



BioMedix

ADVOCATES OF FOOD SAFETY





Community Food Analysis Laboratory

“A Local Answer To A National Question”

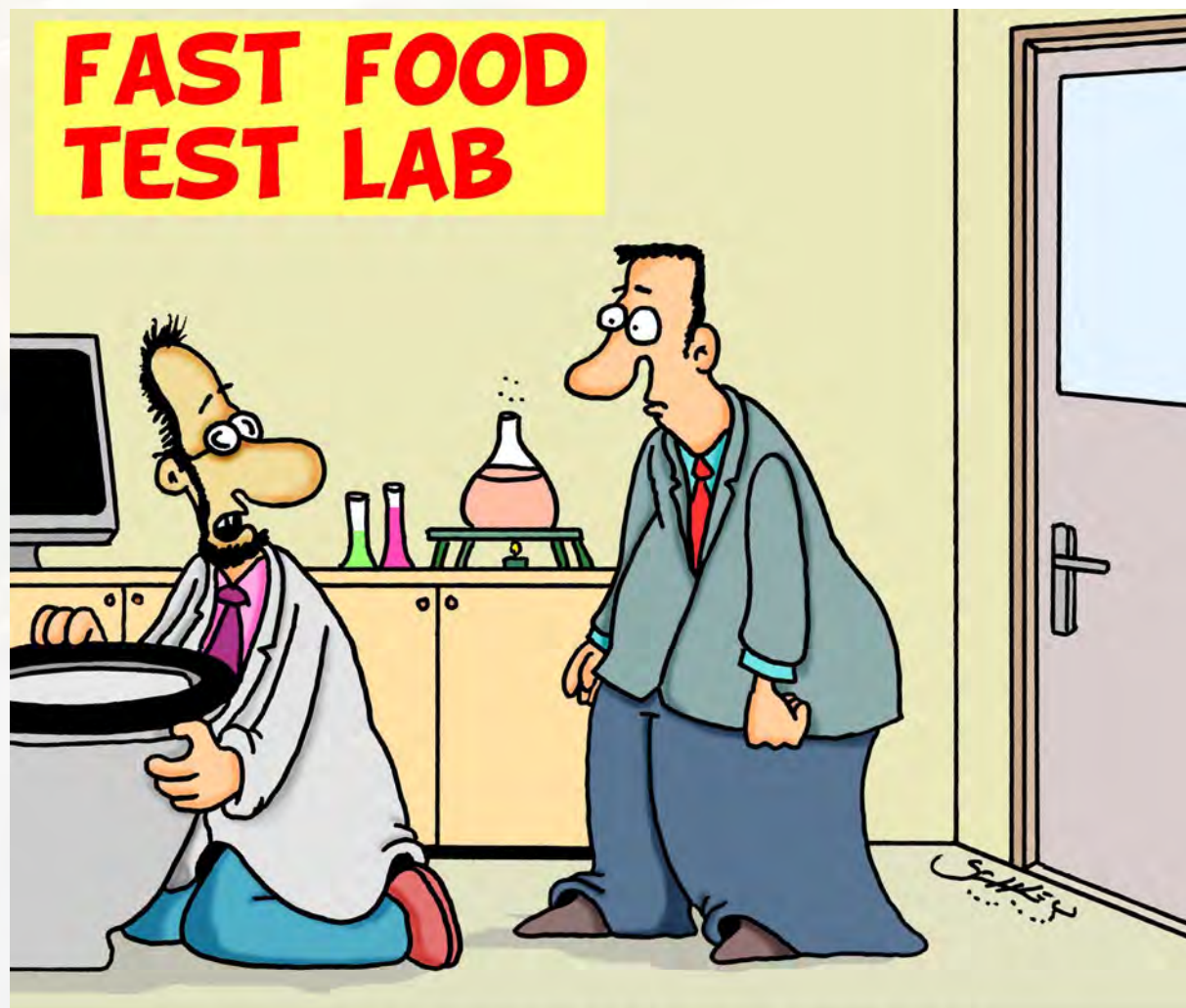
Presented By:
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Pomona, California

