

Suggested Sampling Instructions for Food Contact Surfaces

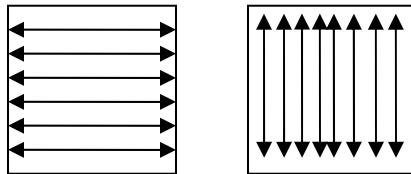
Personnel should wash hands thoroughly with soap and water before and after sample collection.

Materials:

1. Environmental swab with Neutralizing Solution (1 per sampling site)
2. Permanent Ink Marker
3. Predetermined sampling site of **approximately 4” x 4”** (~ 100 cm²), or for more intricate surface areas, an equivalent area estimation or a “per part” sample is acceptable.
4. Gloves (non-sterile)

Procedure:

1. With gloves on, remove swab from sterile packaging.
2. Carefully unscrew cap of sampling device – swab is attached to the lid of the cap.
3. Gently press out excess solution from sampling swab by pressing the swab against the inside wall of the tube with a rolling motion.
4. Hold swab at an approximate 30° angle from the sampling surface, taking care not to contaminate any part of the swab or the sampling site.
5. Using firm, even pressure move the swab slowly and thoroughly over the entire sampling area, rewetting the swab tip with the Neutralizing Solution as needed.
First horizontally, then vertically:



6. After sampling is complete, carefully put swab back into vial and close cap tight.
7. Label the sample using a permanent ink marker.
8. Keep sample(s) at a refrigerated temperature (35° – 40°F) until it is submitted to the laboratory for analysis.