balkan styles), yogurt drinks, frozen yogurt and frozen yogurt desserts/pops/bars • Ready-to-eat puddings • Refrigerated/shelf-stable salad dressings • Cheese-based pizzas and pizza pocket-type products • Frozen dairy novelties (e.g. refrigerated/frozen ready-to-serve cheesecakes, dairy-based frozen pastries and desserts/pops/bars • Ice cream and gelato | <ul style="list-style-type: none"> • Milk, cream, or sour cream • Coffee whitener/flavouring • Sorbets/sherbet/ice pops • Products containing meat or fish |
| <p>Meal replacements and protein powders</p> | <ul style="list-style-type: none"> • Casein, egg, soy, whey, hemp, rice, pea, brown rice, plant-protein based products • Mixed protein sources (e.g. whey and egg) • Flavoured products • Powders, shakes, shake boosters | <ul style="list-style-type: none"> • Cookies or bars • Natural Health Products (NHP) bearing an eight-digit Natural Product Number (NPN), Drug Identification Number (DIN), Exemption Number (EN), or Homeopathic Medicine Number (DIN-HM) |

2018-2019 Multi-Mycotoxin in Selected Foods - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Multi-Mycotoxin in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Multi-Mycotoxin in Selected Foods

Sample Plan Code: 2018_SB427

Sample Identification Numbers: C2018MUMY00001 to C2018MUMY00750

Packaging Type: All available packaging types (pre-packaged, plastic, glass, canned, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g)

Multi-Mycotoxin in Selected Foods: C2018MUMY00001 to C2018MUMY00750

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g) of product. • Generally, unless otherwise stated, select a wide variety of frozen, refrigerated, shelf-stable, Halal, Kosher, fair trade, gluten free, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products • <u>Only sample pre-packaged products</u> | |

| | | |
|-----------------------------|--|--|
| | | |
| Crackers | <ul style="list-style-type: none"> • All grain types (wheat, oat, rye, rice, corn, lentil, whole grain, multigrain, etc.) • Plain, flavoured, vegetable, soda, cracker chips, thins, and crispbreads • Crackers labelled as gluten free | <ul style="list-style-type: none"> • Croutons |
| Corn Products | <ul style="list-style-type: none"> • Corn meal, corn grits, corn flour, corn tortilla chips, corn tacos/tortillas, polenta, corn starch, cornbread, and rolls • Corn-based pastas, cookies, crackers, cakes, baking mixes, popcorn (popped and unpopped) | <ul style="list-style-type: none"> • Breakfast or infant cereals (flavoured, hot or cold) • Breads • Mixed products (containing more than one type of grain e.g. granola) • Canned foods |
| Other Grain Products | <ul style="list-style-type: none"> • Other grain products <i>in the form of whole grains, flour, flakes, baking/pancake mixes</i> (e.g. barley (pearl, pot, cracked, grits), millet, buckwheat, sorghum, rye, spelt, kamut, amaranth, arrowroot, and teff (tef)) | |
| Pasta and Noodles | <ul style="list-style-type: none"> • Traditional dry, frozen, or fresh plain pasta • White, whole wheat, multi-coloured, rice, bean, buckwheat, corn, egg, and flax • Pasta/noodles labelled as “gluten free” | <ul style="list-style-type: none"> • Canned pastas/soups • Pasta that has been mixed or stuffed with other ingredients (e.g. vegetables, meat, cheese) |
| Gluten Free Products | <ul style="list-style-type: none"> • Whole grains/flour/flakes, muffins, baking mixes, labelled as gluten free products | <ul style="list-style-type: none"> • Products without a gluten free claim |

2018-2019 Pesticides and Metals in Grains, Seeds, Nuts and Products of - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Pesticides and Metals in Staple Grains Products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Pesticides and Metals in Grains, Seeds, Nuts and Products of

Sample Plan Code: 2018_SB454

Sample Identification Numbers: C2018PEST00001 to C2018PEST01500

Packaging Type: All available packaging types (pre-packaged, plastic, glass, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g, 500 mL, or 5 packages (total weight at least 120 g)

**Pesticides and Metals in Grains, Seeds, Nuts and Products of:
C2018PEST00001 to C2018PEST01500**

| Commodity | DO Sample | DO NOT sample |
|--------------------------|--|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL, or 5 packages of product (total weight at least 120 g) • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products • Only sample pre-packaged products | <ul style="list-style-type: none"> • In-store baked products/take out (e.g. deli counters and restaurants) |
| Pasta | <ul style="list-style-type: none"> • Dry pasta/noodles • White, whole wheat, multi-coloured, all types (rice, bean corn, flax, buckwheat etc) | <ul style="list-style-type: none"> • Canned pastas/soups • Pasta that has been mixed or stuffed with other ingredients (e.g. vegetables, meat, cheese) |
| Crackers and crispbreads | <ul style="list-style-type: none"> • Crackers/thins and crispbreads • Plain, flavoured, vegetable, soda • Made from different grains and seeds (wheat, rye, sesame, sunflower, quinoa, kamut, chia, spelt, corn, lentil, chickpea, multigrain, etc) | |
| Barley products | <ul style="list-style-type: none"> • Barley (pearled, hulled, cracked, grits, puffed etc) • Barley products (flour, bran, flakes, rolled barley, cereal) • *BARLEY MUST BE THE MAIN INGREDIENT* | |
| Rice Products | <ul style="list-style-type: none"> • Rice grains (e.g. Arborio, mixed, black, brown, wild, basmati, jasmine, sweet, white, red, short/long grain, sushi, sticky, glutinous, Calrose) • Rice products (flour, bran, baking mixes, rice papers, rice cakes) • *RICE MUST BE THE MAIN INGREDIENT* | |
| Nut/seed butters | <ul style="list-style-type: none"> • Cashew, almond, peanut, pistachio, walnut, pecan, chestnut, hazelnut, macadamia and other nut butters • Soy butter, tahini/sesame paste, or other seed butters(e.g. sunflower, pumpkin) • Nut/seed butters pre-mixed with chocolate/cocoa, jam, honey, or syrup • Blended nut/seed butters (i.e. containing more than one type of nut/seed) | <ul style="list-style-type: none"> • Vegetable oil-based spreads |
| Seeds/seed products | <ul style="list-style-type: none"> • Quinoa, amaranth, millet, teff, chia, sesame, pumpkin seeds, sunflower seeds, etc • Raw, in-shell, shelled, roasted or seasoned • Snacks (sticks, snaps, bites, bars) | |

2018-2019 Pesticides and Metals in Potato Products, RTE Meals, Botanical Powders - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Pesticides and Metals in Potato Products, RTE meals, Botanical Powders Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Pesticides and Metals in Potato Products, RTE Meals, Botanical Powders Sample

Plan Code: 2018_SB454

Sample Identification Numbers: C2018PEST01901 to C2018PEST03800

Packaging Type: All available packaging types (pre-packaged, plastic, glass, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g, 500 mL, or 5 packages (total weight at least 120 g)

**Pesticides and Metals in Potato Products, RTE Meals, Botanical Powders:
C2018PEST01901 to C2018PEST03800**

| Commodity | DO Sample | DO NOT sample |
|---------------------------------------|--|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL, or 5 packages of product (total weight at least 120 g) • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products • Only sample pre-packaged products | <ul style="list-style-type: none"> • In-store baked products/take out (e.g. deli counters and restaurants) |
| Potato products | <ul style="list-style-type: none"> • Potato chips, potato flakes, dehydrated potato products (e.g. mixes/side dishes); frozen potato products (e.g. hashbrowns, potato patties, french fries); heat-and-serve products (mashed, wedges, scalloped, stuffed, grilled, potato based gnocchi); canned potatoes <p align="center">*POTATOES <u>MUST</u> BE THE MAIN INGREDIENT*</p> | <ul style="list-style-type: none"> • Sweet potato products • Products stuffed with potato (e.g. perogies) • Deli products/takeout (e.g. potato salad, cooked french fries) • Fresh potatoes |
| Ready-to-eat (RTE) pre-packaged meals | <ul style="list-style-type: none"> • Heat-and-serve adult meals/products (similar to Hungry-Man, Stouffer's, McCain, Swanson, Smart Ones, Lean Cuisine, store brand, etc.) • Meals/products targeted at babies and toddlers (Heinz (complete meals in glass jars), Graduates, PC Organics meal trays, Let's Grow Tummy Trays, Mother Hen, etc.) • Shelf-stable, frozen, or refrigerated meals/products aimed for children and/or adults (e.g. Lunchables, lasagna, pasta in cheese sauce, fish and chips/fries) • Pizza or pizza kits • May contain meat, poultry, fish, cheese | <ul style="list-style-type: none"> • Hot or cold, ready-to-eat food from deli counters and restaurants (e.g., take out) • Meal replacements, protein powders, or nutritional supplements • Infant cereals or snacks |
| Botanical powders | <ul style="list-style-type: none"> • Herbal and botanical powders • Roots, leaves, fruit/seed of a plant in the form of powder • Maca, acai, maqui, camu, ashwaganda, echinacea, turmeric, ginseng, ginkgo, milk thistle, green tea/matcha, kale, algae, guarana, roibos, lucuma, wheatgrass etc. • Single ingredient or a combination of any of the above ingredients | <ul style="list-style-type: none"> • Extracts, oils • Teas • Vitamins • Natural Health Products (NHP) bearing an eight-digit Natural Product Number (NPN), Drug Identification Number (DIN) or Homeopathic Medicine Number (DIN-HM) or Exemption Number (EN). Please see Figure |

| | | |
|--|--|----------------------------|
| | | 1 for examples of the NPN. |
|--|--|----------------------------|



Fig 1. Examples of the Natural Product Number (reads: NPN #####).

2018-2019 Veterinary Drugs, Pesticides and Metals in Organic Meat and Poultry - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Veterinary Drugs, Pesticides and Metals in Organic Meat and Poultry Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Veterinary Drugs, Pesticides and Metals in Organic Meat and Poultry

Sample Plan Code: 2018_TS035

Sample Identification Numbers: C2018VOMP00001 to C2018VOMP00150

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g or 500 mL

**Veterinary Drugs, Pesticides and Metals in Organic Meat and Poultry:
C2018VOMP00001 to C2018VOMP00150**

| Commodity | DO Sample | DO NOT sample |
|-----------|---|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products • Only sample pre-packaged products | <ul style="list-style-type: none"> • In-store baked products/take out (e.g. deli counters and restaurants) |
| Meat | <ul style="list-style-type: none"> • Ground, loin, steak, chop, flank, roast, blade, plate or eye • Beef, buffalo, horse, kangaroo, lamb, mutton, pork, rabbit, veal, venison • Other meat <p>****must be labelled as organic****</p> | <ul style="list-style-type: none"> • Meat/poultry labelled as natural/hormone-free/antibiotic-free • Meat/poultry product that is not organic (organic defined as products with 95 per cent or more organic content) |
| Poultry | <ul style="list-style-type: none"> • Ground, whole, breast, leg, thigh, wings • Chicken, duck, goose, partridge, pheasant, quail, turkey • Other poultry <p>****must be labelled as organic****</p> | |

2018-2019 Veterinary Drugs, Pesticides and Metals in Organic Dairy Products - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Veterinary Drugs, Pesticides and Metals in Organic Dairy Products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Veterinary Drugs, Pesticides and Metals in Organic Dairy Products

Sample Plan Code: 2018_TS036

Sample Identification Numbers: C2018VODP00001 to C2018VODP00300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g or 500 mL

**Veterinary Drugs, Pesticides and Metals in Organic Dairy Products:
C2018VODP00001 to C2018 VODP00300**

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products • Only sample pre-packaged products | <ul style="list-style-type: none"> • In-store baked products/take out (e.g. deli counters and restaurants) |
| Milk | Milk (Homogenized, 2%, 1% and skim) ****must be labelled as organic**** | <ul style="list-style-type: none"> • Milk/cheese/ yogurt labelled as natural/hormone-free/antibiotic-free • Milk/cheese/yogurt that is not organic (organic defined as products with 95 per cent or more organic content) |
| Cheese | <ul style="list-style-type: none"> • Fresh, soft, semi-soft, semi-hard, or hard cheese • Brie, Camembert, ricotta, cottage, curds, blue, Gorgonzola, mozzarella, bocconcini, Havarti, Monterey Jack, Swiss, and Cheddar • Parmesan or Parmigiano-Reggiano, Grana Padano, pecorino, Romano, Asiago, brick, cream, fontina, Manchego, mascarpone, goat, sheep, feta, vegetarian, paneer, and halloumi • Edam, Limburger, Tilsit, cambozola, Gruyère, smoked, provolone, Emmental, raclette, Stilton, Colby, Munster, chèvre, Boursin, Roquefort, Gouda, and Jarlsberg Herbed (e.g. cumin, mixed herbs, garlic) or other specialty/regional cheeses) ****must be labelled as organic**** | |
| Yogurt | <ul style="list-style-type: none"> • Plain, fruit-flavoured, low-fat, no-fat, high-fat, Greek/Balkan/Mediterranean yogurts, yogurt drinks, frozen yogurt ****must be labelled as organic**** | |