The Legality of Food



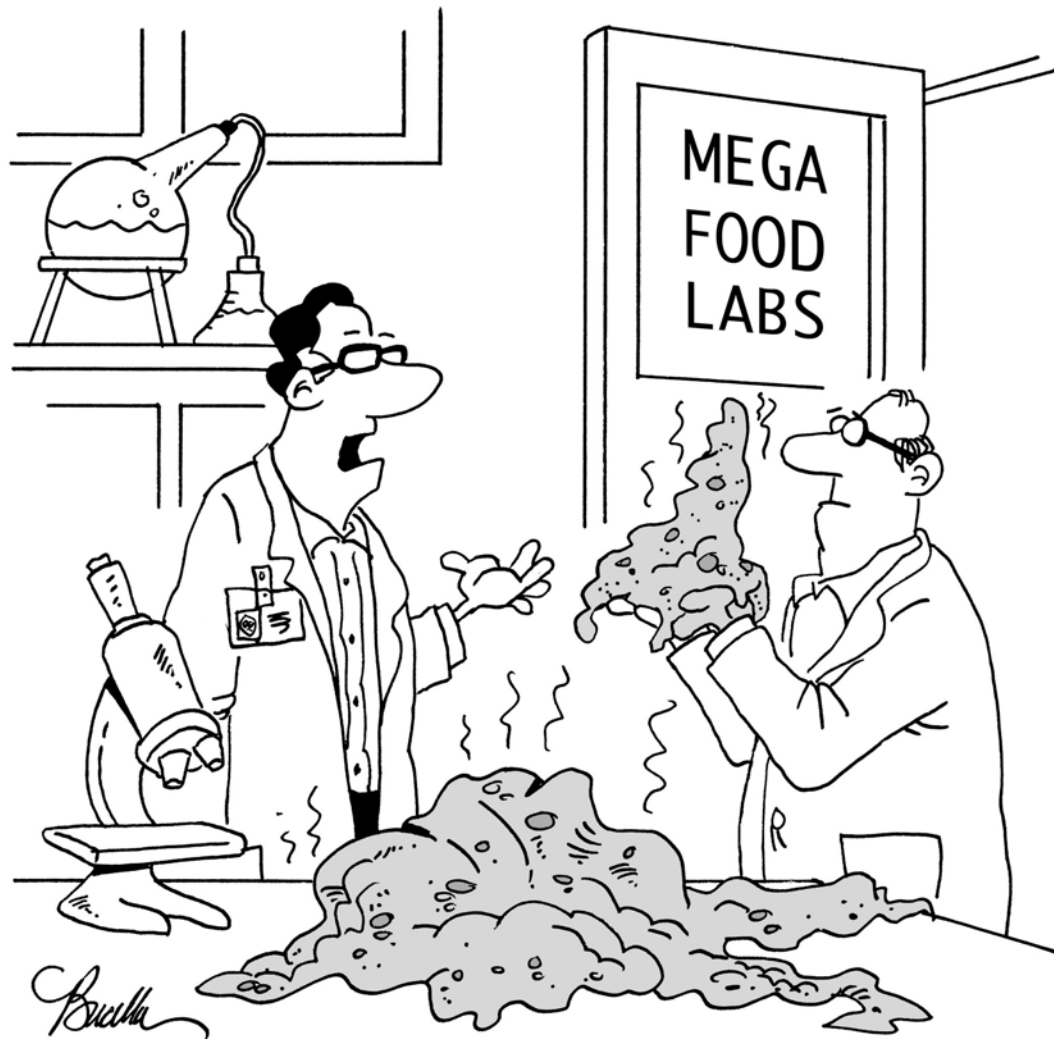
"IT WORKS. SO WHAT, IF THE FOOD AND DRUG ADMINISTRATION DIDN'T APPROVE IT?"

The Food Has To Be Safe



"MY GUT TELLS ME THAT WE NEED SOME MORE TESTS..."

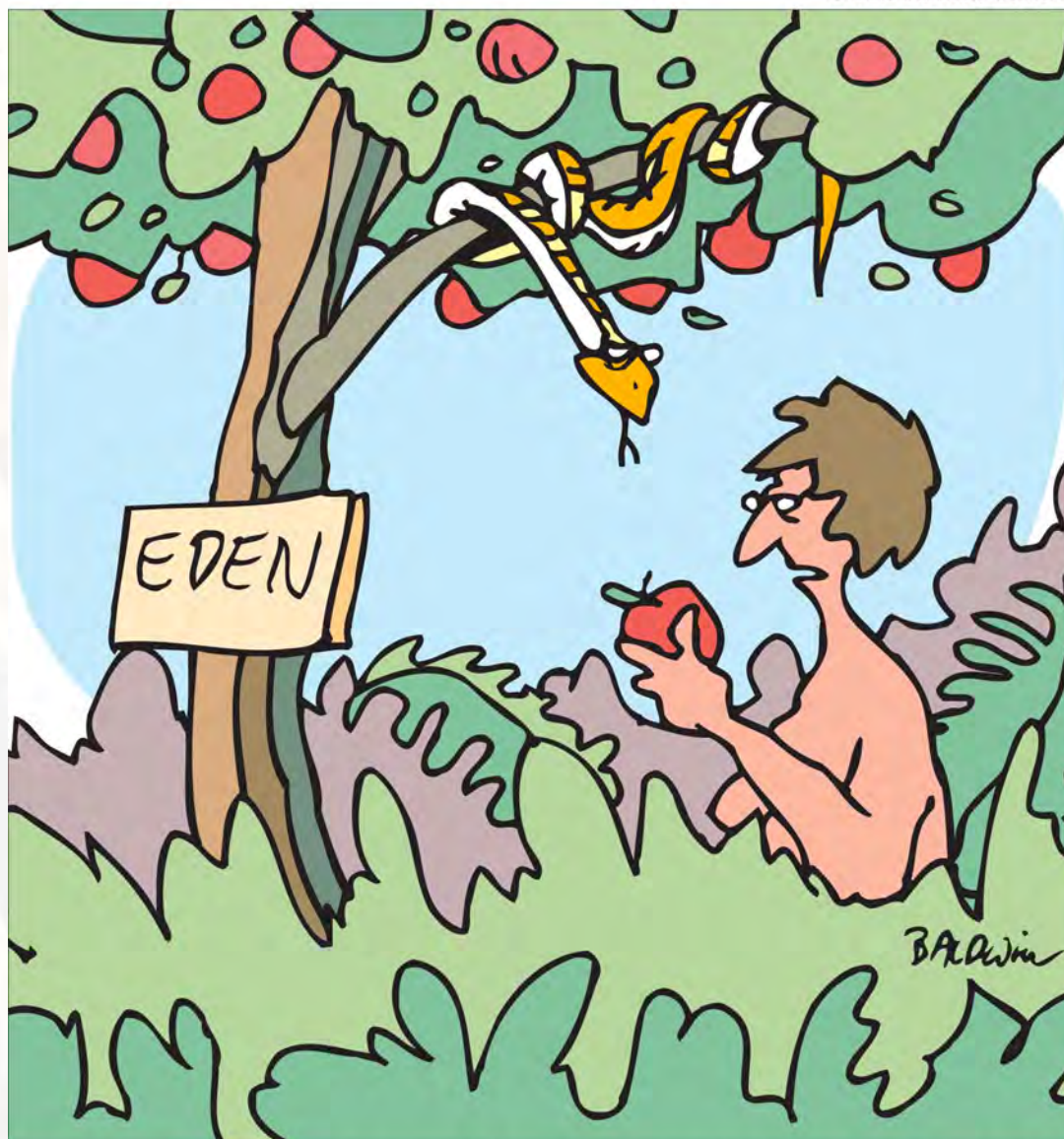
The Food Has To Be Wholesome



"We don't know what it is, but once we add bacon, the public will love it."

