

## Sampling of food contact surfaces in the Food Industry

Wash hands thoroughly with soap and water before and after sample collection.

### Materials

- Environmental swab with 10 mL Buffer Solution (1 per sampling site) provided by Capella Innovation
- Permanent Ink Marker
- Predetermined sampling site of **approximately 12x12 cm** (~ 100 cm<sup>2</sup>), or for more intricate surface areas, an equivalent area estimation or a “per part” sample is acceptable.
- Gloves (sterile)

### Sampling Procedure

When collecting environmental samples, you should wear sterile gloves. The type of surface to be sampled and lab capabilities will determine the type of swab that should be used (for example, fabric-tipped swab, swatches, sponges, gauzes and clothes).

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 (1° C to 4° C) until it is submitted to the laboratory for analysis.
- Submit within 24 hours of sampling. (see shipping)