2018-2019 Veterinary Drugs, Pesticides and Metals in Non-Bovine Dairy Products - Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Veterinary Drugs, Pesticides and Metals in Non-Bovine Dairy Products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Veterinary Drugs, Pesticides and Metals in Non-Bovine Dairy Products

Sample Plan Code: 2018_TS037

Sample Identification Numbers: C2018VNBD00001 to C2018VNBD00300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

500 g or 500 mL

**Veterinary Drugs, Pesticides and Metals in Non-Bovine Dairy Products:
C2018VNBD00001 to C2018VNBD00300**

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products • Only sample pre-packaged products | <ul style="list-style-type: none"> • In-store baked products/take out (e.g. deli counters and restaurants) |
| Milk | <ul style="list-style-type: none"> • Milk (Homogenized, 2%, 1% and skim) • Bison, sheep, goat, camel, buffalo, yak, etc ****cannot be made from cow's milk**** | |
| Cheese | <ul style="list-style-type: none"> • Fresh, soft, semi-soft, semi-hard, or hard cheese • Brie, Camembert, ricotta, cottage, curds, blue, Gorgonzola, mozzarella, bocconcini, Havarti, Monterey Jack, Swiss, and Cheddar • Parmesan or Parmigiano-Reggiano, Grana Padano, pecorino, Romano, Asiago, brick, cream, fontina, Manchego, mascarpone, goat, sheep, feta, vegetarian, paneer, and halloumi • Edam, Limburger, Tilsit, cambozola, Gruyère, smoked, provolone, Emmental, raclette, Stilton, Colby, Munster, chèvre, Boursin, Roquefort, Gouda, and Jarlsberg Herbed (e.g. cumin, mixed herbs, garlic) or other specialty/regional cheeses) • Bison, sheep, goat, camel, buffalo, yak, etc **** cannot be made from cow's milk **** | |
| Yogurt | <ul style="list-style-type: none"> • Plain, fruit-flavoured, low-fat, no-fat, high-fat, Greek/Balkan/Mediterranean yogurts, yogurt drinks, frozen yogurt • Bison, sheep, goat, camel, buffalo, yak, etc **** cannot be made from cow's milk **** | |

2018-2019 Veterinary Drugs, Pesticides and Metals in Imported Cheeses – Sampler Information

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **NCRMP 2018-2019 Dairy Sampling Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact CFIA.NCRMPSamples-EchantillonsPNSRC.ACIA@canada.gc.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Veterinary Drugs, Pesticides and Metals in Imported Cheeses

Sample Plan Code: D8CHE02

Sample Identification Numbers: DCR18-30001 to DCR18-30100

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):
500 g or 500 mL

Veterinary Drugs, Pesticides and Metals in Imported Cheeses Imported cheese:
DCR18-30001 to DCR18-30100

| Sample Type | DO Sample A Variety Of | DO NOT sample |
|-------------|---|----------------------------------|
| | <ul style="list-style-type: none"> • A minimum of 500 g or 500 mL or 5 packages of product (total weight of at least 500g) • Generally, unless otherwise stated, sample a wide variety of | <u>Products of Canada</u> |

| | | |
|--------|---|--|
| | <p>frozen, refrigerated, shelf-stable, fair trade, gluten free, Kosher, Halal, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • ONLY sample pre-packaged products | |
| Cheese | <ul style="list-style-type: none"> • Commercially pre-packaged; Fresh, soft, semi-soft, semi-hard, or hard cheeses; containing herbs/spices (e.g. cumin, mixed herbs, garlic), fruits, or nuts • Brie, Camembert, ricotta, cottage, curds, blue, Gorgonzola, mozzarella, bocconcini, Havarti, Monterey Jack, Swiss, Cheddar, Edam, Limburger, Tilsit, cambozola, Gruyère, smoked, provolone, Emmental, raclette, Stilton, Colby, Munster, chèvre, Boursin, Roquefort, Gouda, and Jarlsberg, Parmesan or Parmigiano-Reggiano, Grana Padano, pecorino, Romano, Asiago, brick, cream, fontina, Manchego, mascarpone, goat, sheep, feta, vegetarian, paneer, and halloumi; Other specialty/regional cheeses • Other specialty/regional cheeses | <ul style="list-style-type: none"> • Processed cheese products (slices, spray, strings, snacks, etc.) |

2018-2019 Aflatoxins in Organic Corn Products - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Aflatoxins in Organic Corn Products Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys document** for photo requirements.
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Aflatoxins in Organic Corn Products

Sample Plan Code: 2018_SB433

Sample Identification Numbers: C2018AFLA01001 to C2018AFLA01300

Packaging Type: All available packaging types (pre-packaged, plastic, glass, canned, etc.)

Minimum Total Sample Size (all sub-samples must be the same lot): 1000 g, 1000 mL, 5 packages (total weight of at least 200 g)

**Aflatoxins in Organic Corn Products:
C2018AFLA01001 to C2018AFLA01300**

| Commodity | DO Sample | DO NOT sample |
|-----------|---|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g or 1000 mL or 5 packages (total weight of at least 200 g) of product • Generally, unless otherwise stated sample a wide variety of frozen, refrigerated, shelf-stable, Halal, Kosher, fair trade, gluten free, organic and non-organic, premium, generic, low-carb, | |

| | | |
|------------------------------------|--|--|
| | <p>diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • <u>Only sample pre-packaged products</u> | |
| <p>Organic corn based products</p> | <ul style="list-style-type: none"> • Corn: bran, meal, grits, flour, “masa” mix, corn/tortilla chips, tacos, tortillas, polenta, starch, corn-based pastas, popcorn • Corn listed in ingredients as coming from foreign countries (eg. India, etc) *** must be labelled as organic*** | <ul style="list-style-type: none"> • Fresh/frozen/canned corn • Caramel or other <u>flavoured</u> popcorn • Breakfast/infant <u>cereals</u> containing corn as ingredient • Products that contain dried fruit, vegetables, nuts, seasonings, or seeds • Corn based product that is not organic (organic defined as products with 95 per cent or more organic content) |

2018-2019 Copper Salts in Table Olives - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information, including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Copper Salts in Table Olives Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Copper Salts in Table Olives

Sample Plan Code: 2018_TS034

Sample Identification Numbers: C2018CSTO00001 to C2018CSTO00100

Packaging Type: All packaging types

Minimum Total Sample Size (all sub-samples must be the same lot):

100 g or 100 mL

**Copper Salts in Table Olives:
C2018CSTO00001 to C2018CSTO00100**

| Commodity | DO Sample | DO NOT sample |
|--------------|---|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 g, 100 mL • Generally, unless otherwise stated, sample a wide variety of gluten-free, organic, low-carb, diabetic, diet, baked, high fibre, kosher, halal, and low/reduced fat/salt/sugar products | |
| Green Olives | <ul style="list-style-type: none"> • Plain, stuffed • Green • Can sample pre-packaged or from bulk bins for this survey only • Whole or pitted (no condiments, garlic, peppers, etc inside if pitted) • Target <ul style="list-style-type: none"> - products with “organic/biologic” label, - products without “ascorbic acid” in the list of ingredients - variety of native olives from Italy, Greece, France, Spain | Black olives |

2018-2019 Tropane Alkaloids in Canola Based Food and Oils - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Tropane Alkaloids in Canola Based Food and Oils Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Tropane Alkaloids in Canola Based Food and Oils

Sample Plan Code: 2018_TS033

Sample Identification Numbers: C2018TRAL00001 to C2018TRAL00300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot): 500 g, 500 mL, or 5 packages

Tropane Alkaloids in Canola Based Food and Oils: C2018TRAL00001 to C2018TRAL00300

| Commodity | DO Sample | DO NOT sample |
|--------------|--|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g, 500 mL, or 5 packages of product • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products | From bulk bins – only sample pre-packaged products |
| Canola based | <ul style="list-style-type: none"> • Pure canola oil | |

| | | |
|----------------|--|--|
| foods and oils | <ul style="list-style-type: none">• Canola oils flavoured with spices/chili/peppers (e.g. dipping oils)• Canola based foods such as margarine | |
|----------------|--|--|

2018-2019 Natural Food Colours in Selected Foods - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Natural Food Colours in Selected Foods sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

Key Instructions:

- Do not sample open, broken or damaged/dented products.
- Do not sample products that are past the “use by” or “best before” date.
- Do not sample from bulk bins.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Natural Food Colours in Selected Foods

Sample Plan Code: 2018_TS028

Sample Identification Numbers: C2018NCOL00001 to C2018NCOL0300

Packaging Type: All packaging types (pre-packaged foods only)

Minimum Total Sample Size (all sub-samples must be the same lot):

250 g, 250 mL, or 5 packages of product

Natural Food Colours in Selected Foods: C2018NCOL00001 to C2018NCOL0300

| Commodity | DO Sample | DO NOT sample |
|-----------|---|---|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 250 g, 250 mL, or 5 packages of product • Favour sampling of ORGANIC FOOD COMMODITIES when possible • Otherwise, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, | <ul style="list-style-type: none"> • White coloured foods • Products appearing blue, green or black in colour |

| | | |
|------------------------------|--|---|
| | <p>baked, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products</p> <ul style="list-style-type: none"> • Products should appear brightly/highly coloured and/or colour-shaded with the following: yellow, red, orange, pink, purple, multi-coloured/swirl AND declare 'natural colour(s)' in the ingredient's list • Brightly/highly coloured ethnic products | |
| Crackers | <ul style="list-style-type: none"> • Crackers; Plain, flavoured, cracker chips, vegetable, soda, baguette, pita, bagel, naan, and thins crispbreads • Grain based chips; Tortilla/corn chips or sticks, rice chips, | |
| Chips | <ul style="list-style-type: none"> • Tortilla/corn chips or sticks • Rice chips, lentil chips, bean chips, chickpea chips, cheese puffs • Potato chips/sticks • Vegetable chips and sticks | |
| Desserts | <ul style="list-style-type: none"> • Non-dairy desserts and cakes (Baked treats/noveltyies, cakes, cupcakes) | |
| Cookies | <ul style="list-style-type: none"> • Cookies (Ginger/gingersnaps/gingerbread cookies, digestives, plain, chocolate, shortbread, tea cookies, oatmeal, chocolate chip, date, fig, spice, graham/animal crackers, sandwich cookies; cookie crumbs; Fruit-filled, chocolate-filled, iced/frosted/coated (chocolate, sugar, yogurt, etc.), decorated; shelf-stable, refrigerated, frozen or unbaked; Seasonal products (e.g. Halloween, Christmas, Easter); containing fruit/fruit-flavoured pieces, nuts, marshmallows, etc. | |
| Confectionaries | <ul style="list-style-type: none"> • Pudding • Jellies, Jell-O, aspic jelly • Juice preparation • Dessert toppings/syrups (caramel, cherry, blueberry, strawberry, raspberry, vanilla, moka) • Naturally coloured hard and soft candies | |
| Cheese Products | <ul style="list-style-type: none"> • Processed cheese with color, spreadable coloured cheese, cheese based products | |
| Dairy Based Products | <ul style="list-style-type: none"> • Dairy-based noveltyies, cheesecakes, pastries, desserts/pops/bars; Ice cream, gelato, yoghurt and sorbet | |
| Butter/Vegetable Shortenings | <ul style="list-style-type: none"> • Ready to eat/use butter, ghee, smen, whey butter, lard, suet, duck fat, goose fat, schmaltz and other animal-based fats (e.g. pork backfat) • Vegetable shortenings and margarine; cocoa butter | |
| Fish Products | <ul style="list-style-type: none"> • Shelf-stable, ready-to-eat, plain or flavoured processed fish or seafood in cans or pouches (e.g., tuna, salmon, crab, lobster, mussels, oysters) • Frozen or refrigerated, ready-to-eat or heat-and-serve processed fish or seafood products (e.g., breaded/battered fillets/shrimp, fingers, cakes, balls, meals, calamari, surimi, imitation crab/lobster meat) • Pickled, marinated or fermented fish or seafood products (e.g., herring, pastes) • Fish-based coloured spreads | No products with no list of ingredients (i.e., single ingredient fish or seafood) |
| Soups | <ul style="list-style-type: none"> • Soups, broths, and stews (can or dry-based) | |
| Juices | <ul style="list-style-type: none"> • Fresh or frozen single or mixed fruit juices/beverages | |