The Food Has To Be Authentic

© Mike Baldwin / Cornered



"Gosh, I dunno. You sure it's organic?"

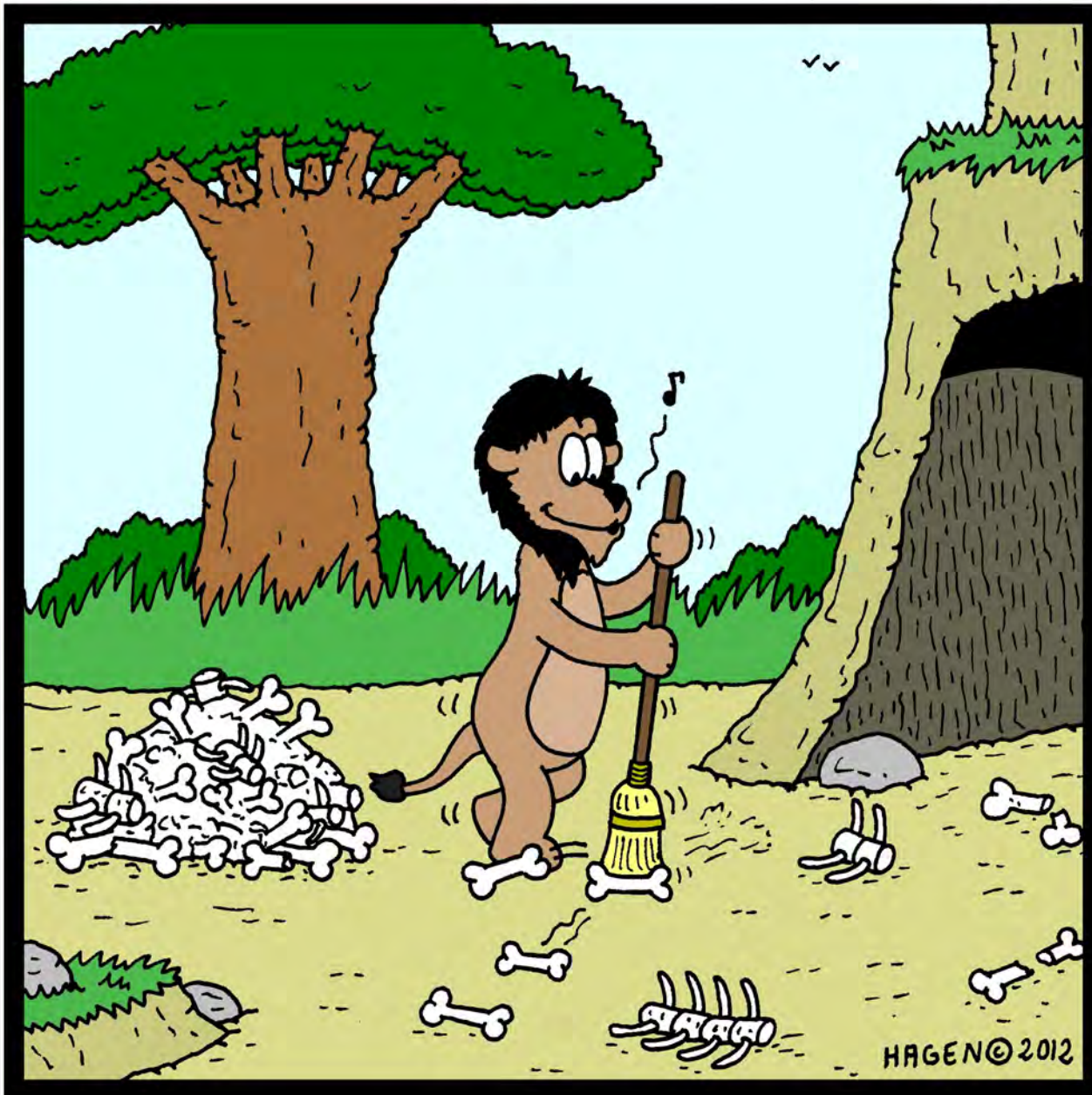
Adulterated Food

MASOCHISTS ANONYMOUS



"BEFORE WE START THE MEETING WOULD ANYONE LIKE A SALMONELLA SANDWICH?"

