

## FoodChek<sup>TM</sup> - E. coli O157 Test Receives USDA/FSIS Comparable Test Approval

**Calgary, Alberta, Canada – July 16, 2010** - FoodChek Systems Inc. (“FoodChek” or the “Company”) is pleased to announce that the Microbiology Division of the United States Department of Agriculture (“USDA”) and its Food Safety Inspection Service (“FSIS”) has confirmed that the FoodChek<sup>TM</sup> - E. coli O157 test complies with the USDA/FSIS’s test method requirements for use by U.S. beef processors as a screening method to detect the presence of E. coli O157 in raw ground beef and beef trim.

The USDA/FSIS assessment of the FoodChek<sup>TM</sup> - E. coli O157 test for 375 gram ground beef and 375 gram beef trim excision sample (“N-60”) states: “If used under the AOAC-RI (#060902) validated conditions, the FoodChek<sup>TM</sup> - E. coli O157 test would provide results that are comparable to FSIS test results. Questions related to the use of the FoodChek<sup>TM</sup> - E. coli O157 test in regulated establishments should be addressed to the **AskFSIS** sampling queue.”

Mr. William J. Hogan, President & CEO, stated: “By becoming recognized as a comparable test to other sanctioned FSIS tests, FoodChek<sup>TM</sup> - E. coli O157 has now fulfilled the final requirement of beef processors prior to using our revolutionary test. The door is now wide open for all processors, whether they be big or small, to take advantage of FoodChek<sup>TM</sup> - E. coli O157’s ability to deliver on site and during the same production shift, an accurate, easy to use and cost effective test for E. coli O157.”

Mr. A. Crispin Philpott, FoodChek’s Vice-President, Product Management stated: “This USDA/FSIS authorization enables FoodChek to offer regulated establishments within the U.S. beef industry the superior speed, accuracy and ease-of-use of the FoodChek<sup>TM</sup> - E. coli O157 test with the full support of the FSIS’s inspectors and auditors.”

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### About USDA / FSIS:

The USDA and its FSIS department provide clear guidelines to processors on implementing effective food safety programs, including process control (e.g. HACCP programs), verification test methods (e.g. MLG 5A.7 – Lateral Flow Devices for Screening E. coli O157) and setting stringent microbial standards for the food industry. Inspectors from the USDA adhere rigorously to these regulatory guidelines to ensure food safety and public health.

### About FoodChek<sup>TM</sup> Systems Inc:

FoodChek specializes in the development of advanced state of the art food safety testing. FoodChek utilizes its revolutionary MICT proprietary magnetic nanotechnology for the fast and accurate, yet simple and cost-effective detection of food-borne pathogens. FoodChek<sup>TM</sup> - E. coli O157 is an AOAC-approved Performance Tested Method (Certificate #060902).

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