2018-2019 4-Methylimidazole in Selected Foods - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **4-Methylimidazole in Selected Foods Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: 4-Methylimidazole in Selected Foods

Sample Plan Code: 2018_TS026

Sample Identification Numbers: C2018METL00001 to C2018METL00300

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 100 g, 100 mL, or 2 packages of product (for beers and beverages, 100 mL or 1 bottle)

4-Methylimidazole in Selected Foods: C2018METL00001 to C2018METL00300

| Commodity | DO Sample | DO NOT sample |
|-----------|---|--------------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 g, 100 mL, or 2 (for beers and beverages 100 mL or 1 bottle) packages • Generally, unless otherwise stated, sample a wide variety of frozen, refrigerated, shelf-stable, fair trade, Kosher, Halal, gluten-free, organic and non-organic, premium, generic, low-carb, diabetic, plain/regular/original/flavoured, and low/reduced fat/salt/sugar/diet products | Colorless products |

| | | |
|----------------------------|---|---|
| | <ul style="list-style-type: none"> • Sample only pre-packaged products | |
| Beers | <ul style="list-style-type: none"> • Red, amber, dark and black beer only • Microbrewery, major label and specialty (e.g. gluten-free, low carb) <p>***Care should be taken to purchase the smallest volume of sample available (at least 100mL) to avoid unnecessary costs***</p> | <ul style="list-style-type: none"> • Beers in excess of 20 dollars • Colorless beer |
| Soups | <ul style="list-style-type: none"> • Ready-to-serve and powder-based soups, broths and stews | |
| Sauces | <ul style="list-style-type: none"> • BBQ Sauces • Brown gravy, liquid or dry powder • Koikuchi, saishikomi sauces • Hoisin sauce • Fish sauce • Balsamic vinegars | |
| Meat | <ul style="list-style-type: none"> • Delicatessen meats that are pre-packaged • Pepperoni that is pre-packaged | <ul style="list-style-type: none"> • Deli style over the counter smoked meat that does not come pre packaged |
| Candies/Sweets/ Dessert | <ul style="list-style-type: none"> • Black, brown and dark candies only such as: butterscotch toffies, licorice, chocolate, caramel-based candies and dark Jell-O and puddings. | <ul style="list-style-type: none"> • Colorless candies |

2018-2019 Total and Speciated Arsenic in Wine and Grape-Based Alcohols and Fish/Seafood Exported to China - Sampler Information (Pilot Study)

Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for all sampling guidance and information including:

- Sampling equipment
- Sampling procedures
- Shipping samples
- Sample selection
- Sampling documentation (photos, etc.)
- Contact information

Please refer to the **Total and Speciated Arsenic in Alcoholic Beverages Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location (store type and city)
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type, sample number, country of origin, or location must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. Please refer to the **General Sampling Instructions - Allergen and Chemistry Targeted Surveys** document for photo requirements.
- A Sample Submission Form must be filled out and accompany each sample to the lab.
- Send samples in their original packaging to the lab.
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Total and Speciated Arsenic in Wine and Grape-Based Alcohols and Fish/Seafood Exported to China

Sample Plan Code: 2018_SB453

Sample Identification Numbers: C2018ARSS00001 to C2018ARSS00400

Packaging Type: All available packaging types

Minimum Total Sample Size (all sub-samples must be the same lot): 100 mL or 1 bottle

Total and Speciated Arsenic in Wine: C2018ARSS00001 to C2018ARSS00400

| Commodity | DO Sample | DO NOT sample |
|-----------|--|---------------|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 100 mL or 1 bottle of refrigerated, shelf-stable, fair trade, Kosher, Halal, organic and non-organic, premium, generic, plain/regular/original/flavoured products • only sample pre-packaged products | |

| | | |
|--|---|---|
| Wine | <ul style="list-style-type: none"> Red, white, rose, fruit-based wines, or sparkling wines <p>*** Only 100 mL is required - buy the smallest volume of prod frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled uct possible***</p> | <ul style="list-style-type: none"> Wine coolers Wines over 30 dollars in price |
| Grape-based Alcoholic Beverages | <ul style="list-style-type: none"> Armagnac, brandy, cognac, sherry, vermouth <p>*** Only 100 mL is required - buy the smallest volume of product possible***</p> | |
| Aquaculture (farmed) or wild caught domestic finfish exported to China | <p>A minimum of 500 g of product is required A variety of fresh or frozen wild caught or farmed (aquaculture) domestic fish including:</p> <ul style="list-style-type: none"> Tuna Salmon Mackerel Herring Hake <p>Whole fish or fillets, frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled</p> | <ul style="list-style-type: none"> Imported products Products of unknown origin Whole fish in excess of 60cm (~23 inches) Smoked fish products Breaded fish products Fish sauces Fish balls Canned fish products Bottled/pickled fish products |
| Aquaculture (farmed) & wild caught domestic shellfish exported to China | <p>A minimum of 500 g of product is required A variety of fresh or frozen wild caught or farmed (aquaculture) domestic shellfish including:</p> <ul style="list-style-type: none"> Lobster Crab Clam <p>Frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled</p> | <ul style="list-style-type: none"> Crab sticks Sushi/sashimi Fish oil Surimi Crab cakes |

Sampling Guidelines for Food Safety Oversight for Chemistry - Fiscal Year 2018/19 –

2018-2019 FSO: Bakery Products for Undeclared Allergens

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Bakery Products for Undeclared Allergens Excel sampling plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- **Do not sample foods from bulk bins.**
- Do not sample open, broken or damaged products.
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Products that have a ‘gluten free’ claim may be sampled.
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)

Survey Title: Bakery Products for Undeclared Allergens

Sample Plan Code: 2018_FS540R

Sample Identification Numbers: A2018UNDA00001 to A2018UNDA00175

Store Type: Please follow store type specifications in sample plan.

Packaging Type: All available packaging types

Quantity: 500g or 5 packages

Bakery Products for Undeclared Allergens:

| Commodity | DO Sample | DO NOT sample |
|--|--|---|
| <p style="text-align: center;">Domestic or Imported Bakery Products (175 samples)</p> | <p>A <u>minimum</u> of 500 g of product Only sample pre-packaged products with a List of Ingredients. Frozen products (e.g., frozen bread products are acceptable as long as no further baking is required). A variety of bakery goods and products from the following list:</p> <ul style="list-style-type: none"> • Buns/Rolls/Biscuits – all types and flavours (e.g., hotdog, hamburger, cheese, etc.) • Tortillas/Pitas • Cookies • Waffles • Cakes • Squares | <ul style="list-style-type: none"> • Products with no list of ingredients • Products that require further baking before consumption • Chips, popcorn, crackers • Products from bulk bins • Products that have <u>all four</u> of the following: <ul style="list-style-type: none"> ○ sesame, ○ milk/dairy, ○ egg, and ○ peanut in the list of ingredients, “Contains” statement and/or in a precautionary statement (e.g., ‘Contains Sesame Seeds’, ‘May Contain Peanut’, ‘Made in a facility that also processes milk’): <p style="text-align: center;">NOTE: The product can contain none, 1, 2, or 3 of the above 4 listed components in the list of ingredients and/or the precautionary/contains statement.</p> |

2018-2019 FSO: Domestic and Imported Minor Crop FFV, Nuts, and Seeds for Pesticides and Metals

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- | | |
|----------------------|-----------------------|
| - Sample selection | - Sampling procedures |
| - Sampling equipment | - Sample submission |
| - Shipping samples | - Contact information |

Please refer to the **FSO: Domestic and Imported Minor Crop FFV, Nuts, and Seeds for Pesticides (2018_F620R) and Metals (2018_F621R) Sample Plans** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number must be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample damaged fruit and vegetables.
- Sample only specific fresh fruit, vegetables, raw nuts, and seeds listed in the sampling plan.
- Do not sample products that are not edible.
- Collect samples so that they can be tested while they are edible.
- For 2018_F620R and 2018_F621R duplicate sample IDs were created with different letter suffixes (C2018PESB00001 for F620R and C2018PESA00001 for F621R) to correspond to a particular sample plan and analysis lab.
The sampler can submit the same product for each duplicate sample ID, and these will be considered as two *separate samples*.
- **Please note:** All corresponding sample collection procedures are to apply to each replicate sample ID (i.e., two separate SSF forms, two separate sets of photos, etc.)
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Domestic and Imported Minor Crop FFV, Nuts, and Seeds for Pesticides and Metals
Sample Plan Code: 2018_F620R (pesticides, Calgary) & 2018_F621R (metals, Dartmouth)

Sample Identification Numbers:

F620R: C2018PESB00001 to C2018PESB00250

F621R: C2018PESA00001 to C2018PESA00330

Packaging Type: Fresh fruit and vegetables, prepackaged, or bulk products Minimum Total Sample Size (all sub-samples must be the same lot): **500 g**

Domestic and Imported Minor Crop FFV, Nuts, and Seeds for Pesticides and Metals

| Commodity | DO Sample | DO NOT sample |
|---|--|---|
| ALL Samples | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g of product. Please ensure to collect two samples when specified. | <ul style="list-style-type: none"> • Products of unknown origin |
| Fresh Fruit (2018_F620R: 60 samples) (2018_F621R: 100 samples) | A variety of domestic and imported fresh fruit including: <ul style="list-style-type: none"> • Blackberry • Apricot • Cherry • Strawberry • Nectarine Prepackaged may be sampled | <ul style="list-style-type: none"> • Other berries |
| Fresh Vegetables/Herbs (2018_F620R: 90 samples) | The following domestic and imported fresh vegetables: <ul style="list-style-type: none"> • Spinach • Mint | <ul style="list-style-type: none"> • Mixed herbs • Dried herbs • Salad mixes |

| | | |
|---|--|---|
| (2018_F621R: 130 samples) | <ul style="list-style-type: none"> • Basil • Kale • Parsley • Arugula • Hot Peppers • Celery • Mustard Green Prepackaged whole and non-prepackaged (bundled or bulk) may be sampled | <ul style="list-style-type: none"> • Mixed greens • Canned products • Frozen products |
| <p style="text-align: center;">Raw Nuts</p> (2018_F620R: 50 samples) (2018_F621R: 50 samples) | The following raw nut products can be sampled: <ul style="list-style-type: none"> • peanuts • other raw nut products except peanuts: <ul style="list-style-type: none"> - almonds - cashews - macadamias - brazil nuts - hazelnuts - pecans - pine nuts - walnuts - pistachios Prepackaged and non-prepackaged (bulk) may be sampled | <ul style="list-style-type: none"> • Roasted nuts • Mixed nuts • Salted nuts • Candied nuts • Trail mixes • Party mixes • Flavoured nuts |
| <p style="text-align: center;">Seeds</p> (2018_F620R: 50 samples) (2018_F621R: 50 samples) | The following seeds can be sampled: <ul style="list-style-type: none"> • hemp seeds • chia seed • flaxseed • pumpkin or sunflower seeds Prepackaged and non-prepackaged (bulk) may be sampled | <ul style="list-style-type: none"> • Salted seeds • Shelled seeds (i.e., shell on) • Mixed seeds |

2018-2019 FSO: Organic Domestic and Organic Imported FFV, Nuts, and Seeds for Pesticides

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Domestic and Imported Organic FFV, Nuts, and Seeds for Pesticides** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample damaged fruit and vegetables.
- Sample only **ORGANIC** fresh fruit and vegetables, raw nuts, and seeds listed in the sampling plan.
- Do not sample products that are not edible.
- Collect samples so that they can be tested while they are edible.
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)

Survey Title: Organic Domestic and Organic Imported FFV, Nuts, and Seeds for Pesticides