Adulterated Processing Environment



Adulterated Raw Materials



Adulteration During Processing



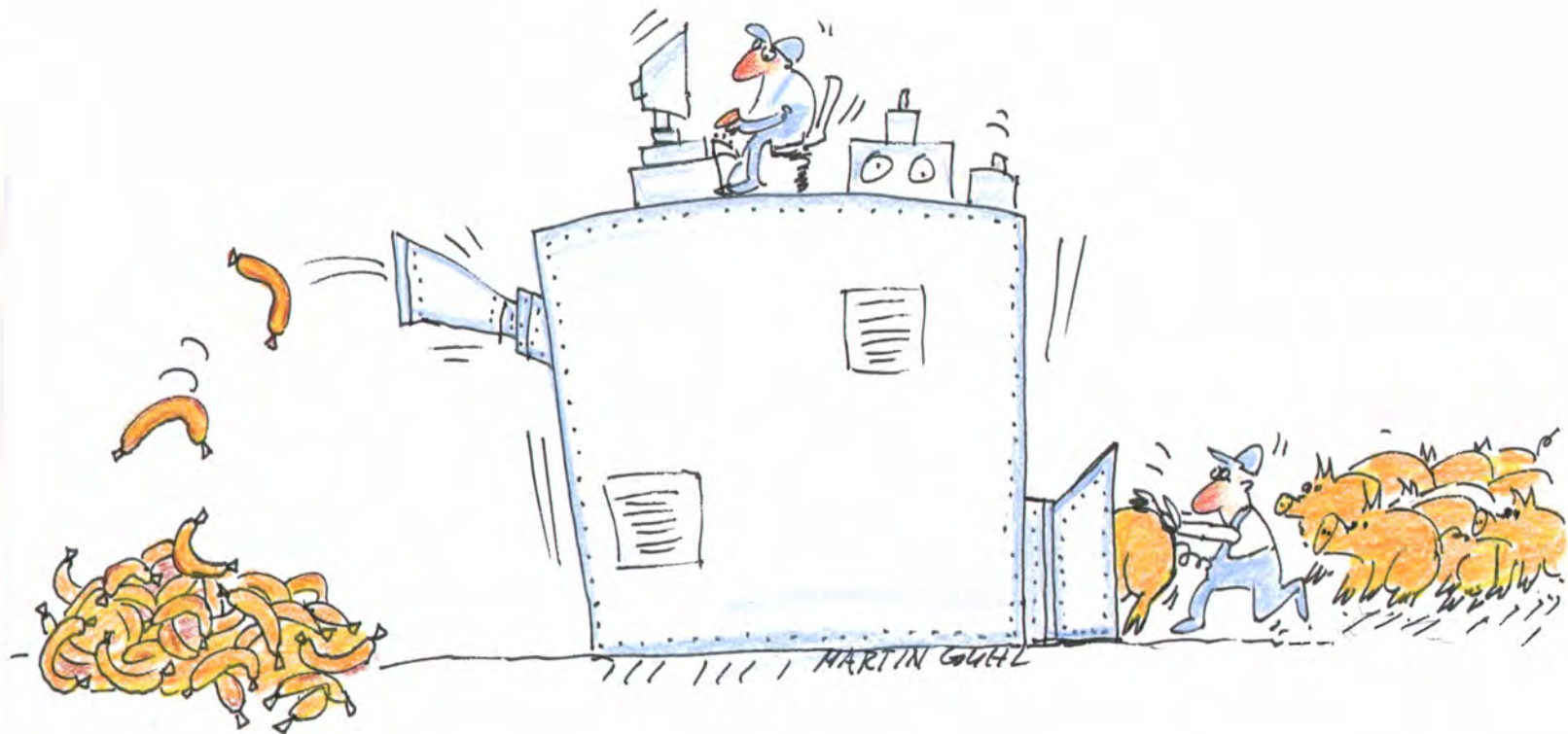
Verification of Employee Hygiene

Method: Hand Swab Testing



"Mom, why do I have to wash both hands? I only eat with one of them."

Verification of Raw Material And Hygienic Processing Method: Raw Material and Finished Product Testing, Processing Environment Swab Testing



