

**SAMPLING PLAN AND PRICING SCHEDULE ANNEX C**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Priority no. | Priority sub category | Priority description | Number of samples | Total no. of samples | Analysis cost per sample | Total cost per priority |
| July - Sept | Oct - Dec | Jan - Mar |
|  |  | EU Compulsory Sampling – Fish species substitution |  |  |  |  |  |  |
|  |  | EU Compulsory Sampling – Honey survey |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
| 1 |  | Tropane Alkaloids |  |  |  |  |  |  |
| 2 |  | Chlorate & Perchlorate |  |  |  |  |  |  |
|  | 2.1 | Fresh herbs |  |  |  |  |  |  |
|  | 2.2 | Leaf vegetables |  |  |  |  |  |  |
|  | 2.3 | Fruiting vegetables (e.g. tomatoes and cucumber) |  |  |  |  |  |  |
|  | 2.4 | Root vegetables |  |  |  |  |  |  |
|  | 2.5 | Brassica vegetables (e.g. cauliflower and broccoli) |  |  |  |  |  |  |
|  | 2.6 | Prepared (ready to eat) salads |  |  |  |  |  |  |
|  | 2.7 | Berries |  |  |  |  |  |  |
| 3 |  | Dioxins, furans and PCBs |  |  |  |  |  |  |
| 4 |  | Smoked foods – Polycyclic aromatic hydrocarbons |  |  |  |  |  |  |
| 5 |  | Acrylamide – chips/fries, crisps and bakery products |  |  |  |  |  |  |
|  | 5.1 | Ready-to-eat chips/French fries from chip shops and restaurants (excluding the larger fast food restaurant chains) |  |  |  |  |  |  |
|  | 5.2 | Crisps cooked on the premises, e.g. those prepared and cooked on the premises. Also potato crisps from smaller manufacturers |  |  |  |  |  |  |
|  | 5.3 | Bakery products which have been well baked/well fired |  |  |  |  |  |  |
| 6 |  | Minced meat compositional standards and labelling |  |  |  |  |  |  |
| 7 |  | Raw chicken products and preparations - added water |  |  |  |  |  |  |
| 8 |  | Allergens “free from” claims |  |  |  |  |  |  |
| 9 |  | Allergens - Ground Almonds |  |  |  |  |  |  |
| 10 |  | Microbiological Quality of Smoked Foods |  |  |  |  |  |  |
| 11 |  | Microbiological Quality of cooked sliced meats and cheeses |  |  |  |  |  |  |
|  | 11.1 | Soft cheeses |  |  |  |  |  |  |
|  | 11.2 | Cooked sliced meats |  |  |  |  |  |  |
| 12 |  | Microbiological Quality of Ready to Eat Salad Vegetables and Berries |  |  |  |  |  |  |
|  | 12.1 | Fresh Herbs |  |  |  |  |  |  |
|  | 12.2 | Leaf Vegetables |  |  |  |  |  |  |
|  | 12.3 | Prepared (ready to eat) salads |  |  |  |  |  |  |
|  | 12.4 | Berries |  |  |  |  |  |  |
| 13 |  | Cross-contamination controls in butchers and catering establishments |  |  |  |  |  |  |
|  | 13.1 | Ready to Eat foods in butchers shops e.g. cooked sliced meats, pies. |  |  |  |  |  |  |
|  | 13.2 | Swabs of Utensils/equipment used for ready to eat foods in butchers shops. |  |  |  |  |  |  |
|  | 13.3 | Salads from catering establishments to pick up issues in the preparation of the salad as well as cross contamination. |  |  |  |  |  |  |
| 14 |  | Microbiological risks in vacuum and modified atmosphere packaged chilled foods |  |  |  |  |  |  |
|  | 14.1 | Cooked meats  |  |  |  |  |  |  |
|  | 14.2 | Smoked fish |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  | *Top-up for Local Authority funded food surveillance activities (justification for additional funding is required – please submit supporting documentation):-* |  |  |  |  |  |  |
|  |  | Histamine levels in cheese. |  |  |  |  |  |  |
|  |  | Microbiological quality of imported ready to eat foods with a particular focus on *Listeria monocytogenes* |  |  |  |  |  |  |
|  |  | Microbiological quality of herbs and spices used by caterers |  |  |  |  |  |  |
|  |  | Meat substitution and use of additives by caterers |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |