

FAPAS – Food Microbiology (FEPAS[®])

SAFTEY INFORMATION FOR SAMPLES

The samples are real food/environmental specimens, which may contain microorganisms in one of the following base matrices:

Animal feed	Fresh soft cheese	Ready meal (simulated)
Cocoa powder	Ground pepper	Rice
Chocolate	Herbs	Salad (freeze dried)
Egg (dried)	Infant formula	Swab
Fish (freeze-dried)	Meat (freeze-dried)	
Flour	Milk powder	

DESCRIPTION

The microorganisms present in the test material are organisms which are naturally present in these foods and may be **class II pathogens**.

HANDLING and STORAGE

Storage: Store between +2°C to 8°C until use.

Handling: **The samples should only be opened under controlled laboratory conditions by workers trained in their safe handling.**

FIRST AID

Eyes: Avoid contact with eyes. If affected, wash with plenty of water. Seek medical advice if irritation occurs

Skin: Wash contaminated skin thoroughly with antibacterial soap and water. If skin is broken and wound contamination is suspected, seek immediate medical advice.

Ingestion: Avoid hand to mouth contact. In the event of ingestion, seek immediate medical advice

ACCIDENTAL SPILLAGE

If spillage occurs, soak contaminated area with disinfectant.

DISPOSAL

As a precaution dispose of as microbiologically contaminated waste safely according to all local and national regulations.