Sample Plan Code: 2018_F622R

Sample Identification Numbers: C2018OPES00001 to C2018OPES00200

Packaging Type: Fresh fruit and vegetables, prepackaged, or bulk products Minimum Total Sample Size (all sub-samples must be the same lot):
500 g

Organic Domestic and Organic Imported FFV, Nuts, and Seeds for Pesticides

| Commodity | DO Sample | DO NOT sample |
|--|---|--|
| ALL Samples | <ul style="list-style-type: none"> • A <u>minimum</u> of 500 g of organic product. Please ensure to collect two samples when specified. | <ul style="list-style-type: none"> • Products of unknown origin • Non-organic foods |
| Organic Fresh Fruit & Vegetables (150 samples) | <p>A variety of domestic and imported <u>fresh fruit and vegetables</u> including:</p> <ul style="list-style-type: none"> • Organic Pears • Organic Eggplants • Organic Apples • Organic Carrots • Organic Cucumbers <p>Prepackaged may be sampled</p> | <ul style="list-style-type: none"> • Salad mixes • Canned products • Frozen products • Pickled products |
| Organic Raw Nuts (25 Samples) | <p>The following <u>raw</u> nut products can be sampled:</p> <ul style="list-style-type: none"> • Organic almonds • Organic cashews • Organic pistachios <p>Prepackaged and non-prepackaged (bulk) may be sampled</p> | <ul style="list-style-type: none"> • Roasted nuts • Mixed nuts • Salted nuts • Candied nuts • Trail mixes • Party mixes • Flavoured nuts • Peanuts |
| Organic Seeds (25 Samples) | <p>The following <u>seeds</u> can be sampled:</p> <ul style="list-style-type: none"> • Organic hemp seeds • Organic chia seed • Organic flaxseed • Organic pumpkin or sunflower seeds <p>Prepackaged and non-prepackaged (bulk) may be sampled</p> | <ul style="list-style-type: none"> • Salted seeds • Shelled (i.e., shell on) seeds • Mixed seeds |

2018-2019 FSO: Domestic Aquaculture Finfish for Carbapenems and Veterinary Drug Multi-Residue

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Domestic Aquaculture Finfish for Veterinary Drugs Sample Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample products that are past the “use by” or “best before” date.
- Sample the largest number of domestic aquaculture (farmed) finfish products possible.
- Do not sample wild-caught finfish
- Do not sample shellfish
- **Do not sample whole fish in excess of 60cm (~23 inches)**
- Do not sample processed fish products like breaded filets, canned tuna/salmon, or bottled/pickled products like herring
- ‘**Group A finfish**’ types are specified in the plan and no substitutions are allowed
- ‘**Group B finfish**’ will be specified in the plan which means any listed Group B finfish can be submitted for analysis (see list below)
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Domestic Aquaculture Finfish for Carbapenem and Veterinary Drug Multi-Residue

Sample Plan Code: 2018_P104R

Sample Identification Numbers: C2018MULD00001 to C2018MULD00275

Quantity: 500g minimum

Domestic Aquaculture Finfish for Veterinary Drugs

| Commodity | DO Sample | DO NOT sample |
|--|--|--|
| Aquaculture (farmed) domestic finfish | A <u>minimum</u> of 500 g of product The following domestic aquaculture (or farmed) finfish: Group A Finfish <ul style="list-style-type: none"> • Salmon (all types – Coho, Chinook/Spring, Atlantic) | <ul style="list-style-type: none"> • Shellfish (i.e., mussels, oysters, crabs, lobster, shrimp, etc.) |

| | | |
|---------------|--|---|
| (275 samples) | <ul style="list-style-type: none"> • Rainbow trout • Steelhead trout • Arctic char • Halibut Group B Finfish • Tilapia • Sablefish (aka Black Cod) • Sturgeon <p>Whole fish or fillets, frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled</p> | <ul style="list-style-type: none"> • Imported products • Whole fish in excess of 60cm (~23 inches) • Products of unknown origin • Smoked fish products • Breaded fish products • Fish sauces • Fish balls • Canned fish products • Bottled/pickled fish products • Crab sticks • Sushi/sashimi • Fish oil • Surimi |
|---------------|--|---|

2018-2019 FSO: Domestic Fish and Seafood for Metals and Pesticide Residues

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Domestic Fish and Seafood for Metals/Mercury (2018_P136R), and Pesticide Residues (2018_P137R) Sample Plans** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample products that are past the “use by” or “best before” date.
- Sample the largest number of fish and seafood (i.e., shellfish) products as possible.
- **Do not sample imported** fish and seafood products
- **Do not sample whole fish in excess of 60cm (~23 inches)**
- Do not sample processed fish products like breaded filets, canned tuna/salmon, or bottled/pickled products like herring
- ‘**Group A finfish**’ types are specified in the plan and no substitutions are allowed
- ‘**Group B finfish**’ will be specified in the plan which means any listed Group B finfish can be submitted for analysis (see list below)

- For 2018_P136R/2018_P137R duplicate sample IDs were created with different letter suffixes to correspond to a particular sample plan and analysis lab (C2018DOFA00001 for P136R and C2018DOFB00001 for P137R).
The sampler should submit the same product for each duplicate sample ID, and these will be considered as two *separate samples*.
- **Please note:** All corresponding sample collection procedures are to apply to each replicate sample ID (i.e., two separate SSF forms, two separate sets of photos, etc.)
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Domestic Fish and Seafood for Mercury, Metals, and Pesticides

Sample Plan Codes: 2018_P136R (Metals/Mercury, Dartmouth), 2018_P137R (Pesticide Residues, Calgary)

Sample Identification Numbers:

2018_P136R: C2018DOFA00001 to C2018DOFA00300

2018_P137R: C2018DOFB00001 to C2018DOFB00200

Quantity: 500g minimum for fish (see specifications below for shellfish products)

| Commodity | DO Sample | DO NOT sample |
|--|---|---|
| <p style="text-align: center;">Aquaculture (farmed) & wild caught domestic finfish</p> <p>(2018_P136R: 200 samples) (2018_P137R: 125 samples)</p> | <p>A <u>minimum</u> of 500 g of product A variety of fresh or frozen wild caught or farmed (aquaculture) domestic fish including: Group A Finfish</p> <ul style="list-style-type: none"> • Salmon (all types) • Trout (all types) • Halibut • Arctic Char • Haddock • Sole <p>Group B Finfish</p> <ul style="list-style-type: none"> • Pollock • Cod • Sword Fish • Lingcod • Monkfish • Perch • Hake • Rockfish • Skate • Flounder • Sablefish (aka Black Cod) <p>Whole fish or fillets, frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled</p> | <ul style="list-style-type: none"> • Imported products • Products of unknown origin • Whole fish in excess of 60cm (~23 inches) • Smoked fish products • Breaded fish products • Fish sauces • Fish balls • Canned fish products • Bottled/pickled fish products • Crab sticks • Sushi/sashimi • Fish oil • Surimi • Crab cakes |
| <p style="text-align: center;">Aquaculture (farmed) & wild caught domestic shellfish</p> | <p>A <u>minimum</u> of the specified quantity of seafood products below must be sampled. <i>All others</i> a minimum of 500g is required. A variety of fresh or frozen wild caught or farmed (aquaculture) domestic shellfish including:</p> | |

| | | |
|---|--|--|
| (2018_P136R: 100 samples) (2018_P137R: 75 samples) | <ul style="list-style-type: none"> • Lobster (Quantity: 1-2) • Mussels (Quantity: ~ 20) • Shrimp (Quantity: 10-20) • Clams (all types) (Quantity: ~20-40 depending on size – if clams are small, such as manila clams, sample at least 40) • Geoduck (Quantity: ~1) • Oysters (Quantity: ~20) • Scallops (Quantity: ~10) • Crab (500g) Frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled | |
|---|--|--|

2018-2019 FSO: Grains and Grain-based Products for Deoxynivalenol

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Grains and Grain-based Products for Deoxynivalenol Sample Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample open, dented, broken or damaged products, or from bulk bins (sample only pre-packaged products).
- Do not sample products that are past the “use by” or “best before” date.
- Collect samples so that they can be received by the laboratory before the “use by” or “best before” date.
- Sample the largest number of brands possible for a specific commodity type unless stated otherwise.
- Clearly photograph each product with sample identification number attached. **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- Please send samples in their original packaging (if any) to the laboratory.
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)

Survey Title: Grains and Grain-based Products for Deoxynivalenol

Sample Plan Code: 2018_SB448R

Sample Identification Numbers: C2018DONF00001 to C2018DONF00150

Packaging Type: Pre-packaged products (plastic, glass, etc.)

Minimum Total Sample Size: 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g)

Grains and Grain-based Products for Deoxynivalenol:

| Commodity | DO Sample | DO NOT sample |
|---------------|--|--|
| | <ul style="list-style-type: none"> • A <u>minimum</u> of 1000 g, 1000 mL, or 5 packages (total weight of at least 200 g) • Unless otherwise stated, sample a wide variety of fair trade, Kosher, Halal, Gluten-free, organic, and non-organic, premium, generic low-carb, diabetic, diet, baked, high fiber, and low/reduced fat/salt/sugar products • ONLY sample pre-packaged products | |
| Infant cereal | <ul style="list-style-type: none"> • Children cereals made with wheat, oat, corn, rice, other grains, mixed, and multi-grain, intended for hot/cold consumption • Infant cereals made with wheat, oat, corn, rice, other grains, mixed, and multi-grain with/without fruit or yogurt | <ul style="list-style-type: none"> • Should not contain brown rice syrup in the ingredients |

2018-2019 FSO: Imported Aquaculture Finfish for Carbapenems and Veterinary Drug Multi-Residue

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Imported Aquaculture Finfish for Carbapenems and Veterinary Drug Multi-Residue Sample Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample products that are past the “use by” or “best before” date.
- Sample the largest number of imported aquaculture (farmed) finfish products possible.
- Do not sample wild-caught finfish
- **Do not sample whole fish in excess of 60cm (~23 inches)**
- Do not sample processed fish products like breaded filets, canned tuna/salmon, or bottled/pickled products like herring
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Imported Aquaculture Finfish for Carbapenems and Veterinary Drug Multi-Residue
Sample Plan Code: 2018_P204R
Sample Identification Numbers: C2018MULI00001 to C2018MULI00100
Quantity: 500g minimum

Imported Aquaculture Finfish for Veterinary Drugs

| Commodity | DO Sample | DO NOT sample |
|---|--|---|
| Aquaculture (farmed) imported finfish (100 samples) | A <u>minimum</u> of 500 g of product The following imported aquaculture (or farmed) finfish: <ul style="list-style-type: none"> • Salmon • Basa • Tilapia Whole fish or fillets, frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled | <ul style="list-style-type: none"> • Domestic products • Whole fish in excess of 60cm (~23 inches) • Products of unknown origin • Smoked fish products • Breaded fish products • Fish sauces • Fish balls • Canned fish products • Bottled/pickled fish products • Crab sticks • Sushi/sashimi • Fish oil • Surimi |

2018-2019 FSO: Imported Fish and Seafood for Metals and Pesticide Residues

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection
- Sampling equipment
- Shipping samples
- Sampling procedures
- Sample submission
- Contact information

Please refer to the **FSO: Imported Fish and Seafood for Metals/Mercury (2018_P236R), and Pesticide Residues (2018_P237R) Sample Plans** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample products that are past the “use by” or “best before” date.
- Sample the largest number of fish and seafood (i.e., shellfish) products as possible.
- Do not sample domestic fish and seafood products
- Do not sample whole fish in excess of 60cm (~23 inches)

- Do not sample processed fish products like breaded filets, canned tuna/salmon, or bottled/pickled products like herring
- 'Group A finfish' types are specified in the plan and no substitutions are allowed.
- 'Group B finfish' will be specified in the plan which means any listed Group B finfish can be submitted for analysis (see list below)
- For 2018_P236R/2018_P237R duplicate sample IDs were created with different letter suffixes to correspond to a particular sample plan and analysis lab (C2018IMFA00001 for P236R and C2018IMFB00001 for P237R).
- The sampler should submit the same product for each duplicate sample ID, and these will be considered as two *separate samples*.
- **Please note:** All corresponding sample collection procedures are to apply to each replicate sample ID (i.e., two separate SSF forms, two separate sets of photos, etc.)
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)
- Ship refrigerated and frozen samples with ice packs/freezer packs.

