

Experts for your most important food safety and quality decisions

Water Sampling Instructions

Sample Submission Requirements:

Please ensure samples are received at the laboratory within 24 hours of collection and that samples are stored under refrigeration conditions until either picked up by our courier or shipped to the lab.

Sample Identification Instructions:

The Water Potability Sampling Form can be found on our website or requested from our Client Service team. The name of collector, signature of collector, source of the water, date and time of collection are required information and should be identified on the sample analysis request form.

Sampling Considerations:

Wash hands with soap and water before sampling or handling sterile sampling containers.

<u>Water:</u> Commercially purchased pre-sterilized plastic bottles containing a tablet of sodium thiosulfate $(Na_2S_2O_3)$ are used as the collection container. Sodium thiosulfate is a dechlorinating agent that neutralizes any residual halogens and prevents continuation of bactericidal action during sample transit. The water tap to be sampled is opened fully and the water allowed to run for a time sufficient to flush the water line. Usually 2 or 3 minutes is sufficient. The water flow is reduced to allow filling of the container without splashing. The sample bottle is opened and the water is collected to the 100 mL mark, leaving ample air space to facilitate mixing by shaking. Care is taken to not overfill the bottles which may dilute the final sodium thiosulfate concentration or displace the preservative tablet. The bottle is then immediately capped and secured. Samples are labeled with description and time of collection. Water which is filled below the 100 mL mark cannot be tested.

<u>Ice:</u> Ice samples should be collected in a sufficiently sized sterile vessel and allowed to melt. The water from the melted ice is then collected in the pre-sterilized plastic bottles containing sodium thiosulfate. A minimum of 100 mL melted ice is required for testing.

Shipping Considerations:

Store samples under refrigerated conditions until they are shipped to the lab. Ship via overnight delivery using insulated packaging with ample ice packs to maintain temperatures <7C during transit.

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