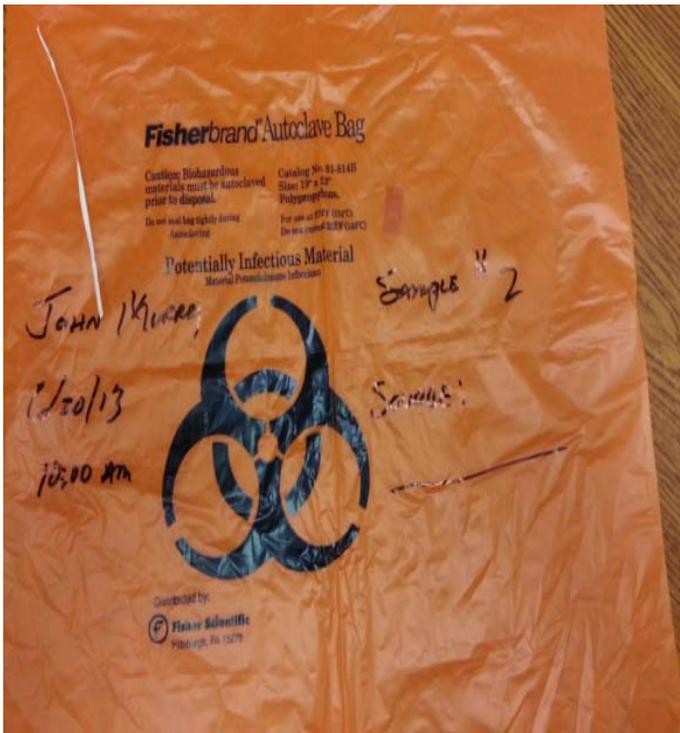


## **Food (Commercially Processed) Sampling in Retail Food Outlets**

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

Tools needed for commercially processed food sampling:

- Large primary container



1) Label primary container with:  
targeted

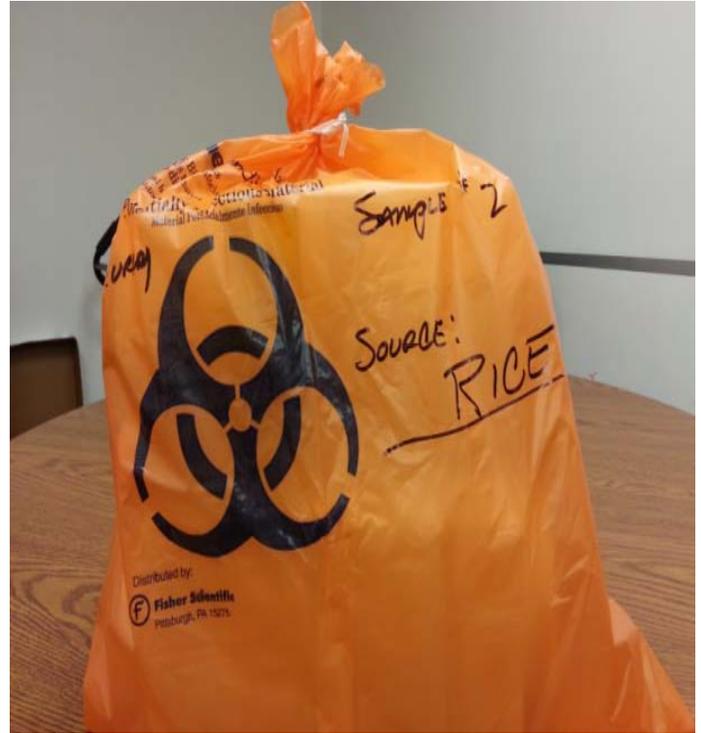
- lot #
- collector's name
- sample #
- time/date of sampling, and
- sample source



2) Select an UNOPENED container of the food item.



3) Place into large labeled bag.



4) Secure the bag's opening with a wire twist tie.

5) Additional Instructions:

- 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 Form & Chain-of-Custody.