Survey Title: Imported Fish and Seafood for Mercury, Metals, and Pesticides

Sample Plan Codes: 2018_P236R (Metals/Mercury, Dartmouth), and 2018_P237R (Pesticide Residues, Calgary)

Sample Identification Numbers:

2018_P236R: C2018IMFA00001 to C2018IMFA00200

2018_P237R: C2018IMFB00001 to C2018IMFB00200

Quantity: 500g minimum for fish (see specifications below for shellfish products)

| Commodity | DO Sample | DO NOT sample |
|--|--|--|
| <p style="text-align: center;">Aquaculture (farmed) & wild caught imported finfish</p> <p>(2018_P236R: 125 samples) (2018_P237R: 125 samples)</p> | <p>A <u>minimum</u> of 500 g of product A variety of fresh or frozen wild caught or farmed (aquaculture) imported fish including:</p> <p>Group A Finfish</p> <ul style="list-style-type: none"> • Salmon (all types) • Trout (all types) • Tuna (all types) • Catfish/Basa • Tilapia • Halibut • Sole <p>Group B Finfish</p> <ul style="list-style-type: none"> • Pollock • Cod • Haddock • Cuttlefish • Turbot • Snapper • Pickerel • Butter Fish | <ul style="list-style-type: none"> • Domestic products • Products of unknown origin • Whole fish in excess of 60cm (~23 inches) • Live fish • Smoked fish products • Breaded fish products • Fish sauces • Fish balls • Canned fish products • Bottled/pickled fish products • Crab sticks • Sushi/sashimi |

| | | |
|---|---|--|
| | <ul style="list-style-type: none"> • Carp • Shad • Monkfish • Kingfish • Hake • Grouper • Flounder • Swordfish • Sea bass • Striped bass • Smelts • Mackerel • Mahimahi • Perch • Drum • Sturgeon • Tile Fish • Whiting <p>Whole fish or fillets, frozen (with or without sea salt) or fresh (packaged or in bulk) may be sampled</p> | <ul style="list-style-type: none"> • Fish oil • Surimi • Crab cakes |
| <p style="text-align: center;">Aquaculture (farmed) & wild caught imported shellfish or other seafood</p> <p>(2018_P236R: 75 samples) (2018_P237R: 75 samples)</p> | <p>A <u>minimum</u> of the specified quantity of seafood products below must be sampled. <i>All others</i> a minimum of 500g is required.</p> <p>A variety of fresh or frozen wild caught or farmed (aquaculture) imported shellfish including:</p> <ul style="list-style-type: none"> • Lobster (Quantity: 1-2) • Mussels (Quantity: ~ 20) • Shrimp (Quantity: 10-20) • Clams (all types) (Quantity: ~20-40 depending on size – if they are small clams, such as manila clams, purchase at least 40); • Geoduck (Quantity: ~1) • Oysters (Quantity: ~20) • Scallops (Quantity: ~10) • Crab (500g) • Octopus (500g) • Eel (500g) • Squid (500g) <p>Frozen (with or without sea salt or fresh (packaged or in bulk) may be sampled</p> | |

2018-2019 FSO: Imported Whole Fruits for Sulfites

Please refer **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162) and to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for all sampling guidance and information, including:

- Sample selection

- Sampling procedures

- Sampling equipment
- Shipping samples
- Sample submission
- Contact information

Please refer to the **FSO: Imported Whole Fruits for Sulfites Sample Plan** for comprehensive details on each sample identification number including:

- Sampling location
- Product type and description
- Country of origin
- Sampling date
- Sampling size
- Receiving laboratory

No substitutions or alterations of product type and sample number should be made. If unable to locate the product specified, please contact Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca

Key Instructions:

- Do not sample damaged fruit.
- Sample only fresh, whole fruit.
- Do not sample products that are not edible.
- Collect samples so that they can be tested while they are edible.
- Please send samples in their original packaging (if any) to the laboratory.
- Clearly photograph each product with sample identification number attached. Please refer to the **FSO General Sampling Instructions - Allergen and Chemistry** (RDIMS 6792372) document for photo requirements
- A Sample Submission Form must be filled out for and accompany each sample to the lab. Please refer to **Guidelines for Completing a Sample Submission Form** (RDIMS 7386162)

Survey Title: Imported Whole Fruit for Sulfites

Sample Plan Code: 2018_F610R

Sample Identification Numbers: C2018SULF00001 to C2018SULF00300

Packaging Type: Whole fruit only (no processed fruit products)

Minimum Total Sample Size: 500g

Imported Whole Fruit for Sulfites:

| Commodity | DO Sample | DO NOT sample |
|--|---|---|
| <p align="center">Fresh Whole Fruit (300 samples)</p> | <p>A wide variety of the following imported fresh whole fruits: A <u>minimum quantity</u> of 500g of the following fruit must be sampled.</p> <ul style="list-style-type: none"> • Lychees • Longans • Rambutan • Mango • Guava • Papaya • Durian • Persimmon • Pomelo • Passionfruit | <ul style="list-style-type: none"> • Domestic products • Products of unknown origin |

**Sampling Guidelines (Retail) for
 Food Safety Oversight in Microbiology
 - Fiscal Year 2018/19**

1. General Guidelines

1.1 Sampling Sites

Samples will be collected across Canada at retail, i.e.:

- mainstream grocery supermarkets,
- non-traditional grocery supermarkets (Wal-Mart, COSTCO, Canadian Tire),
- other conventional retail (ethnic stores, corner stores),
- natural food stores, and
- health food stores.

1.2 Receipt of Samples from Retail

Pre-packaged products:

- A single consumer package will be collected provided that it weighs at least 250 g.
- If a single consumer package is less than 250 g, then multiple packages of the same product from the same lot, from the same location, and on the same day will be collected.
- Packages with intact tamper-proof seals will be selected (note: if there is no tamper-proof seal please recorded it on the sampling form).
- For pre-packaged products, where the packaging contains holes, perforations, or is otherwise not completely sealed, this package must be contained within a secondary outer bag for shipping

Produce that is not pre-packaged:

- One sample unit is to be submitted per bag.
- This bag should be contained within a secondary outer bag.

Receiving temperatures of samples:

- Samples are to meet the receiving temperature criteria for the specified commodities outlined within the National Microbiological Monitoring Program (NMMP) Sampling Guidelines.

UNFIT SAMPLES:

- Products received that are past the “use by” or “best before” date, if these dates are indicated on the product.
- Products which in any way appear to be damaged, rotten or adulterated.
- Samples exceeding the maximum arrival temperature(s) as specified in the NMMP guidelines.

2. Contact Information

Any questions pertaining to sample receipt or fitness should be directed to Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

3. Specific Guidelines for Sample Plans

3.1 Fresh-Cut Ready-To-Eat (RTE) Prepackaged Salads

1. Sampling plan(s)

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--|---------------------------|
| 2018_F242R | Domestic fresh-cut RTE prepackaged salads (conventional and organic) | Bacterial pathogens group |
| 2018_ F247R | Imported fresh-cut RTE prepackaged salads (conventional and organic) | Bacterial pathogens group |

2. Sample Collection

| Acceptable | Not Acceptable |
|---|--|
| RTE salad kits that have been sliced, chopped or shredded prior to being packaged for sale such as: -Chopped romaine blends salads | - Whole lettuce or whole leafy greens - Trimmed leafy greens - Products containing only whole spinach leaves - Products containing only fresh-cut vegetables |

| | |
|--|---|
| <ul style="list-style-type: none"> -Chopped kale blend salads -Coleslaws (shredded cabbages) -Broccoli slaws <p>Pre-washed and non pre-washed salads are acceptable. Salad kits with or without dressings and/or other components (croutons, bacon bits, seeds, etc.) are acceptable.</p> | <p>other than leafy greens, cabbages or shredded broccoli (i.e. Shredded carrots, sliced mushrooms, stir-fry mixes)</p> <p>- Salads with the dressing mixed with the vegetables. (i.e. Must have dressing in a separate pouch, or not contain dressing)</p> |
|--|---|

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh Fruits and Vegetables.

3.2 Prepackaged Leafy greens and Prepackaged Salads for Parasitology

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--|-----------------------|
| 2018_ F263R | Imported prepackaged leafy greens and prepackaged salads for parasitology, (organic or conventional) | Parasite group |

2. Sampling Collection

| Acceptable | Not Acceptable |
|--|--|
| <p>RTE salad kits such as:</p> <ul style="list-style-type: none"> -Chopped romaine blends salads -Chopped kale blend salads -Broccoli slaw and coleslaws (can only contain ingredients listed below) -Blend Salad kits containing the leafy greens listed below, can also include the following ingredients: broccoli, carrot, cabbage, brussel sprout, radish, and/or snap peas. <p>Prepackaged whole or fresh cut leafy greens such as:</p> <ul style="list-style-type: none"> - Lettuce (all types) - Radicchio, endive -Greens: swiss chard, spinach, collard, kale, mache, arugula, escarole , beet greens, turnip greens, mustard greens, mesclun/spring mix <p>Pre-washed and non pre-washed products are acceptable. Salad kits with or without dressings and/or other components (croutons, bacon bits, seeds, etc.) are acceptable.</p> | <ul style="list-style-type: none"> - Herbs - Mixes containing vegetables not listed on the “Do Sample” list -Products containing only fresh-cut vegetables other than leafy greens (i.e. Shredded carrots, sliced mushrooms, stir-fry mixes) - Salads with the dressing mixed with the vegetables. (i.e. Must have dressing in a separate pouch, or not contain dressing) - Bulk or bunches of greens not pre-packaged. |

| | |
|--|--|
| | |
|--|--|

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2
Fresh Fruits and Vegetables

3.3 Leafy greens for Viruses

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|---|-----------------------|
| 2018_F250R | Domestic leafy greens and herbs for viruses (organic or conventional) | Virus group |
| 2018_F251R | Imported leafy greens and herbs for viruses (organic or conventional) | Virus group |

2. Sampling Collection

| Acceptable | Not Acceptable |
|--|--|
| <p>Whole or fresh cut leafy greens such as:</p> <ul style="list-style-type: none"> - Lettuce (all types) including: Head lettuce (iceberg), red and green leafy lettuce, boston lettuce (butter lettuce), oak leafy lettuce, romaine lettuce - Radicchio, endive <p>Greens: swiss chard, spinach, collard, kale, mache, arugula, escarole, beet greens, turnip greens, mustard greens, mesclun/spring mix</p> <ul style="list-style-type: none"> - Fresh herbs including: <p>Basil, Chives (regular), Dill, Mint, Parsley, Rosemary, Sage, Savoury, Sorrel, Tarragon, Thyme, Oregano, Marjoram</p> <p>Pre-packaged and non-pre-packaged bundles leafy greens are acceptable</p> | <ul style="list-style-type: none"> - frozen, or processed leafy greens - Whole cabbage - dried herbs - salted herbs - herbs in pots with soil - Chinese leek - other herb types not specified |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh Fruits and Vegetables

If sample is from bulk and:

- CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”

- CoO not available, CoO=Unknown

3.4 Frozen berries

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|-------------------------------|-----------------------|
| 2018_F257R | Frozen berries (pre-packaged) | Virus group |

2. Sampling collection

| Acceptable | Not Acceptable |
|---|--|
| <p>Pre-packaged varieties of a single type of frozen berries:</p> <ul style="list-style-type: none"> - Raspberries - Blackberries - Blueberries - Strawberries (whole or sliced) - Pomegranate arils <p>Cultivated (conventional and organic), imported and domestic samples can be collected. (except wild berries)</p> | <ul style="list-style-type: none"> - fresh berries - dried berries - sliced frozen berries (i.e. in half), other than strawberries - frozen berries mixes - berries in syrup, yogurt, or any other kind of dressing -frozen wild berries |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3
 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.5 Fresh Vegetables

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|---|---------------------------|
| 2018_F258R | Domestic fresh vegetables enhanced oversight (organic and conventional) | Bacterial pathogens group |
| 2018_F259R | Imported fresh vegetables enhanced oversight (organic and conventional) | Bacterial pathogens group |

