

## **Food (Liquid) Sampling in Retail Food Outlets**

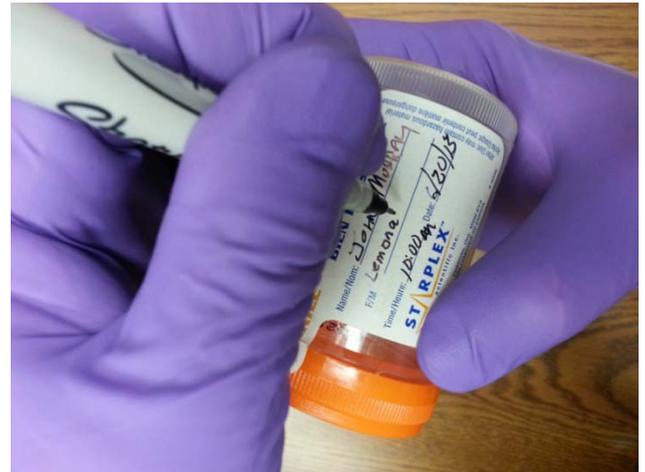
- *Assess the area prior to sample collection to determine appropriate collection devices.*
- *Organize sampling tools away from sampling area.*
- **READ FULL PROCEDURE PRIOR TO COLLECTION**
- *Recommend wearing at least 1 pair of gloves. Replace gloves when contaminated.*

### **Tools needed for liquid food sampling are:**

- primary container- sterile whirlpak bag
- sterile scissors
- sterile collection cup
- sterile scoop (optional)
- parafilm
- secondary container- baggie/box

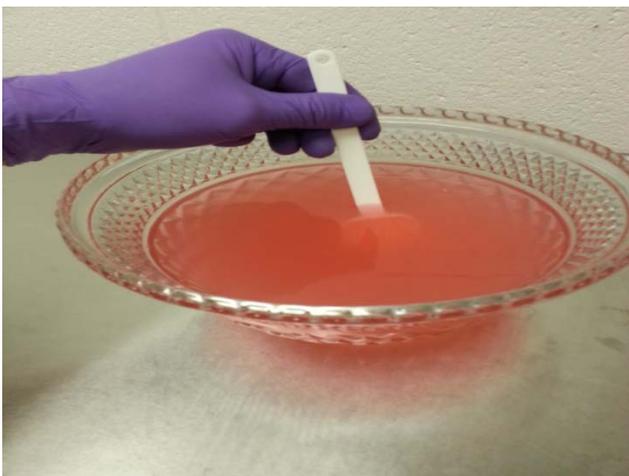


**1)** If a scoop is required for stirring or collecting a sample, cut the scoop's plastic packaging at the handle's end.



**2)** Label primary container with:

- collector's name
- sample #
- time/date of sampling and
- sample source



**3)** Mix the liquid contents with a sterile scoop or by other means (if it is a closed container, shake it).



**4)** Remove the sterile cup's lid and deposit 100mls of liquid into the sterile cup.



**5)** Thread lid securely onto cup and stretch a piece of parafilm around the circumference of lid to prevent leakage.

*Repeat steps 1-5 for additional liquid sampling sites.*

**6) Addition Instructions:**

- Place sterile primary containers inside non-sterile secondary containers.
- If collection requires improvisation of methods, ALWAYS use aseptic technique and document those steps taken to collect sample.
- Return to pre-sampling area to complete *Sample Collection Forms & Chain-of-Custody* and to prepare samples for transportation.