

Enter Your Logo Here	Environmental Program Swab Location Guide		
	Document #:	Effective Date:	Prepared By:
	Revision #: Original	Supersedes: NEW	Approved By:

Instructions

To create an environmental program site master list, start in the highest risk area of your facility, i.e., after the kill step but before packaging; or if there is no kill step, anywhere product is exposed. Make an extensive list of potential sampling sites. Make sure to include sites at eye level, below, and above. Move through the facility into areas of lower risk for contamination, i.e., after packing and raw areas. Continue through the facility to warehouses, breakrooms, etc. adding to your list. These are the sites you will choose from for your actual swabs. The goal is to rotate through each location at least once per year, and high-risk locations more frequent.

Sample location and number of samples are unique to each facility and should be determined based on: plant size, product flow, characteristics of the RTE food (*does it support pathogen growth?*), processing methods, previous sample results, and budget.

Swabbing Location Types

Sampling locations are designated into zones based on the proximity to food. Designate each site into the appropriate zone.

Zones	Description	Examples
Zone 1	Food-Contact Surfaces (not sampling at this time)	Utensils, cutting tables, Hopper, mixer, totes, etc.
Zone 2	Non-food-contact surfaces near food and food contact surfaces (FCSs).	Equipment housing or framework, and some walls, floors or drains in the immediate vicinity of FCSs
Zone 3	More remote non-food-contact surfaces that are in or near the processing areas and could lead to contamination of zones 1 and 2	Forklifts, hand trucks and carts that move within the plant and some walls, floors or drains not in the immediate vicinity of FCSs
Zone 4	Non-food-contact surfaces, remote areas outside of the processing area, from which environmental pathogens can be introduced into the processing environment	Locker rooms, cafeterias, and hallways outside the production area or outside areas where raw materials or finished foods are stored or transported

Designate each site into where it is located inside the facility. Higher risk areas should have more sites and be swabbed more often. This is an example of designating departments using site numbers:

Site Numbers	Department/Location	Site Numbers	Department/Location
100	Processing	500	Cleaning Room
200	Packaging	600	Building Exterior
300	Coolers/Freezers	700	Breakroom/Restrooms
400	Receiving/Shipping	800	Carts, Pallet Jacks, etc.