Validation and Verification of Process Control

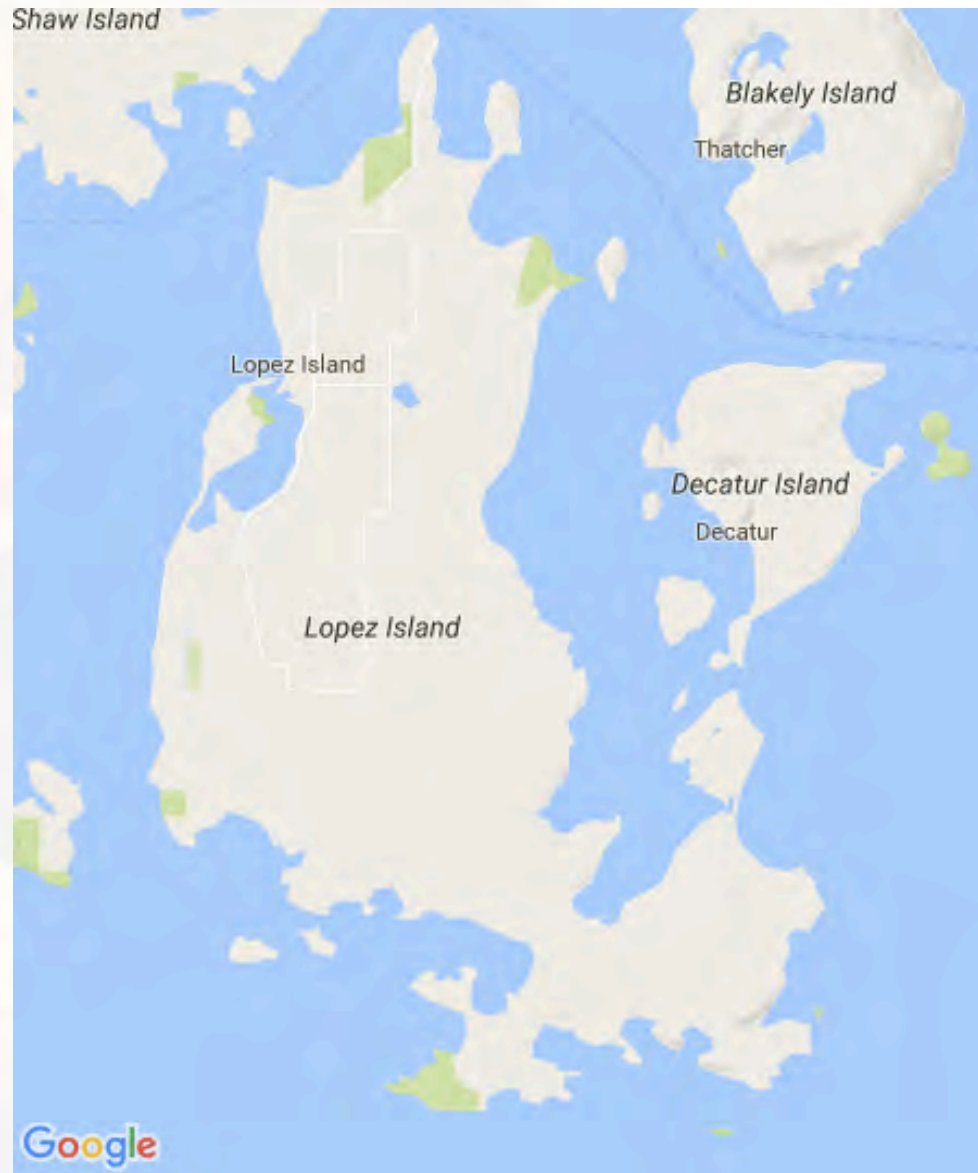
Method: In-process Product Testing

Finished Product Testing

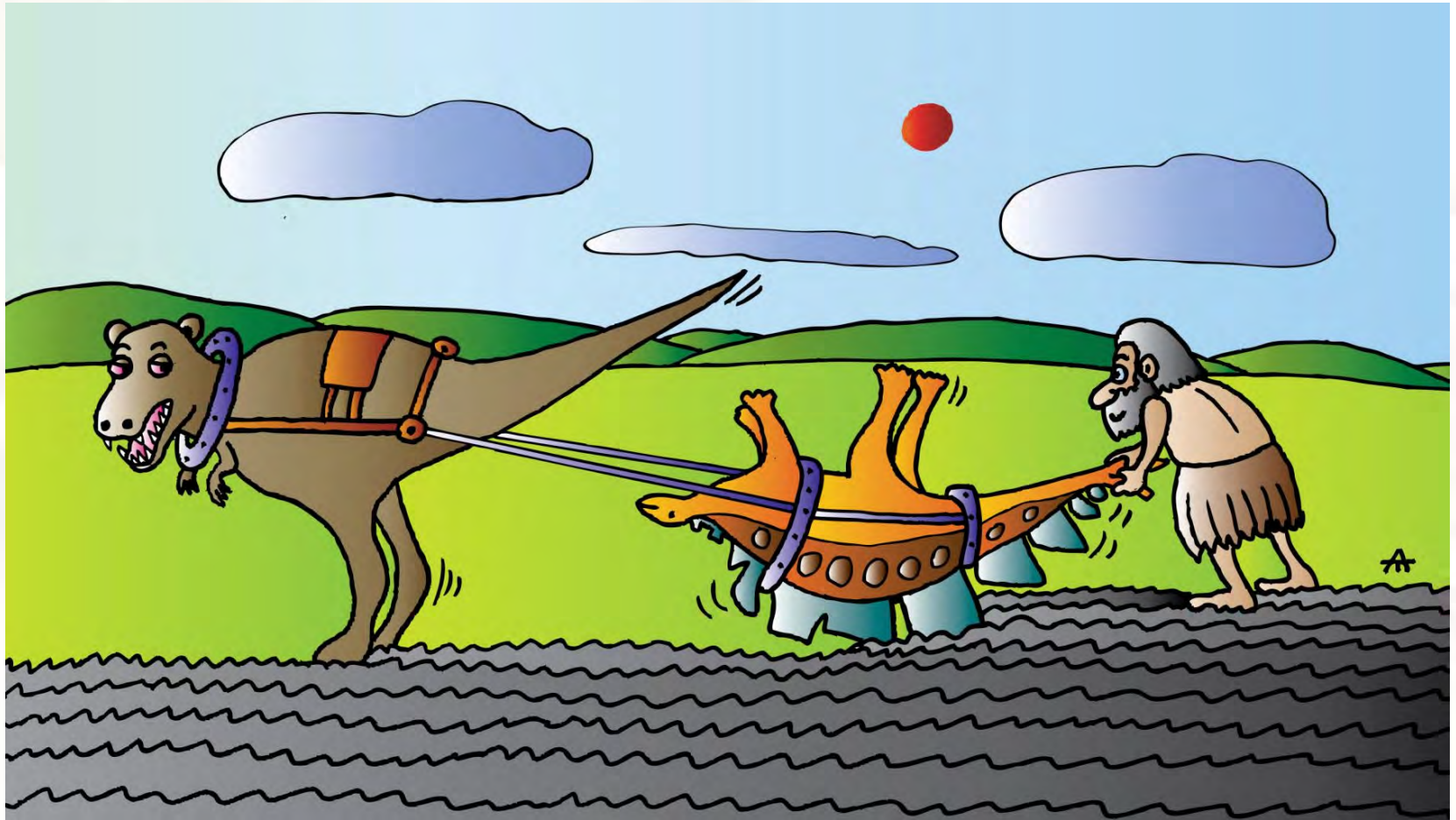


GREAT MOMENTS IN CULINARY HISTORY