2. Sampling collection

| Acceptable | Not Acceptable |
|--|--|
| <p><u>Domestic and imported fresh vegetables of the following types:</u></p> <ul style="list-style-type: none"> - green onions - peppers all types (sweet bell and chilli/hot) - tomatoes all types (including grape tomatoes) - lettuce (all types) including but not limited to: head lettuce (iceberg), red and green leafy lettuce, boston lettuce (butter lettuce), oak leafy lettuce, romaine lettuce, mache, endives and escarole, arugula, radicchio - spinach (all types) - Mesclun/Spring mixes - Fresh herbs (except rosemary) including: Basil, Chives, Coriander (cilantro, Chinese parsley), Dill, Mint, Parsley, Sage, Savoury, Sorrel, Tarragon, Thyme, Oregano, Marjoram | <ul style="list-style-type: none"> - Fresh-cut, frozen, or processed leafy vegetables - swiss chard or leafy greens not specified on the “do sample” list - salad mixes/salad kits - dried herbs - herbs in pots with soil - other herb types not specified - Rosemary - fresh cut fruits or vegetables - frozen vegetables |

Prepackaged whole and non-prepackaged (bundled or bulk) may be sampled

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh Fruits and Vegetables
If sample is from bulk and:
-CoO is on sticker, CoO=Country indicated on sticker
-CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”
-CoO not available, CoO=Unknown

3.6 Fresh Fruits

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|---|---------------------------|
| 2018_F260R | Domestic fresh fruits enhanced oversight (organic and conventional) | Bacterial pathogens group |
| 2018_F261R | Imported fresh fruits enhanced oversight (organic and conventional) | Bacterial pathogens group |

2. Sampling collection

| Acceptable | Not Acceptable |
|---|--|
| <p><u>Domestic and imported fresh fruit and berries of the following types:</u></p> <ul style="list-style-type: none"> - papayas (3 units per sample) - mangoes (3 units per sample) - cantaloupes, honeydew (3 units per sample) -berries (all types) <p>Pre-packed whole and non-prepackaged (bulk)</p> | <ul style="list-style-type: none"> - fresh berries in syrup, juice or any kind of dressing - frozen berries -dried berries -sliced berries -mixed berries |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh Fruits and Vegetables
 If sample is from bulk and:
 -CoO is on sticker, CoO=Country indicated on sticker
 -CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”
 -CoO not available, CoO=Unknown

3.7 Ready-To-Eat Fish

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|-------------------|---------------------------|
| 2018_P256R | Imported RTE fish | Bacterial pathogens group |

2. Sampling collection

| Acceptable | Not Acceptable |
|--|--|
| <p>Imported ready-to-eat prepackaged fish products.</p> <p>Note: 150g per sample is sufficient.</p> <ul style="list-style-type: none"> - Smoked, salted, dried fish, or fermented products e.g. salmon, trout, cod, squid, jellyfish, other (frozen, refrigerated or room temperature) - Refrigerated or frozen canned fish products (e.g. lobster, fish roe, fish eggs, lumpfish) and fish products in glass jars (e.g. herring) - imitation crab, surimi (kamaboko, fish cake, fish loaf, fish paste, fish sausage) - ready-to-eat crab all types: snow crab, Alaskan crab, Dungeness crab, king crab - cooked prepackaged (refrigerated or frozen) seafood products: lobster, squid (calamari), octopus, sea snails, shrimp, prawns, - salmon mousse, other fish or seafood mousse - salmon pâté and other fish or seafood pâtés <p>Products prepackaged by the store are acceptable.</p> | <ul style="list-style-type: none"> - Shelf stable fish products in commercially sterile packaging (canned, jarred, retort pouches) – these are products that are shelf stable and are NOT refrigerated such as canned tuna, canned salmon etc. - breaded fish products - Fish flavoured cream cheese products (i.e. salmon cream cheese) - bulk (cut, weighed and packaged at the deli to order) - shellfish: mussels, oysters, clams - scallops - sashimi grade fish |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”.

3.8 Raw Oysters

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|------------------|-----------------------|
| 2018_P160R | Domestic oysters | Virus group |

2. Sampling collection

| Acceptable | Not Acceptable |
|---|---|
| <p>Domestic fresh oysters.</p> <p>Note: A minimum of 12 oysters of the same type/source and lot (if known and possible) is required.</p> <ul style="list-style-type: none"> - Live or raw, in the shell or shucked fresh oysters at the fish counter or oyster bar. - Individual loose live oysters or live oysters in prepackaged mesh bags/boxes. -Prepackaged fresh shucked oysters <p>Products that are loose on ice at the oyster bar/fish counter are acceptable HOWEVER do not mix oysters from different lots or sources i.e. if “malpeques” variety are on ice next to a display of “Kusshis” variety, only sample ONE type.</p> | <ul style="list-style-type: none"> - Shelf stable oyster products in commercially sterile packaging (canned, jarred) - Breaded and/or fried oyster products -Cooked or prepared oysters eg. Oysters Rockefeller. - Other shellfish: mussels, clams etc. |

To fill **Country of Origin information**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.9 Tahini

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|-----------------|------------------------|
| 2018_FS358R | Imported Tahini | <i>Salmonella spp.</i> |

2. Sampling collection

| Acceptable | Not Acceptable |
|--|---|
| Imported, conventional or organic, raw or processed: - Tahini; - Sesame seed paste | - Refrigerated tahini or sesame paste products -Hummus or containing hummus -Tahini or Sesame seed paste mixed with other products such as peanut butter. |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.10 Powdered Infant Formula

1. Sampling plans

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|-------------------------|---|
| 2018_FS360R | Powdered Infant Formula | <i>Cronobacter</i> spp., Enterobacteriaceae |

2. Sampling collection

| Acceptable | Not Acceptable |
|---|---|
| <p>- Powdered infant formula sold for newborns and infants from 0 to 6 months old and 0-12 months old</p> <p>Milk or soy-based powdered formula, with or without claims regarding lactose, probiotics, etc. are all acceptable.</p> | <p>- Non-powdered infant formula such as liquid formula</p> <p>- Infant formula targeted to infants strictly older than 6 months (e.g., labelled as 6-12 months old)</p> <p>- Follow-up formula (i.e. for toddlers)</p> |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

Sampling Guidelines for Targeted Surveys in Microbiology - Fiscal Year 2018/19 –

1. Objective

Microbiological Targeted Surveys are designed to gather baseline information on the occurrence of targeted bacteria, viruses and parasites in a variety of selected foods, which are either imported or domestically produced/manufactured. All samples are to be collected at the retail level.

2. General Guidelines

2.1 *Sampling Sites*

Samples will be collected across Canada at retail, i.e.:

- mainstream grocery supermarkets,
- non-traditional grocery supermarkets (Wal-Mart, Costco, Canadian Tire),
- other conventional retail (ethnic stores, corner stores),
- natural food stores, health food stores or nutrition house.

Fresh domestic produce may be collected at farmer's markets if the availability at retail stores is deemed insufficient.

Organic produce is mainly sold through mainstream grocery supermarkets, other conventional retail stores, nutritional and health food stores, independent grocery stores and farmer's markets. Produce bearing an "organic" label can be considered as organic for the purposes of the microbiological targeted surveys. Additional information can be found at:

- Agri-Foods Canada: www.agr.gc.ca
- Organic Trade Association: www.ota.com
- Canadian Organic Growers: www.cog.ca

2.2 *Procedure for Collecting Samples at Retail*

Pre-packaged products:

- Collect a single consumer package provided that it weighs at least 250 g (minimum quantity required by the lab to perform all analytical tests), unless otherwise noted in the specific sample collection guidelines.
- If a single consumer package is less than 250 g, then collect multiple packages of the same product from the same lot at the same location on the same day.
- Select packages with intact tamper-proof seals (note: if there is no tamper-proof seal please record this on the sampling form).

- **Do not** open the package.
- Collect **fresh produce** samples at the **early stage of the product shelf life** (if date is indicated).

Produce that is not pre-packaged:

- Place one sample unit per bag.
- Collect the sample by simply inverting the bag so it is inside/out and covering your hand. Keeping your hand in the bag, pick up the product and pull the bag back to its normal orientation, so the product is now inside the bag and has not been in direct contact with your hand. This technique will minimize handling of the products by human hands, and cross contamination during the sampling process.

DO NOT SAMPLE:

- Products that are past the “use by” or “best before” date, if these dates are indicated on the product.
- Products which in any way appear to be damaged, rotten or adulterated.
- The same product more than once at the same location for the same survey
 - within the same week for fresh produce, raw meat, milk and cold beverages,
 - within the same month for refrigerated sliced and shredded cheese, and ready-to-eat (RTE) meats
 - within three months for dried products (e.g., spices), frozen fruits/vegetables, ice cream, and refrigerated soft cheese/single serve cheese and refrigerated liver pate.

2.3 *Sample Photos*

At least two (2) digital photos of every sample must be taken and forwarded to the Technical Authority before the sample is to proceed for analysis. Additional photos will be requested when details of the sample are not adequately captured.

- Photos should be between 1600 X 1200 ppi and 2592 X 1944 ppi in size.
- Photos must clearly show the corresponding sample number and sampling plan code (to be marked or labeled by the sampler, without obstructing any product information).
- Photos must clearly show all product information printed on the product label (i.e. brand, country of origin, lot number, expiry date or best before date, ingredients, etc.), where applicable.
- At least one (1) photo must clearly show the entire sample and its packaging.
- All photos must be saved in jpg format and named by the System ID, followed by letters identifying the sides of the package being captured. In the case of multiple shots of the same package side, number of the photos accordingly (e.g., C2018ABCD12345_F1.jpg).
 - ‘F’ for Front view
 - ‘B’ for Back view
 - ‘L’ for Left view
 - ‘R’ for Right View
 - ‘T’ for Top view

- ‘BM’ for Bottom view
- Boxed items may need up to seven photos to capture information on all sides of the product (i.e. Front, Back, Left, Right, Top, Bottom and entire box)
- Sticker, tape, or any other marking object must not block the prints or required information on original package.

Photos along with Sample Submission Forms must be submitted every two weeks by CD/DVD/USB to the Technical Authority.

Note that this information may be used in trace back, food safety investigations and/or for follow-up sampling.

2.4 Shipping Samples

2.4.1 Shipping Documents

Please follow the document “*Guidelines for completing a sample submission form*” to correctly provide the following information on the submission form:

- ✓ Date sampled
- ✓ Sampled at (complete name and address of vendor)
- ✓ Complete name and address of responsible party as marked on package/container/box (identified under “Product Of”, “Manufactured By”, “Packed For”, “Imported By”, and “Imported For”, etc.)
- ✓ Country of Origin
- ✓ Brand name
- ✓ Product description, including whether the product is “organic”
- ✓ Product identifier (UPC, GSI or GTIN code)
- ✓ Lot number and Product codes
- ✓ Best-Before Date, and/or Packaging Date, and/or Use-by Date, and/or Product date, and/or Sell-by date
- ✓ Any other relevant comments about the product – For example “no tamper-proof seal” for a pre-packaged product

2.4.2. Shipping Containers and Temperatures

- Use an insulated container (insulated cardboard box, ventilated moulded polystyrene cooler, or other insulating material) of sufficient capacity for holding and transporting the samples.
- Ensure individual samples are properly contained to avoid any cross-contamination during shipping.
- For samples requiring refrigeration (e.g., milk, produce, meat, etc.), use sufficient ice packs and insulated packaging material, so that the **receiving temperature is above 0°C and below 10°C**. Never place ice/freezer packs directly on the sample.

- For frozen products, place ice/freezer packs directly above, under and around the samples so that these remain frozen until they are received at the lab. Fill any remaining gaps with shredded paper or newsprint. The **receiving temperature must be below 0°C**.
- For samples sold and stored at room temperature (e.g., powdered spices, infant cereal), coolants are not required.
- Secure samples within the shipping container and protect them from the freezer packs (when applicable) by using appropriate packing materials such as crunched up newspaper, shredded paper, and Styrofoam nuggets.

NOTE: Samples exceeding the maximum arrival temperature or where the integrity of the sample (e.g., packaging) has been compromised will be rejected by the laboratory. The product will be required to be re-sampled and re-submitted.

2.4.3. Shipping Timeline

- Courier the sample(s) to the appropriate laboratory immediately, along with a hard copy of **the Food Product Sampling Submission Form**.
- Submit samples within the product shelf life, preferably within the early stage of the product shelf life.
- **For the parasitology plans**, all samples must be received in the CFIA lab within 48 hours of sampling. Additionally, samples must be received no later than Wednesday of every week.
- **For the virology plans**, all samples must be received in the CFIA lab within 48 hours of sampling. Additionally, samples must be received no later than Wednesday of every week.
- **For the following raw meat plans only: SB3037, SB3058, SB3060**, all samples must be received in the CFIA lab within 48 hours of sampling. Additionally, samples must be received no later than Thursday of every week.

