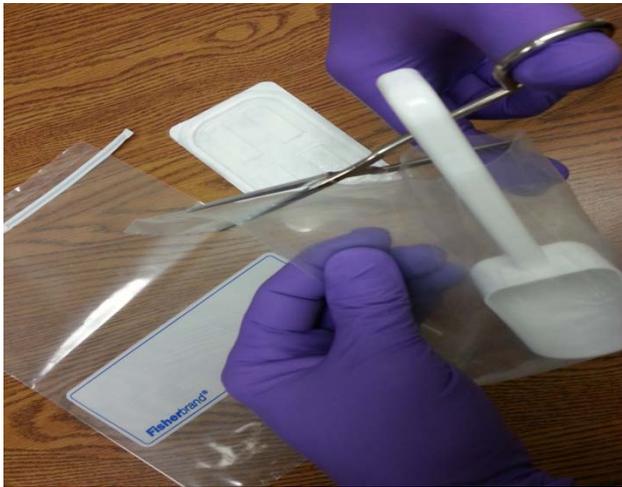


## Food (Solid) Sampling in Retail Food Outlets

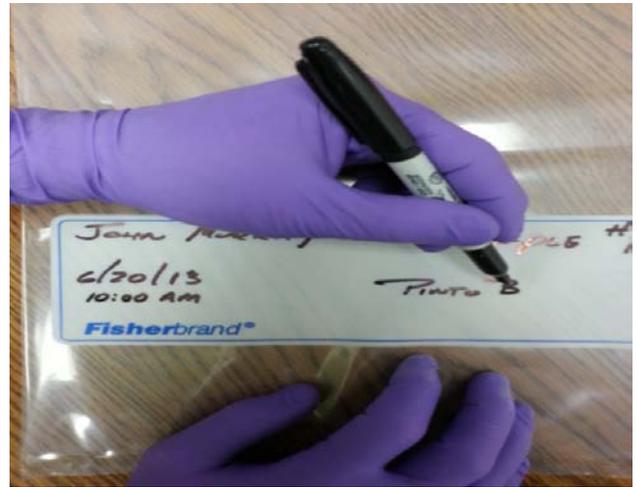
- *Assess the area prior to sample collection to determine appropriate collection devices.*
- *Organize sampling tools away from sampling area.*
- **READ FULL PROCEDURE PRIOR TO COLLECTION.**
- *Recommend wearing at least 1 pair of gloves. Replace gloves when contaminated.*

### Tools needed for solid food sampling are:

- primary container- sterile whirlpak bag
- sterile scissors
- sterile 2oz scoop
- secondary container- non-sterile baggie

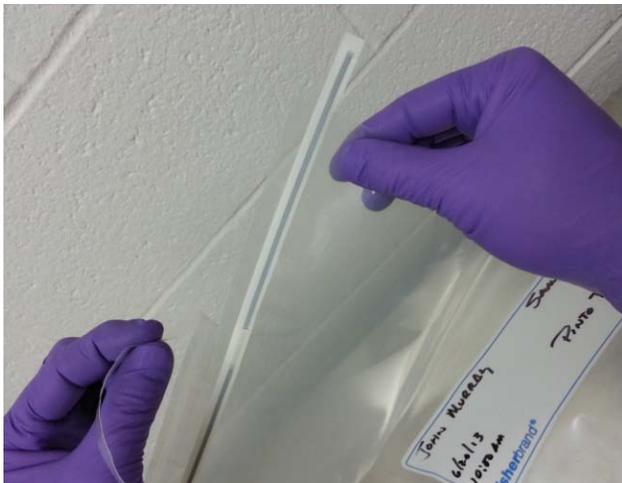


1) Using the sterile scissors, cut the scoop's plastic packaging below the tip of the handle, for easy removal.



2) Label Whirlpak bag with:

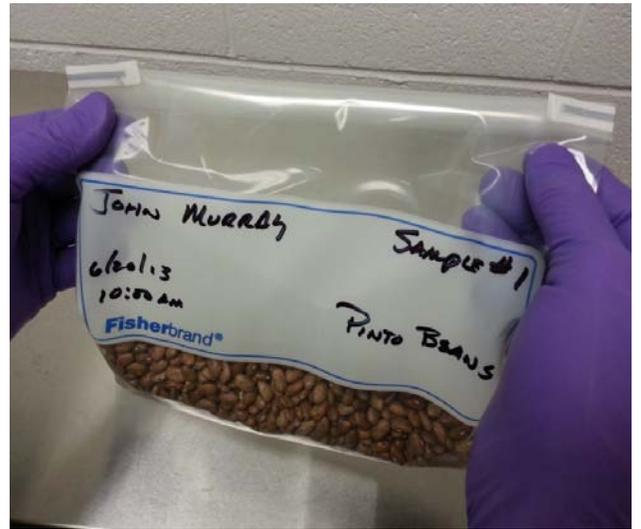
- collector's name,
- sample #, time/date of sampling, and
- sample source



3) Tear sterile Whirlpak bag along its perforation to open.



**4)** Collect 2-10 full scoops of targeted food item from representative areas of its container (top, middle, bottom, and the 4 corners).



**5)** Roll top of Whirlpak down several times and fold lateral wire tabs in.

*Repeat steps 1-6 for collection of other targeted food items.*

**6) Additional Instructions:**

- Place primary containers inside of secondary containers.
- If collection requires improvisation of methods, ALWAYS use aseptic technique and document steps taken to collect sample.
- Return to pre-sampling area to complete Sample Collection & Chain-of-Custody forms.