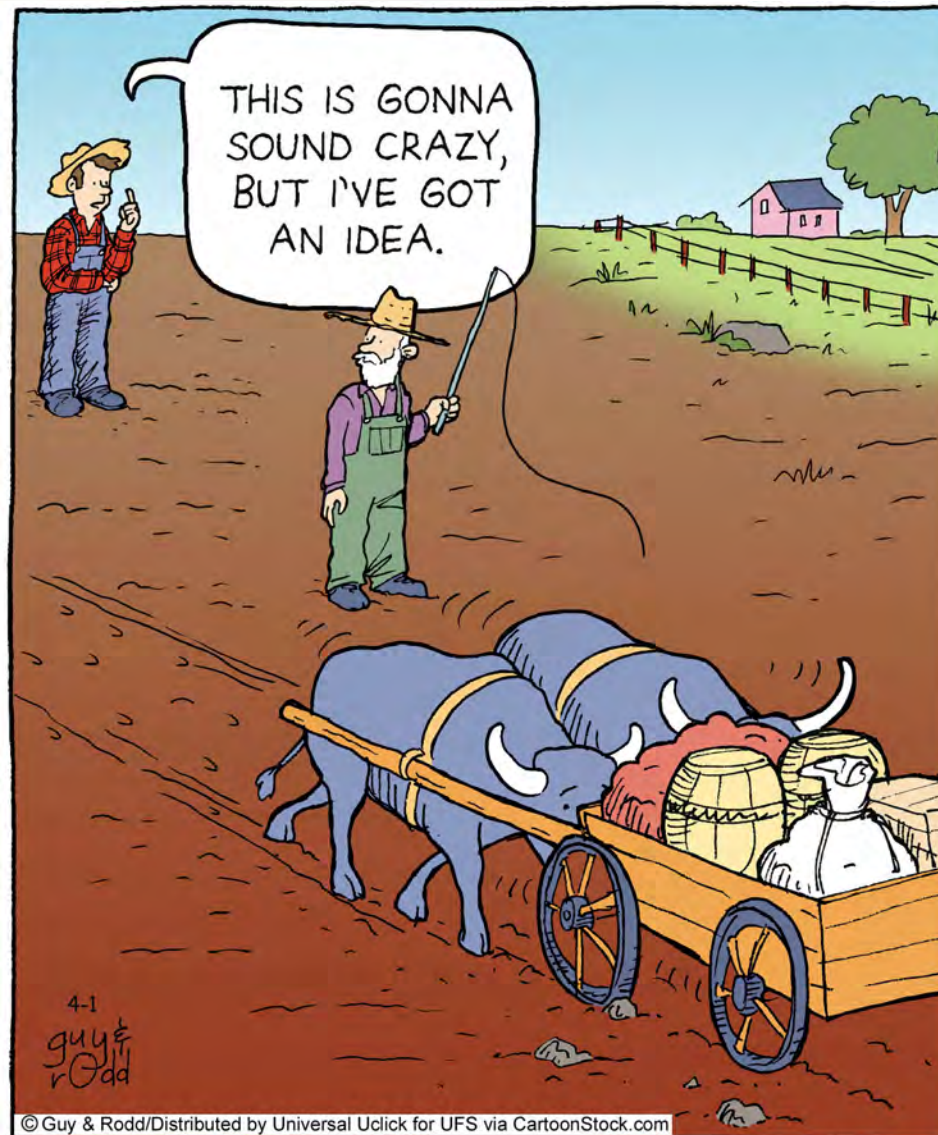
Lopez Island: A Community of 35 Operational Farms and Food Processors



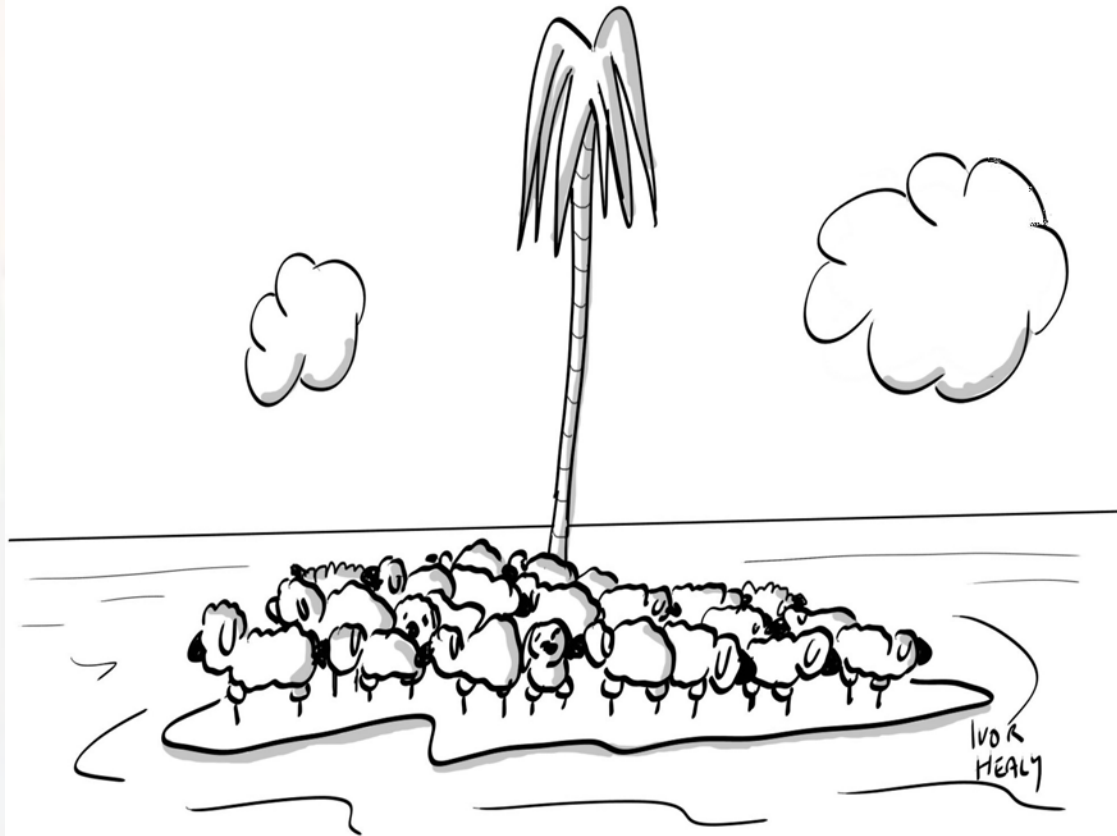
A Hardworking Community Where Food Production Is An Age-old Tradition



