Community Food Analysis Laboratory

“A Local Answer To A National Question”

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“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..."
“We don't know what it is, but once we add bacon, the public will love it.”
The Food Has To Be Authentic

“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
He got some bad grass in the seventies.
Adulteration During Processing

I LIKE MAKING PASTRY, IT GETS YOUR HANDS CLEAN!
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

THIS IS GONNA SOUND CRAZY, BUT I’VE GOT AN IDEA.
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!

NOPE, THERE ISN'T ANY MORE TO LIFE! HUNT...GATHER... THAT'S PRETTY MUCH IT!