



# Food Sampling Equipment and Collection Guide

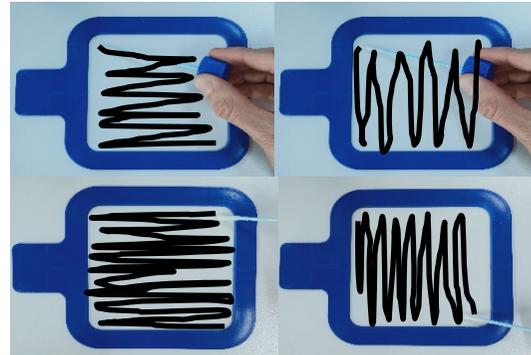
Equipment	Guide to collecting sample	Suggested samples
<p><b>Swabs</b></p> <ul style="list-style-type: none"> <li><b>NRS II Transwab</b> in Neutralising Rinse Solution</li> </ul>  <ul style="list-style-type: none"> <li><b>Environmental Flexi Swab</b> (sponge swab)</li> </ul>  <p>Both swabs are used to test –</p> <ul style="list-style-type: none"> <li>Aerobic Plate Count and/or <i>E. coli</i> Count</li> <li><i>Listeria monocytogenes</i></li> <li><i>Salmonella</i></li> </ul>	<ol style="list-style-type: none"> <li>Check the swab is 'in date'. If expired discard and source new swabs</li> <li>Wearing clean, disposable gloves, aseptically remove the sterile swab from the container. Use the cap as the handle.</li> <li>Remove the excess hydrating solution by pressing the swab against the interior wall of the container in a rotating motion.</li> <li>Hold the swab at 30° angle against the surface area when sampling.           <ul style="list-style-type: none"> <li>Use separate swab for each test required e.g. 1 swab for Salmonella test and 1 swab for Aerobic Plate / <i>E.coli</i> (tested together in one test)</li> <li>Use the NRS II Transwab on surfaces that have been disinfected as solution will react with any traces of biocide to provide better recovery.</li> <li>Swab <u>10 x 10 cm area using swabbing template</u> for <b>Aerobic Plate Count and/or <i>E. coli</i> Count</b></li> <li>Swab <u>as large an area as possible</u> for <b><i>Salmonella</i></b> or <b><i>Listeria</i></b> tests</li> <li>When swabbing object such as door handle, tap, knife, spoon, use firm pressure rub the swab slowly three times over the entire surface of the item or utensil, reversing the direction each time.</li> </ul> </li> <li>Return the swab to the container and screw the lid on securely.</li> </ol>	<p>surface preparation areas, bench tops</p> <p>chopping boards</p> <p>containers holding ingredients, mixing bowls</p> <p>sink taps</p> <p>cool room, fridge and other door handles</p> <p>knives, spoons, bowls, plates whisk, spatula</p> <p>stick blender, mixer blades, handles, body, attachments</p> <p>Fly strips or chains</p> <p>Cleaning equipment, cloths, tea towels, broom, mop handles</p>

### Sterile swabbing template (reusable)



Used as a guide for 10 x 10cm sample area for **Aerobic Plate count and E.coli count** tests.

Using firm pressure, rub the swab slowly from left to right, up and down, and diagonally. Reverse the direction between strokes and rotate the swab around to cover the whole area in the 100cm<sup>2</sup> template as shown below:



Chopping boards

Benches

Other large surface preparation areas

### Whirl pak bag Large 35cm



1. Using clean hands or gloves, pull the white tab holders apart to open the bag.
2. Place food samples (minimum 200g) into the bag.
3. Remove as much air as possible by folding the bag from the bottom towards the top.
4. Once air is removed hold the two yellow tabs and 'whirl' the bag around the top seal.
5. Seal the bag by twisting the yellow tabs around each at the top of the bag

## Whirl pak bag

Stand up 20cm



1. Using clean hands or gloves, pull the white tab holders apart to open the bag.
2. Place food samples (minimum 200g) into the bag.
3. Remove as much air as possible by folding the bag from the bottom towards the top.
4. Once air is removed hold the two white tabs and 'whirl' the bag around the top seal.
5. Seal by twisting the white tabs around each other at the top of the bag

## Sterile spatulas



1. Open sterile bag by ripping across the top of the packet.
2. Using gloves remove one spatula and hold tightly at one end.
3. Using the free end scrape or scoop food sample with the spatula.
4. Place the food into the sample collection bag or container

<p><b>Other equipment to take or use as necessary</b></p> <p>Gloves</p> <p>Tongs</p> <p>Knives</p> <p>Spoons</p> <p>Plastic bags</p> <p>Hand sanitiser</p> <p>Water proof marker pen</p> <p>Thermometer</p> <p>Eskies</p> <p>Ice bricks</p> <p>Sample submission form</p>	<p>Use gloves if direct contact handling of food is required</p> <p>Use tongs, spoons, forks, knives available for use on the premises to collect and portion samples as this provides an indication of premises hygiene.</p> <p>Use sterile equipment (spatulas) if aseptic collection of a food sample is required</p>	
---	--	--

- The samples must be transported in an esky with chilled ice bricks and submitted to the laboratory within 24 hours of collection.

**This document can be made available in alternative formats on request for a person with disability.**

© Department of Health 2021

Copyright to this material is vested in the State of Western Australia unless otherwise indicated. Apart from any fair dealing for the purposes of private study, research, criticism or review, as permitted under the provisions of the *Copyright Act 1968*, no part may be reproduced or re-used for any purposes whatsoever without written permission of the State of Western Australia.

[health.wa.gov.au](http://health.wa.gov.au)