A Community Where Continuous Improvement Is A Necessity For Survival

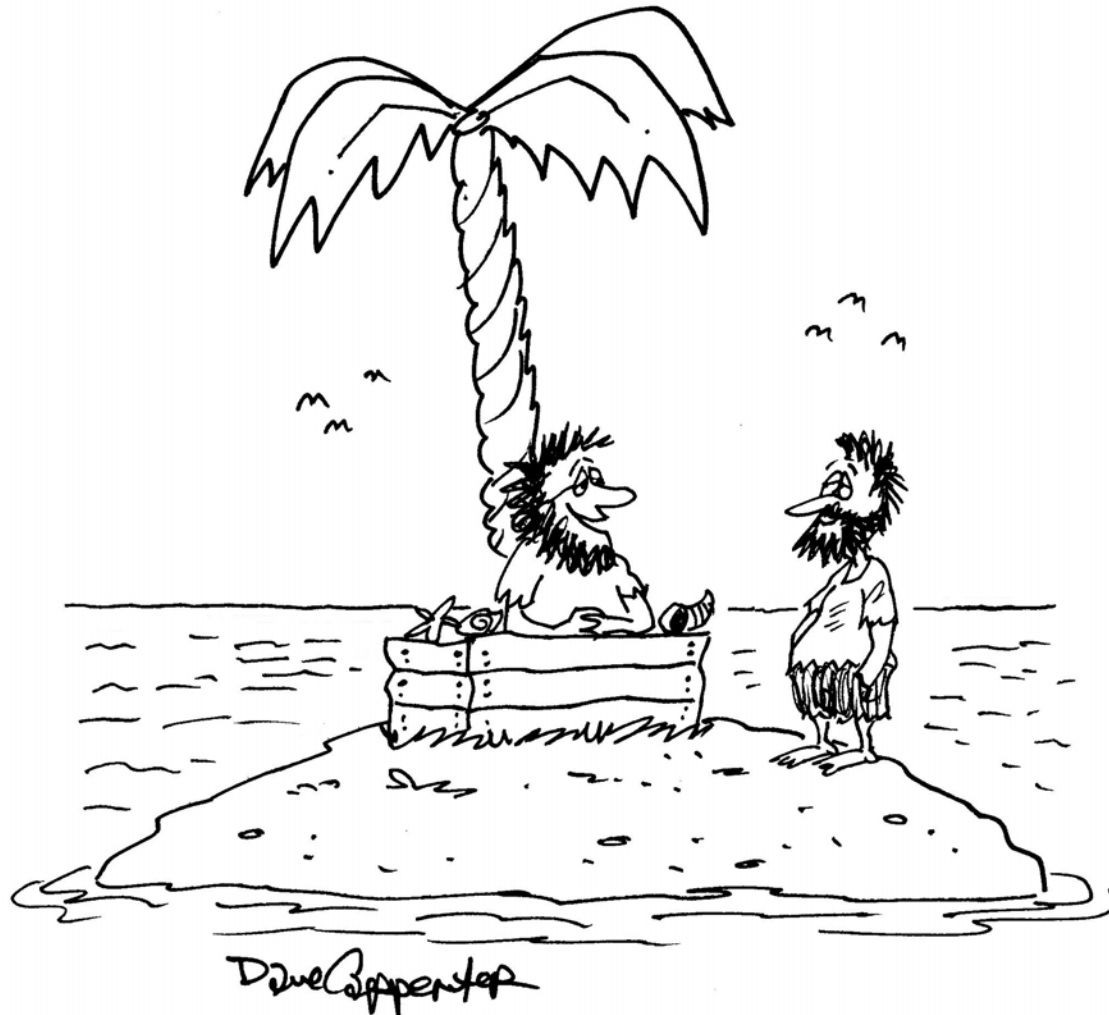


A Community That Is Limited In Land And Resources



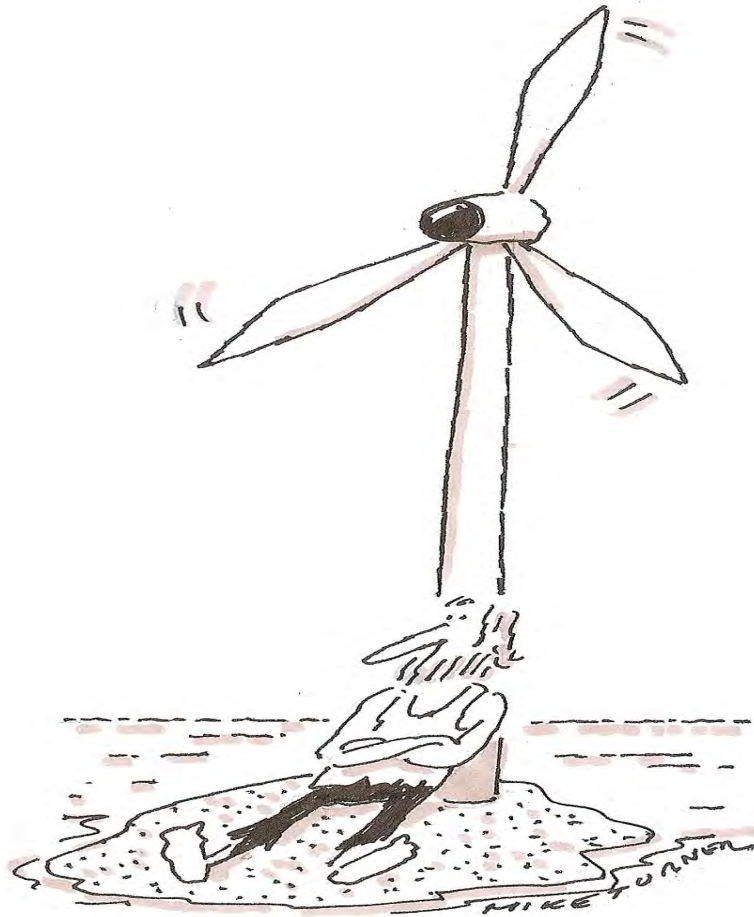
SHEEPWRECKED.

