

## Reference Food Safety Plan SOP#14 Template Hygienic Zoning/Environmental Monitoring

### Environmental Sampling & Laboratory check list

External Laboratory	
	Lab is accredited to ISO 17025
	Lab is on company approved supplier list
	Sampling turnaround time for results is acceptable and consistent
	Lab receiving dates and times are specified for sample submission
	Lab immediately gives notification of presumptive positive pathogen results
	Lab provides summary reports, trending analysis, consultation services
Sampling and Shipping	
	Person taking environment and product samples are trained
	Sufficient sample quantity is collected for lab to perform all required test
	Samples identified with a code when sending to lab. (Keep a reference log to identify site with the code).
	Sample request form is legible noting all required test
	Sampling & swabbing schedule is followed (scheduled and random sampling plan)
	Samples are kept refrigerated until shipped (keep shipper in cooler until ready to ship)
	Shipping container is insulated
	Sufficient ice packs are used to keep samples and swabs cold (No dry ice is used)
	Swabs are not in direct contact with ice packs
	Analysis request form is put in plastic bag inside the shipper (also email to lab if lab requires it)
	If shipping on Friday, specify next day delivery and put "Saturday Sticker" on the shipper. Note: Environmental swabs will expire if deliver is delayed over a weekend.

### Swab Technique

- Sponge swab
- Vigorous rubbing
- Swab one square foot area if available
- Use both sides of the sponge
- Use east/west and north/south directional swabbing

### Swab Locations by Zone

Zone 1 product contact (Indicator organism only)

Zone 2 Non product contact within app. 12 inches of zone 1 (Listeria spp.)

Zone 3 Other locations in RTE (Process room) (Listeria spp.)

Zone 4 Areas outside of Processing Room (Listeria spp.)

### High Risk Environmental Sample Areas (Examples)

**Reference Food Safety Plan SOP#14 Template Hygienic Zoning/Environmental Monitoring**

#1	#2	#3
Equipment housing/framework	Break room	<b>Plant specific</b>
Walls	Compactor area	
Floors	Cooling unit	
Forklifts and wheels	Overhead pipes	
Pallet Jack and wheels	Tools	
Drains		
Hollow rollers on conveyors		
Conveyor frames		
On/off valves and switches		
Crevices in walls and floor		
Ceiling with condensate		
Seals around doors		
Air filters		
Refrigeration units		
Condensate from refrigeration units		
Standing water		
Boot and shoe soles		
Door handles		
Trash cans		
Underside of floor mats		
Hollow framework		
Table legs		
Underside of tables		
Pallets		
Dust pans		
Breakroom floors		
Transition rooms		
HVAC duct work		
Floor scrubber		
Hose (exterior) and connections		
Sandwich surface between equipment plates		
Motor housing and fans		
Wheel guards		
Brooms		
Squeegees		

Artisan Dairy Producer Food Safety Initiative