

SAMPLING METHODS
SM20 - Version 01

1 REQUIRED EQUIPMENT

- ✎ Disinfected single-use gloves.
- ✎ 5 sterile containers (e.g. faecal pots).
- ✎ A clean sampling tool (e.g. knife, scissors).
- ✎ A zip bag.
- ✎ A padded envelope and a cool pack.

2 STORAGE OF SAMPLING EQUIPMENT

Keep containers sealed and protected from light.

3 SAMPLING METHODS

Self-monitoring for *Salmonella* and/or *Campylobacter* as per current regulations.

- ✎ Collect about 10 g of poultry neck skin.
- ✎ Disinfect your hands and put on a pair of disinfected gloves.
- ✎ Randomly sample neck skins from 15 carcasses per flock (start, middle, end).
- ✎ Group by 3 to form 5 units of 25 g (for *Salmonella* detection) or 26 g (for *Salmonella* and *Campylobacter* detection).
- ✎ Label each sample clearly.
- ✎ Store samples chilled (1–8 °C).

4 PACKAGING AND TRANSPORTATION OF SAMPLES TO THE LABORATORY

- ✎ Place the containers in a zip bag.
- ✎ Keep refrigerated (1–8 °C).
- ✎ Place samples with a cool pack in a padded envelope.
- ✎ Deliver samples to the laboratory within 48 hours or dispatch them the same day in (transport temperature: 1–8 °C).

5 SAMPLE ACCEPTANCE CRITERIA

- ✎ Reception time: Maximum 48 hours. Samples must arrive before 2pm to ensure same-day analysis.
- ✎ Minimum regulatory sample quantity: 25 g and/or 26 g.
- ✎ Transport temperature: 1–8 °C (do not freeze). Samples kept below 0°C are not suitable for *Campylobacter* detection.
- ✎ Sample integrity: Containers must be hermetically sealed.

KEY POINTS

1. Keep samples chilled (1–8 °C) and transport them quickly to the laboratory.
2. Clearly label each sample and indicate the sampling date.