FOOD SAFETY LABORATORY SERVICE
SAMPLE SUBMISSION FORM
MICROBIOLOGY

Please complete one form per representative sample in BLOCK CAPITALS
(can utilise form for up to 5 representative samples from the same batch)

Sampling Officer: ____________________________
Sampling Officer Area: ____________________________
Contact No.: ____________________________
Establishment Name: ____________________________
Establishment Address: ____________________________
Establishment Code [E.U. Approval/ Reg. No.]: ____________________________
Report To (name & address): ____________________________
Business Type: ____________________________
Survey Reference: ____________________________
Sampling Batch No. (i.e. JB090715): ____________________________
Sampling Date (dd/mm/yy): ___/___/___  Time of Sampling: _________
Food Chain Stage: ____________________________
Food Origin: ____________________________
Processing: ____________________________
Cooked Status: ____________________________
Storage Conditions (at sample site): ____________________________
Temperature at Sampling Site: _____°C

Food Chain Stage:
- Manufacturers & Packers
- Distributors & Transporters
- Primary Producers
- Retailers
- Service Sector

Sampling Strategy:
- Convenient
- Selective
- Suspect
- Objective
- Census
- Other

Sampling Reason:
- Routine
- Repeat/Follow up
- Complaint
- Food Incident/Outbreak
- Incident/Outbreak Code:
- Survey
- Food Alert (RASFF)
- Import
- Export

Storage Conditions:
- Chilled
- Hot
- Frozen
- Ambient
- Cooling
- Thawing

Significant Labelling Details: ____________________________

Sample >100g: Yes □

SAMPLE DETAILS – FOOD/ENVIRONMENTAL

Sample Description: ____________________________
Test No/Test Required (see Appendices 1 & 2): ____________________________
Manufacturer: ____________________________
Brand Name: ____________________________
EU Category(1-21): ____________________________
Best Before (dd/mm/yy): ___/___/___
Use by Date (dd/mm/yy): ___/___/___
Country of Origin: ____________________________
Sample >100g: Yes □

Animal Origin:
- Bovine □
- Ovine □
- Porcine □
- Caprine □
- Equine □
- Poultry □
- Game □

Processing:
- Smoked □
- Salted □
- Fermented □
- Preserved □
- Minced □
- Cut □
- Other (Please specify) □

Packaging (at sample site):
- Loose □
- Vac-packed □
- MAP □
- Canned □
- Bottled □
- Packed □

RTE Status:
- Ready to Eat □
- Not Ready to Eat □

Cooked Status:
- Cook/Chill □
- Cooked □
- Partially Cooked (incl. flash fried) □
- Raw □
- Mixed cooked & raw □
- Re-heated □
- Pasteurised □
- Sterilised □
- Not applicable □

SAMPLE DETAILS – UNPACKAGED WATER

Sample Description: ____________________________
Test No./Test Required (see Appendix 2): ____________________________
Water Source:
- Public Water Supply □
- Private Water Supply □
- Group Water Scheme □
- Other □

Water Use (tick one only):
- Food Ingredient □
- Potable water □
- Cleaning/Sanitisation □
- Food Ingredient/Potable/Cleaning/Sanitisation □
- Food Ingredient/Potable/Cleaning □
- Food Ingredient/Potable/Cleaning/Sanitisation □
- Potable/Cleaning/Sanitisation □

Sample >200ml: Yes □

Water Sample Type:
- Chlorinated □
- Non-chlorinated □
- UV-treated □

Issued by: Mary Murphy/VFSL  Page 1 of 2  FM-41.14  Issue Date: 20/03/2019
### Appendix 1: Food Categories in Appendix 1 are extracts from Commission Regulation (EC) 2073/2005

<table>
<thead>
<tr>
<th>Test Suite No.</th>
<th>FOOD CATEGORY</th>
<th>MICRO-ORGANISMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>TS-1.1</td>
<td>Ready-to-eat foods intended for infants and ready-to-eat foods for special medical purposes</td>
<td><em>Listeria monocytogenes</em></td>
</tr>
<tr>
<td>TS-1.2</td>
<td>Ready-to-eat foods able to support the growth of <em>L. monocytogenes</em>, other than those intended for infants and for special medical purposes</td>
<td><em>Listeria monocytogenes</em></td>
</tr>
<tr>
<td>TS-1.3</td>
<td>Ready-to-eat foods unable to support the growth of <em>L. monocytogenes</em>, other than those intended for infants and for special medical purposes</td>
<td><em>Listeria monocytogenes</em></td>
</tr>
<tr>
<td>TS-12</td>
<td>2.1.1 &amp; 2.1.3 Carcases of cattle, sheep, goats and horses</td>
<td><em>Aerobic Colony Count Enterobacteriaceae</em> <em>Salmonella</em></td>
</tr>
<tr>
<td>TS-13</td>
<td>2.1.4 Carcases of pigs</td>
<td><em>Salmonella</em></td>
</tr>
<tr>
<td>TS-14</td>
<td>1.5 &amp; 1.6 &amp; 2.1.8 Meat preparations</td>
<td><em>E. coli</em> <em>Salmonella</em></td>
</tr>
<tr>
<td>TS-15</td>
<td>1.5 &amp; 1.6 &amp; 2.1.6 Minced meat</td>
<td><em>Aerobic Colony Count E. coli</em> <em>Salmonella</em></td>
</tr>
<tr>
<td>TS-16</td>
<td>2.1.5 Poultry carcases of broilers and turkeys</td>
<td><em>Salmonella</em></td>
</tr>
</tbody>
</table>

* samples may be examined for extra tests as per FSAI Guidance Note 3.

### Appendix 2: Test Suites in Appendix 2 are only available on prior agreement with the laboratory

<table>
<thead>
<tr>
<th>Test Suite No.</th>
<th>SAMPLE TYPE</th>
<th>MICRO-ORGANISMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>TS-7</td>
<td>Non Routine/Investigation</td>
<td>To be agreed with the laboratory</td>
</tr>
<tr>
<td>TS-8</td>
<td>Environmental Swabs</td>
<td><em>Salmonella</em></td>
</tr>
<tr>
<td>TS-9</td>
<td>Water (Potable Water/Food Ingredient /Cleaning &amp;Sanitation)</td>
<td><em>Escherichia coli</em> <em>Enterococci</em></td>
</tr>
<tr>
<td>TS-10</td>
<td>Water (Potable)</td>
<td><em>Escherichia coli 0157</em> <em>Escherichia coli 026</em></td>
</tr>
<tr>
<td>TS-11</td>
<td>Environmental Swabs</td>
<td><em>Listeria</em></td>
</tr>
</tbody>
</table>