A Community With A Limited Market For Its Local Products

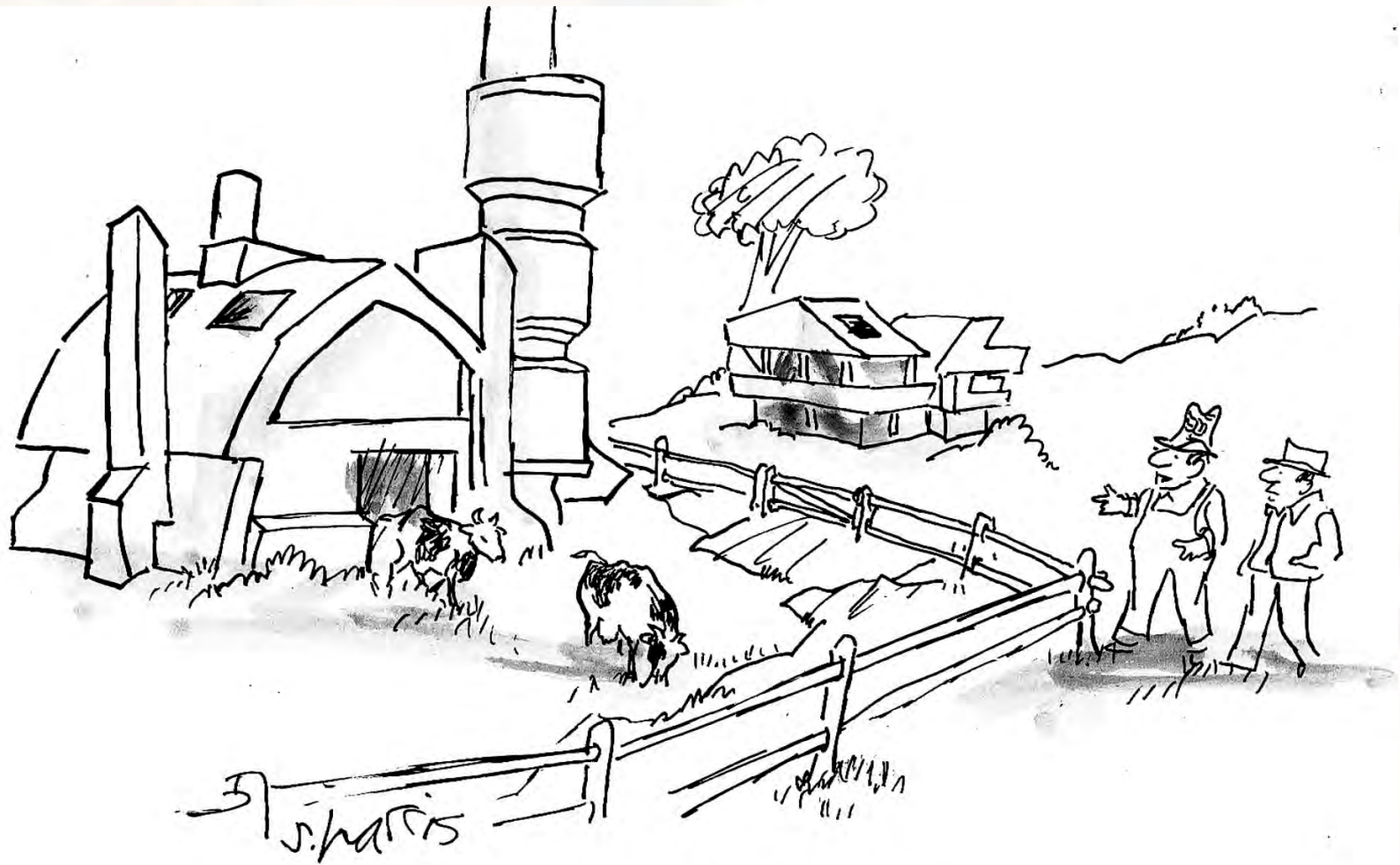


"I must say, you've been a loyal customer base."

**A Community Where An Adventurous Sense
Of Imagination Is Required
(A wind farm? Why Not?)**



A Community That Welcomes The Benefits of Diverse Experiences



"...AND AFTER ARCHITECTURE SCHOOL I DECIDED TO STAY RIGHT HERE AND DO SOME FARMING."

A Community That Embraces Collective Problem Solving To Get Cooperative Solutions



"Sure, hunting and gathering's a nice start, but what about processing, sales, and distribution?"

The Community Food Analysis Laboratory In Lopez island (Est. 2015)



The Community Food Analysis Laboratory As A Food Safety Verification and Validation Tool



Food Safety Validation & Verification Testing:

Microbiological Tests (Food, Water and Swab Samples):

Indicator Organisms – TPC, Coliform/E. coli, Yeast/Mold

Pathogens: *Listeria* species, *Listeria monocytogenes*

Salmonella, *Staph. Aureus*, *E. coli* O157:H7

ATP Testing (swab samples)

Physico-Chemical Testing (Food Samples):

Water Activity

pH

Moisture

Salt Analysis

Water Phase Salt

Allergens (food and swab samples)

The Community Food Analysis Laboratory As A Tool For Food Safety Documentation



The Community Food Analysis Laboratory As A Provider of Food Safety Training and Services

I JUST FINISHED MY ON-LINE
FOOD SAFETY COURSE!



The Community Food Analysis Laboratory As A Local Answer To A National Question: Is Our Food Safe?



The Community Food Analysis Laboratory As A Tool For Food Safety Risk Assessment



"WHAT'LL IT BE — ONE LARGE RISK OR
SEVERAL SMALL ONES?"

The Community Food Analysis Laboratory As A Local Food Safety Verification Resource

- 1. Elimination/Reduction in shipping cost**
- 2. Reduction in testing cost**
- 3. Generation of process/product specific data**
- 4. Faster results turn-around**
- 5. Reduces the risk of sample contamination**
- 6. Flexibility in testing schedules**

End Of Presentation

Thank You!

