

April 13, 2005

To: Lynne Yedinak
FV, FQAS

Through: Anita J. Okrend, Chief
USDA, AMS, Science and Technology Programs, Technical Services
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From: James E. Roberts, Microbiologist
USDA, AMS, Science and Technology Programs, Technical Services
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Subject: A-A-20140C Mayonnaise, Salad Dressing and Tartar Sauce

After review of document, A-A-20140C Mayonnaise, Salad Dressing and Tartar Sauce, the reviewer determined that the Official Methods of Analysis of the AOAC International methods 941.13 and 981.12 are acceptable.

Section 6.2.3

The reviewer suggests that there be clarification of section 6.2.3, "All egg ingredients shall be *Salmonella* negative and in compliance with the standard plate count (SPC) limitation of not greater than 20,000 per gram, as indicated by a U.S. Department of Agriculture certificate." Is this statement meant to convey that both *Salmonella* and SPC must be on the same certificate or SPC alone?

Laboratories report results as *Salmonella*, not detected, or *Salmonella*, not isolated, not *Salmonella* negative.

Since, the time of testing of egg products to the time of delivery of egg products and certificate to the customer can vary, how long will the certificate be good for?