

Agricultural Marketing Service, Poultry Programs
Approved Laboratory Program for Testing Frozen Cooked Diced Chicken

Listed below are the laboratories approved to conduct microbiological testing of frozen cooked diced chicken.

USDA, AMS, Science and Technology Programs
National Sciences Laboratory
801 Summit Crossing Place, Suite B
Gastonia, North Carolina 28054
Telephone: (704) 867-3873

Laboratory Services Division
Oregon Department of Agriculture
1207 Northwest Naito Parkway, Suite 204
Portland, Oregon 97209-2835
Telephone: (503) 872-6644

DonLevy Laboratories
11165 Delaware Parkway
Crown Point, IN 56307
Telephone: (219) 226-0001

The cadre of laboratories approved to conduct microbiological testing of cooked diced chicken includes one Federal laboratory, one State laboratory, and one commercial laboratory.

Frozen cooked diced chicken is purchased through competitive bids contracts. Due to the processing and handling procedures and the nature of the product, the purchase specifications have strict microbial requirements for standard plate count, coliform, generic *Escherichia coli* (*E. coli*), Coagulase-positive *Staphylococcus aureus* (*S. aureus*), *Salmonella*, and *Listeria monocytogenes*. *Salmonella* and *Listeria monocytogenes* are tested on the basis of presence only, and the other microbes are tested on the basis of established quantification levels for each microbe. To verify compliance with the specification requirements, samples of the product are collected after production and submitted for laboratory analyses at the approved laboratories.