CLIENT FIELD SAMPLING GUIDE FOR MICROBIOLOGICAL ANALYSIS

The following information has been taken from the PrimusLabs.com procedure, however it is not the complete procedure, and it is being provided to you as a resource to enable you to develop your own sampling plan prior to sampling and sending your product to PrimusLabs.com for analysis.

The analytical results for these samples are representative only of the actual sample sent to PrimusLabs.com (please see the Disclaimer of Warranties provided with the final approved results or on our web site – www.primuslabs.com).

This information is used by PrimusLabs.com sampling personnel in obtaining a statistically representative sample of fresh produce commodities for microbiological analysis.

General Information:

1. There are no requirements on the minimum or maximum number of acres that must be included in a sample.
2. If a field is traversed by a road, whether paved or unpaved, greater than 8 feet wide, then the field shall be treated as two separate fields and two samples must be taken.
3. All samples shall consist of 9 - 15 sub-samples, taken randomly throughout the entire plot to obtain a representative sample of the entire plot.
4. The sampled commodities shall be trimmed as they would be found in a retail establish.
5. New rubber gloves shall be used for each sample.

Sampling:

1. Put on a new pair of rubber gloves.
2. Enter the field within two to ten feet of the corner you have chosen as the start point.
3. Proceed in a zigzag pattern through the field ensuring that the sample is representative of the entire field.
4. The sample shall consist of 9 - 15 sub-samples. Each sub-sample shall be of sufficient quantity to ensure that the attached commodity list requirements (see Attachments A) have been met.
5. Place each sub-sample into a polyethylene sample bag and seal the bag.
6. Ensure that each sample is specifically identified.
7. Place the sample in a cooler with ice packs for transportation to the laboratory. If using water based ice, double bag the sample and the ice to minimize the chance of cross-contamination.

Attachment A

Commodity	Sub-Sample Instructions[1]
Artichokes	Cut 1 mature artichoke at base, do not include leaves
Avocado	Select 1 mature avocado
Bell Peppers	Select 1 mature pepper
Beets (Table)	Pull a beet, gently brush off all soil, keep leaves intact
Bok Choy	Cut a ground level, remove first 3 outer layers of leaves
Broccoli	Cut from stalk about 6" below the florets, remove any leaves
Brussels Sprouts	Select 2 mature, fresh sprouts from each plant
Cabbage (Green, Red, Savoy)	Cut at ground level, remove outer leaves as needed
Cantaloupe	Cut from stem and brush off all soil
Cardoon	Cut at ground level, remove leaves from the bottom area and then trim off the to portion where it starts to leaf out
Carrots	Pull a carrot, shake off all soil, trim off the green tops
Cauliflower	Cut as close to the head as possible, remove the leaves
Celery	Cut at ground level, remove spreading outer ribs and trim off the top portion where it starts to leaf out
Chives	Cut at ground level, shake off all soil, remove all dead or dirty leaves
Cilantro	Cut at ground level, shake off all soil, remove all dead or dirty leaves
Collard Greens	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Corn	Select an ear, leave husk in place
Cucumber	Select a mature cucumber, shake off all soil, remove all leaves
Daikon	Select mature daikon, trim off the leafy part, brush off all soil, if less than 5" take entire daikon, if greater than 5" cut as needed to ensure a 5" – 8" section, alternate sections taken when cut
Dandelion Greens	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Eggplant	Select 1 mature eggplant
Endive	Cut at ground level, remove roots and damaged or dirty leaves (usually grown and sampled with Escarole)
Escarole	Cut at ground level, remove roots and damaged or dirty leaves (usually grown and sampled with Endive)
Fava Beans	Sample 3 bean pods from various areas of the plant
Fennel (Anise)	Cut at ground level, remove spreading outer ribs and trim the top portion where it starts to leaf out
Gailan (Choy Sum)	Cut at ground level, brush off all soil, leave whole plant intact
Grapes	Select 5 ripe grapes, select from different areas on each vine
Green Beans	Sample 5 mature beans from various areas of the plant
Green Onions	Pull bunch, shake off all soil, remove dead and damaged leaves
Honeydew Melon	Cut from stem and brush off all soil
Kale (Garnish)	Sample 4 leaves from various areas of the plant, sample only fresh, undamaged leaves
Kale (Oriental)	Cut at ground level, remove roots and damaged or dirty leaves
Kohlrabi	Cut at ground level, shake off all soil, leave whole plant intact

Leeks	Pull the leek, trim roots, shake off all soil, trim the tops to no more than 6" of leaves, remove outer 2 leaves to expose white portion of the leek
Commodity	**Sub-Sample Instructions[1]**
Lettuce (Butter, Boston, Bibb)	Cut at ground level, remove damaged or dirty leaves (2 layers maximum)
Lettuce (Head, Iceberg)	Cut at ground level, remove outer wrapper leaves, shake off all soil
Lettuce (Red & Green Leaf)	Cut at ground level, remove 2 – 3 layers of outer leaves
Lettuce (Romaine)	Cut at ground level, remove damaged or dirty leaves (2 layers maximum)
Mango	Select 1 mature mango
Mint	Cut several stalks from various areas of the plant, sample only fresh, clean leaves
Mustard Greens	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Napa Cabbage	Cut at ground level, remove first 3 layers of leaves
Onions (Bulb)	Select mature onions, shake off all soil, trim the roots and stem
Parsley	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Peas	Sample 3-5 mature bean pods from various areas of the plant
Peppers (Non-Bell)	Sample 1 mature pepper, cut stem close to the pepper
Radicchio	Cut at ground level, Trim roots, remove all but 2 layers of outer leaves
Radishes	Select mature radishes, shake off all soil, keep leaves intact
Romanesco	Cut from stalk about 5" below the flowers, remove any leaves
Snap Beans	Sample 5 mature beans from various areas of the plant
Snow Peas	Sample 5 mature bean pods from various areas of the plant
Spinach	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Strawberries	Select 3 mature, ripe, undamaged strawberries
Summer Squash (Yellow, Zucchini)	Select a mature squash, cut stem close to the squash, remove the flower, shake off all soil
Swiss Chard	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Tomatillos	Sample a mature tomatillo
Tomatoes (Cherry, Grape)	Sample 3 ripe, undamaged tomatoes from various areas of the vine
Tomatoes (Other than above)	Sample 1 ripe, undamaged tomato
Tree Fruit	Select 1 mature fruit from the top, center and lower sections of each tree.
Turnip Greens	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Watercress	Cut bundle at ground level, shake off all soil, remove dead or dirty leaves
Watermelon	Cut from stem and brush off all soil

[1] Sub-Sample Instructions – these instructions apply to each of the 9-15 sub-samples taken in 1 sample.