2.5 Contact Information

Any questions pertaining to sample collection, and/or completion or submission of the excel-based form should be directed to Cfia.fsapsamples-echantillonspaaspa.acia@canada.ca.

3. Specific Guidelines for Sample Collection

Please refer to Section 2.0 of this document for general sampling instructions applicable to all surveys.

3.23 Collection of Imported Fresh Leafy Herbs (Parasites) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|----------------------------|-----------------------|
| 2018_SB389 | Imported Fresh Leafy Herbs | Parasites group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|---|
| <p>ONLY The following types of imported fresh leafy herbs:</p> <ul style="list-style-type: none"> - Parsley (Italian & Curly) - Cilantro (Coriander, Chinese parsley) - Dill (Aneth) - Basil - Mint - Sage - Thyme - Oregano - Chives - Tarragon - Savoury - Marjoram <p>Note:</p> <ul style="list-style-type: none"> - It is preferable that pre-packaged herbs be sampled, but it is understood that parsley and cilantro may be typically sold as non-pre-packaged bundles. - Products with trimmed roots are preferable, or roots portion without soil contents. - A sample can consist of multiple consumer sized packages to reach a total weight of at least 100g. - To retain optimal quality, chill temperature | <ul style="list-style-type: none"> - Domestic fresh leafy herbs - Other herb types not specifically listed in the list of “DO SAMPLE” (e.g., rosemary) - Mixed types of herbs - Fresh herbs in pots with soil - Dried leafy herbs |

around 10 °C is recommended for shipping basil samples, but basil sample receiving temperature should not exceed 12°C upon arrival at the laboratory.

- Samples can be conventional or organic

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh fruits and vegetables

If sample is from bulk and:

-CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”

-CoO not available, CoO=Unknown

3.24 Collection of Imported Fresh Berries (Parasites) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--------------------------------------|-----------------------|
| 2018_SB341 | Imported Fresh Berries (Single type) | Parasites group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|--|
| <p>ONLY the following pre-packaged imported single type of fresh berries:</p> <ul style="list-style-type: none"> - Strawberries - Blueberries - Blackberries - Raspberries - Cranberries <p>Note:</p> <ul style="list-style-type: none"> - Prepackaged products are preferable - Samples can be organic or conventional - Sample can be wild or cultivated - A sample can consist of multiple consumer sized packages to reach a total weight of at least 250g | <ul style="list-style-type: none"> - Domestic fresh berries - Multiple types of fresh berries - Dried, canned, frozen berries - Berries in syrup, yogurt, or any other kind of dressing - Other fresh berry types not specifically in the list of “DO SAMPLE” |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh fruits and vegetables

3.25 Collection of Imported Sugar Peas/Snow Peas (Parasites) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--|-----------------------|
| 2018_SB3030 | Imported Fresh sugar snap peas/snow peas | Parasites group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|---|
| <p>Imported pre-packaged or bulk:</p> <ul style="list-style-type: none"> - Whole fresh sugar snap peas - Whole fresh snow peas <p>Note:</p> <ul style="list-style-type: none"> - Prepackaged products are preferable. - Samples can be organic or conventional. | <ul style="list-style-type: none"> - Domestic fresh sugar snap peas/snow peas - Green beans - Garden peas - Frozen or canned snap peas - Frozen or canned snow peas - Other types of vegetables |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh fruits and vegetables

If sample is from bulk and:

- CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”

-CoO not available, CoO=Unknown

3.26 Collection of Imported Fresh Berries (Virus) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--------------------------------------|-----------------------|
| 2018_SB345 | Imported Fresh Berries (Single type) | Virus group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|--|
| <p>ONLY pre-packaged imported single type of fresh berries:</p> <ul style="list-style-type: none"> - Strawberries - Blueberries (cultivated only) - Blackberries - Raspberries - Cranberries <p>Note:</p> <ul style="list-style-type: none"> - Prepackaged products are preferable - Samples can be organic or conventional - Samples can be wild or cultivated (except blueberries which must be cultivated) - A sample can consist of multiple consumer sized packages to reach a total weight of at least 250g | <ul style="list-style-type: none"> - Domestic fresh berries - Multiple types of fresh berries - Dried, canned, frozen berries - Berries in syrup, yogurt, or any other kind of dressing - Other fresh berry types not specifically in the list of “DO SAMPLE” - Wild blueberries |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh fruits and vegetables

3.27 Collection of Refrigerated RTE Fresh-Cut Fruits (Virus) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|---|-----------------------|
| 2018_SB3038 | RTE Fresh-cut Fruits (Single type) | Virus group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|--|
| <p>ONLY Pre-packaged single types of the following fresh-cut fruits:</p> <ul style="list-style-type: none"> - Pineapple - Mango - Papaya - Orange - Kiwifruit - Cantaloupe - Honeydew - Water melon <p>Note:</p> <ul style="list-style-type: none"> - Conventional or organic, imported or domestic samples can be collected - A consumer package represents a single sample that it weighs at least 250g. | <ul style="list-style-type: none"> - Mixed types of fresh-cut fruits - Fresh whole fruits (e.g., grapes) - Berries (whole/cut, single type/ multiple types) - Cut fruits in syrup, yogurt, or any other kind of dressing - Other fresh fruit types not specifically in the list of “DO SAMPLE” |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.2 Fresh fruits and vegetables

3.28 Collection of Imported Frozen Berries (Virus) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|---------------------------------------|-----------------------|
| 2018_SB3062 | Imported Frozen Berries (Mixed types) | Virus group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|--|
| <p>ONLY pre-packaged imported mixed types of frozen berries containing three or more types of following berries:</p> <ul style="list-style-type: none"> - Strawberries - Blueberries (cultivated) - Blackberries - Raspberries - Cranberries <p>Note:</p> <ul style="list-style-type: none"> - Packages containing a small portion of frozen domestic berries are acceptable. Two or more berry types in the package must be imported. - Sample can be wild or cultivated (except blueberries which must be cultivated) - A sample can consist of multiple consumer sized packages to reach a total weight of at least 250g | <ul style="list-style-type: none"> - Domestic frozen berries - Single type or two types of frozen berries - Frozen berries in yogurt - Dried, canned berries - Other frozen berry types not specifically in the list of “DO SAMPLE” - Wild blueberries |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.29 Collection of Imported Frozen Cut Fruits (Virus) (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|--|-----------------------|
| 2018_SB3063 | Imported Frozen Cut Fruits (Single type) | Virus group |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|--|
| <p>ONLY pre-packaged imported single types of the following frozen cut fruits:</p> <ul style="list-style-type: none"> - Pineapple - Mango - Peach - Papaya - Avocado <p>Note:</p> <ul style="list-style-type: none"> - Try to collect each fruit type in equal proportions. Avoid repeated sampling of a particular fruit type - Conventional or organic samples can be collected - A sample can consist of multiple consumer sized packages to reach a total weight of at least 250g | <ul style="list-style-type: none"> - Domestic single type of frozen cut fruits - Mixed types of frozen cut fruits - Frozen fruits in yogurt - Dried, canned fruits - Other frozen fruit types not specifically in the list of “DO SAMPLE” |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.30 Collection of Raw Mechanically Tenderized Beef Steaks (VTEC) (CFIA labs)

1. Targeted Survey

| Sampling ID | Items | Microbiological Tests |
|-------------|-----------------------------------|-----------------------|
| 2018_SB3058 | Raw Tenderized Beef Steaks (VTEC) | VTEC group I |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|--|
| Refrigerated, pre-packaged <ul style="list-style-type: none"> - raw beef steaks labelled “mechanically tenderized” Note: <ul style="list-style-type: none"> - Samples can be imported or domestically produced beef, - Samples can be collected from local meat markets or butcher shops - A consumer package represents a single sample that it weighs at least 250g. | <ul style="list-style-type: none"> - Raw beef steaks without the label of “mechanically tenderized” - Large-size raw beef chuck or roast with a label of “mechanically tenderized” - Bite-size raw beef cubes/chunks with a label of “mechanically tenderized” - Other meat types |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.1 Raw Meat

IMPORTANT: Animals must be raised and slaughtered in Canada to be considered a domestic product (CoO = Canada).

CoO = Canada:

- Product of Canada
- Presence of a logo or claim such as those indicated below:



3.31 Collection of Raw Ground Veal (VTEC) (CFIA labs)

1. Targeted Survey

| Sampling ID | Items | Microbiological Tests |
|-------------|--------------------------------|-----------------------|
| 2018_SB3037 | Raw ground veal (pre-packaged) | VTEC group II |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|---|
| <ul style="list-style-type: none"> - Refrigerated or frozen, pre-packaged raw ground veal <p>Note:</p> <ul style="list-style-type: none"> - Samples can be imported or domestic, organic or conventional - Samples can be collected from local meat market or butcher shops - A consumer package represents a single sample that it weighs at least 250g. | <ul style="list-style-type: none"> - Raw veal in any other form (i.e., chucks, chops) - Raw ground veal mixed with other ingredients (i.e., lamb sausage, patties). - Other ground meat (e.g., pork, beef) |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.1 Raw Meat

IMPORTANT: Animals must be raised and slaughtered in Canada to be considered a domestic product (CoO= Canada).

CoO = Canada:

- Product of Canada
- Presence of a logo or claim such as those indicated below:



If ground veal prepared on-site and CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”

3.32 Collection of Raw Ground Lamb (VTEC) (CFIA labs)

1. Targeted Survey

| Sampling ID | Items | Microbiological Tests |
|-------------|--------------------------------|-----------------------|
| 2018_SB3060 | Raw ground lamb (pre-packaged) | VTEC group I |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|--|
| <ul style="list-style-type: none"> - Refrigerated or frozen, pre-packaged raw ground lamb <p>Note:</p> <ul style="list-style-type: none"> - Samples can be imported or domestically produced - Samples can be collected from local meat market or butcher shops - A consumer package represents a single sample that it weighs at least 250g. | <ul style="list-style-type: none"> - Raw lamb in any other form (i.e., chucks, chops) - Raw ground lamb mixed with other ingredients (i.e., lamb sausage, patties). - Other ground meat type (i.e., pork, beef) |

To determine **Country of Origin (CoO)**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.1 Raw Meat

IMPORTANT: Animals must be raised and slaughtered in Canada to be considered a domestic product (CoO = Canada).

CoO = Canada:

- Product of Canada
- Presence of a logo or claim such as those indicated below:



If ground lamb prepared on-site and CoO is only indicated on store sign or as indicated by store staff, CoO=Unknown, Comment=“Product sign and/or store staff indicate country of origin to be <country x>”

3.33 Collection of Powdered Infant Cereal (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|------------------------|-----------------------|
| 2018_SB3068 | Powdered Infant Cereal | Enterobacteriaceae |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|---|--|
| <p>Powdered cereal for babies (from 6 months to 18 months old)</p> <ul style="list-style-type: none"> - Grain based infant cereal with or without flavour (e.g., rice baby cereal for 6+months, oat baby cereal for 12 months, multigrain cereal for 9+months babies) - Grain based infant cereal with vegetable or fruit additions (e.g., mixed grains with fruits baby cereal for 8+months, apple grain cereal for 12 months) <p>Note:</p> <ul style="list-style-type: none"> - Product can be organic or conventional, imported or domestic | <ul style="list-style-type: none"> - Grain based cereal husk, biscuits, puffs, crisps for babies (e.g., teething biscuits, mini rice cakes for 12 +months, apple puffs for 12+ month, etc.) - Infant cereal in liquid form - Infant formula |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

3.34 Collection of Wheat Flour (CFIA labs)

1. Targeted Survey

| Sampling ID | Commodity Group | Microbiological Tests |
|-------------|-----------------|-----------------------|
| 2018_SB3069 | Wheat Flour | VTEC group III |

2. Sample Collection

| DO SAMPLE | ⊘ DO NOT SAMPLE ⊘ |
|--|--|
| <p>Pre-packaged wheat flour of following kinds:</p> <ul style="list-style-type: none"> - All-purpose wheat flour (original or unbleached) - Whole wheat flour - Plain or self-rising wheat flour - Self-raising/self-rising wheat flour for cake & pastry - Wheat flour for bread <p>Note:</p> <ul style="list-style-type: none"> - Please collect various brands and various product types of wheat flour products - Conventional or organic samples, and imported or domestic samples can be collected - A consumer sized package can be in a weight range of 250 g - 10 kg - A sample can consist of multiple consumer sized package (s) to reach a total weight of at least 500 g | <ul style="list-style-type: none"> - Bulk flour (unpackaged wheat flour) - Flour of other grains (e.g., buckwheat flour, corn flour) - Spelt flour - Durum wheat flour - Sprouted wheat flour - Wheat flour mixed with other grains (e.g., wheat flour mixed with corn flour) - Gluten free flour - Wheat flour mixed with dried fruits, seeds, nuts and herbs) - Baking mix (e.g., chocolate cake baking mix, muffin baking mix) |

To determine **Country of Origin**, follow “Guidelines for Completing a Sample Submission Form”, Section 1.3 All commodities except “raw meat products” and “fresh fruits and vegetables”

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ANNEX "B"
BASIS OF PAYMENT

***NOTE: Information regarding each Tier available in APPENDIX V TO ANNEX A –SAMPLE PRODUCT TYPES Mandatory bidding details are further clarified in: Mandatory 4.**

The Contractor will be paid in accordance with the following Basis of Payment for Work performed pursuant to the Contract and each call-up.

