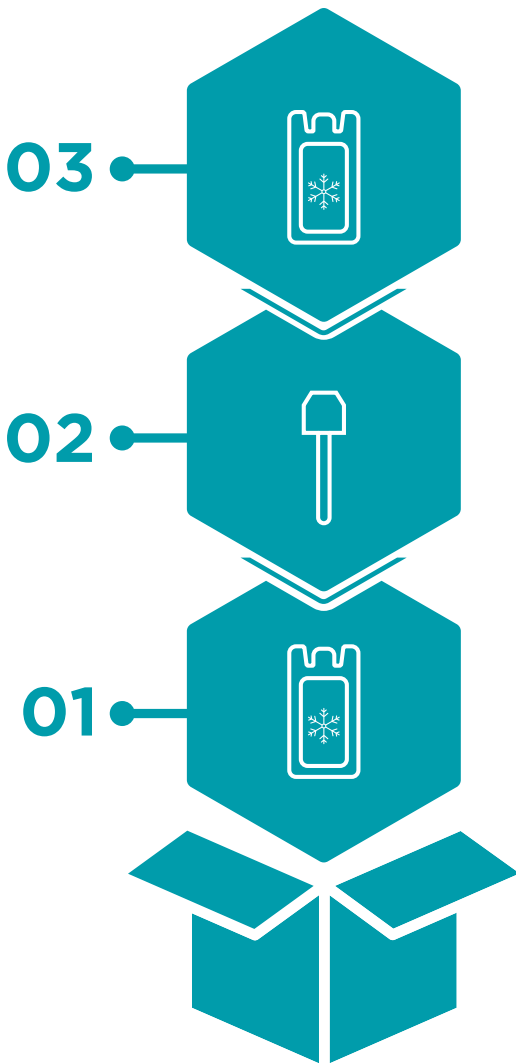


SAMPLE TRANSPORT GUIDE



- Samples should be contained in appropriate sample packaging, Whirlpak bags, or sterile containers.
- Store and pack samples to prevent spillage or breakage. Store samples upright and ensure bags are rolled down 2-3 times.
- Refrigerated samples (food and environmental sponges/swabs) should be tested within 36 hours from when sample was taken and must be kept in refrigerated conditions (2-8°C) through delivery to laboratory.
- Never freeze refrigerated food or environmental sponges/swabs prior to analysis.
- Shipment conditions for food samples should be the same conditions as a food item would be held on a shelf. Cold: 2-8°C, Frozen: <0°C, Ambient: ~22°C
- For cold foods - use frozen gel ice packs, For frozen food - dry ice.
- Use enough to maintain shipment conditions until receipt.
- Samples received out of specified temperatures could cause elevated counts and/or false negative results.
- Wet ice is not recommended as melting ice water could cross contaminate sample.
- Sandwich approach to packing is best (Ice packs on bottom, samples in middle, ice packs on top).
- Avoid, when possible, ice packs in direct contact with samples.
- Use Secondary containment or packing material.
- Always include Sample Analysis Submission Form in a way to protect the paperwork from moisture or contact with the samples.
- Label samples clearly with indelible ink and low on container so they are identifiable by lab.
- Use a secondary container (e.g. plastic bag) to keep food products and environmental samples separate to prevent cross contamination during transport.

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