All deliverables are DDP (Delivery Duty Paid), and Canadian Customs Duty included, where applicable. All rates provided for each of the periods specified below are firm, all inclusive unit prices (in Canadian dollars), Applicable Taxes are extra.

1. For Sample Collection Services as described in the Statement of Work in Annex A (excluding article 12.5).

Firm all-inclusive unit prices per sample, inclusive of any costs associated with, but not limited to, purchase of samples, sample storage, shipping and handling, courier fees, mileage and travel cost*, packaging materials, deliverables, photos as appropriate. Customs duties are included and Applicable Taxes are extra.

* Travel and living expenses incurred by the Contractor(s) between the Contractor's home territory / location and any other locations will not be reimbursed by Canada.

| FIRM ALL-INCLUSIVE UNIT PRICE PER SAMPLE | | | | | | |
|--|---|---|---|---|---|--|
| Tier 1 | | | | | | |
| Metropolitan Area | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) | Extension Period 1 (April 1, 2020 – March 31, 2021) | Extension Period 2 (April 1, 2021 – March 31, 2022) | Extension Period 3 (April 1, 2022 – March 31, 2023) | |
| Vancouver | \$ | \$ | | | | |
| Victoria | \$ | \$ | | | | |
| Calgary | \$ | \$ | | | | |
| Saskatoon | \$ | \$ | | | | |
| Winnipeg | \$ | \$ | | | | |
| Toronto | \$ | \$ | | | | |
| Ottawa | \$ | \$ | | | | |
| Montreal | \$ | \$ | | | | |
| Quebec City | \$ | \$ | | | | |
| Halifax | \$ | \$ | | | | |
| Moncton | \$ | \$ | | | | |
| As per article 1.1 below. | | | | | | |
| * Metropolitan Areas to be deleted as applicable. | | | | | | |

| FIRM ALL-INCLUSIVE UNIT PRICE PER SAMPLE | | | | | | |
|--|---|---|---|---|---|---------------------------|
| Tier 2 | | | | | | |
| Metropolitan Areas | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) | Extension Period 1 (April 1, 2020 – March 31, 2021) | Extension Period 2 (April 1, 2021 – March 31, 2022) | Extension Period 3 (April 1, 2022 – March 31, 2023) | |
| Vancouver | \$ | \$ | | | | As per article 1.1 below. |
| Victoria | \$ | \$ | | | | |
| Calgary | \$ | \$ | | | | |
| Saskatoon | \$ | \$ | | | | |
| Winnipeg | \$ | \$ | | | | |
| Toronto | \$ | \$ | | | | |
| Ottawa | \$ | \$ | | | | |
| Montreal | \$ | \$ | | | | |
| Quebec City | \$ | \$ | | | | |
| Halifax | \$ | \$ | | | | |
| Moncton | \$ | \$ | | | | |

* Metropolitan Areas to be deleted as applicable.

| FIRM ALL-INCLUSIVE UNIT PRICE PER SAMPLE | | | | | | |
|---|---|---|---|---|---|---------------------------|
| Tier 3 | | | | | | |
| Metropolitan Areas | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) | Extension Period 1 (April 1, 2020 – March 31, 2021) | Extension Period 2 (April 1, 2021 – March 31, 2022) | Extension Period 3 (April 1, 2022 – March 31, 2023) | |
| Vancouver | \$ | \$ | | | | As per article 1.1 below. |
| Victoria | \$ | \$ | | | | |
| Calgary | \$ | \$ | | | | |
| Saskatoon | \$ | \$ | | | | |
| Winnipeg | \$ | \$ | | | | |
| Toronto | \$ | \$ | | | | |
| Ottawa | \$ | \$ | | | | |
| Montreal | \$ | | | | | |
| Quebec City | \$ | \$ | | | | |
| Halifax | \$ | \$ | | | | |
| Moncton | \$ | \$ | | | | |
| *Metropolitan Areas to be deleted as applicable. | | | | | | |

1.1 Escalation of the firm, all-inclusive unit price for sample collection services for the Extension Periods

The firm, all-inclusive unit price for sample collection services (Standing Offer Period) is subject to escalation for the Extension Periods as follows:

- a) The firm all-inclusive unit price for sample collection services for Standing Offer Extension Period 1 and 2 will be subject to an Economic Price Adjustment (EPA) equivalent to an amount established based on the percentage increase (decrease), nearest two decimal places, in the sum of the monthly indices of the Consumer Price Index for Canada, All-Items (Not Seasonally Adjusted) published in Statistics Canada Catalogue No. 62-001-XPE, Table 5, from the 12-month base period starting February 1 and ending on January 31 of the preceding year to the same 12-month period starting February 1 and ending on January 31 of the current year. This will be calculated using the following formula:

$$\text{EPA} = \frac{(A) - 1 \times 100}{(B)}$$

Where:

- A = Sum of monthly indices for the 12 months ending in current year
B = Sum of monthly indices for the 12 months ending in preceding year

ATTACHMENT 1 TO ANNEX B – BASIS OF PAYMENT
FINANCIAL BID PRESENTATION SHEET

The Bidder must respond to this pricing schedule by including in its financial bid for each of the items specified below its quoted firm, all inclusive unit prices per sample (in Canadian dollars), Applicable Tax extra.

The Offeror(s) is to provide a per sample rate for each tier in each Metropolitan Area listed below in which the Offeror(s) can provide sample collection services. It is the intent of Canada to award multiple Standing Offers as per Part 6 Article 1. Canada will use the same Offeror for all tiers in a given Metropolitan Area (MA), for the Offeror(s) to be eligible to be awarded a standing offer for a specific MA they must provide sampling at all tiers within that MA.

By providing pricing for a Metropolitan Area, the Offeror(s) certifies that it will have the capacity to provide sample quantities up to and including the estimated quantities listed herein.

See Appendix V, Product types of Annex A, Statement of Work, for examples of the different commodity Tiers listed below.

1. For Sample Collection Services

Firm all-inclusive unit prices per sample, inclusive of any costs associated with, but not limited to, purchase of samples, sample storage, shipping and handling, courier fees, mileage and travel cost*, packaging materials, deliverables, photos as appropriate, Applicable Taxes extra, DDP (Delivery Duty Paid) (for goods), in accordance with the following.

*Travel and living expenses incurred by the Offeror(s) between the Offeror(s)'s home territory / location and any other locations will not be reimbursed by Canada.

| FIRM ALL-INCLUSIVE UNIT PRICE PER SAMPLE | | | | | | | | | | | | | |
|--|---|---|-----------------------------------|---|---|---|-----------------------------------|---|---|---|-----------------------------------|---|--|
| Tier 1 | | | | Tier 2 | | | | Tier 3 | | | | | |
| Metropolitan Areas | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) (a) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) (b) | Estimated Number of Samples** (d) | Total Cost per Metropolitan Area for Tier 1 Sample Collection for the Standing Offer Period (e) | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) (f) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) (g) | Estimated Number of Samples** (i) | Total Cost per Metropolitan Area for Tier 2 Sample Collection for the Standing Offer Period (j) | Standing Offer Period (Year 1 January 1, 2019 – March 31, 2019) (k) | Standing Offer Period (Year 2 April 1, 2019 – March 31, 2020) (l) | Estimated Number of Samples** (n) | Total Cost per Metropolitan Area for Tier 3 Sample Collection for the Standing Offer Period (o) | Total Evaluated Cost per Metropolitan Area for an Area for Tier 1, 2 and 3 Sample Collection for the Standing Offer Period (p) |
| | (a) | (b) | (d) | (e) = [(a)+(b)] x (d) | (f) | (g) | (i) | (j) = [(f)+(g)] x (i) | (k) | (l) | (n) | (o) = [(k)+(l)] x (n) | (p) = (e)+(j)+(o) |
| 1 Vancouver | \$ | \$ | 2607 | \$ | \$ | \$ | 823 | \$ | \$ | \$ | 70 | \$ | \$ |
| 2 Victoria | \$ | \$ | 186 | \$ | \$ | \$ | 59 | \$ | \$ | \$ | 5 | \$ | \$ |
| 3 Calgary | \$ | \$ | 1825 | \$ | \$ | \$ | 576 | \$ | \$ | \$ | 49 | \$ | \$ |
| 4 Saskatoon | \$ | \$ | 300 | \$ | \$ | \$ | 71 | \$ | \$ | \$ | 6 | \$ | \$ |
| 5 Winnipeg | \$ | \$ | 298 | \$ | \$ | \$ | 94 | \$ | \$ | \$ | 8 | \$ | \$ |
| 6 Toronto | \$ | \$ | 5103 | \$ | \$ | \$ | 1610 | \$ | \$ | \$ | 137 | \$ | \$ |
| 7 Ottawa/Gatineau | \$ | \$ | 1192 | \$ | \$ | \$ | 376 | \$ | \$ | \$ | 32 | \$ | \$ |
| 8 Montreal | \$ | \$ | 3464 | \$ | \$ | \$ | 1093 | \$ | \$ | \$ | 93 | \$ | \$ |
| 9 Quebec City | \$ | \$ | 372 | \$ | \$ | \$ | 118 | \$ | \$ | \$ | 10 | \$ | \$ |
| 10 Halifax | \$ | \$ | 931 | \$ | \$ | \$ | 294 | \$ | \$ | \$ | 25 | \$ | \$ |
| 11 Moncton | \$ | \$ | 186 | \$ | \$ | \$ | 59 | \$ | \$ | \$ | 5 | \$ | \$ |

**The estimated quantities listed herein represent an annual estimated quantity per Metropolitan Area per tier and are for evaluation purposes only and will not form part of any resulting Standing Offer. See Appendix V, Sample Product Types of Annex A, Statement of Work, for examples of the different commodity categories listed below.

3. Total Evaluated Offer Price per Metropolitan Areas

- (1) TOTAL EVALUATED OFFER PRICE (OP) FOR VANCOUVER \$ _____ (Applicable Taxes extra)
- (2) TOTAL EVALUATED OFFER PRICE (OP) FOR VICTORIA \$ _____ (Applicable Taxes extra)
- (3) TOTAL EVALUATED OFFER PRICE (OP) FOR CALGARY \$ _____ (Applicable Taxes extra)
- (4) TOTAL EVALUATED OFFER PRICE (OP) FOR SASKATOON \$ _____ (Applicable Taxes extra)
- (5) TOTAL EVALUATED OFFER PRICE (OP) FOR WINNIPEG \$ _____ (Applicable Taxes extra)
- (6) TOTAL EVALUATED OFFER PRICE (OP) FOR TORONTO \$ _____ (Applicable Taxes extra)
- (7) TOTAL EVALUATED OFFER PRICE (OP) FOR OTTAWA \$ _____ (Applicable Taxes extra)
- (8) TOTAL EVALUATED OFFER PRICE (OP) FOR MONTREAL \$ _____ (Applicable Taxes extra)
- (9) TOTAL EVALUATED OFFER PRICE (OP) FOR QUEBEC CITY \$ _____ (Applicable Taxes extra)
- (10) TOTAL EVALUATED OFFER PRICE (OP) FOR HALIFAX \$ _____ (Applicable Taxes extra)
- (11) TOTAL EVALUATED OFFER PRICE (OP) FOR MONCTON \$ _____ (Applicable Taxes extra)