|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Food and Environmental Proficiency Testing Unit**  Store LENTICULE® samples at -20°C ± 5°C  **Results should be returned on-line using the web-based reporting system. Go to:** [[**www.phe-eqa.org.uk**](http://www.phe-eqa.org.uk)**/**](http://www.kpmd.co.uk/hpa/) **You will need your log-in details for this process.**  **Download the on-line web instructions:**  <https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/722361/FEPTU821.pdf> | | | | | |
| Laboratory identification no. (check): | | | **<Lab No>** | | |
| Dispatch date: | | | **XX XXXXX 20XX** | | |
| Final date for return of results: | | | **XX XXXX 20XX** | | |
| **Contact details:**  The Organisers - FEPTU  Public Health England  61 Colindale Avenue,  London, NW9 5EQ, UK.  Fax: +44 (0) 20 8200 8264  Tel: +44 (0) 20 8327 7119  e-mail: foodeqa@phe.gov.uk | | |  | | |
| **0006** | | | | | |
| <https://www.gov.uk/government/collections/external-quality-assessment-eqa-and-proficiency-testing-pt-for-food-water-and-environmental-microbiology#environmental-swab-scheme> | | | | | |
| **Environmental Swab Scheme - Request/Report Form** | | | | | |
| **Distribution No: ESX** | | | | **Sample numbers: ESXXXX and ESXXXX** | |
| Download the sample instruction sheet. | | | | <https://www.gov.uk/government/publications/environmental-swab-scheme-sample-instruction-sheet> | |
| Download the safety data sheet: | | | | [www.gov.uk/government/publications/safety-data-sheet-for-lenticules](http://www.gov.uk/government/publications/safety-data-sheet-for-lenticules) | |
| ***If you cannot examine any of these samples tick this box and return the form to the organisers* 🞎** | | | | | |
| **Sample type:** | | ESXXX: Random swab from electric food mixer used to make the mousse.  ESXXX: Random swab from electric food mixer used to make the mousse | | | |
|  | | | | |
| **Request:** | Examine samples following your routine protocol for hygiene indicator organisms or pathogens based on the outbreak scenario provided | | | | |

**Food and Environmental Proficiency Testing Unit**

Store LENTICULE® samples at -20°C ± 5°C

**Laboratory identification no. (check): <Lab No>**

|  |  |
| --- | --- |
| **Outbreak details for ESxxxx:** | **ONLY REQUIRED FOR PATHOGEN swabs:** A food borne disease outbreak has been reported after 16 to 30 hours following consumption of food at a wedding reception. Twenty out of a hundred guests reported the following symptoms: diarrhoea, abdominal pain, vomiting, nausea, chills and fever. |

**Results for ESxxxx:**

|  |  |  |
| --- | --- | --- |
| **Pathogens examined for**  **(up to four can be listed)** | **Detection results** | **Enumeration results**  **(report as \*cfu per cm2 or per swab** |
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| --- | --- |
| **Outbreak details for ESxxxx:** | **ONLY REQUIRED FOR PATHOGEN swabs:** A food borne disease outbreak has been reported after 16 to 30 hours following consumption of food at a wedding reception. Twenty out of a hundred guests reported the following symptoms: diarrhoea, abdominal pain, vomiting, nausea, chills and fever. |

**Results for ESxxxx:**

|  |  |  |
| --- | --- | --- |
| **Pathogens examined for**  **(up to four can be listed)** | **Detection results** | **Enumeration results**  **(report as \*cfu per cm2 or per swab** |
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**Results for ESxxxx**

Store LENTICULE® samples at -20°C ± 5°C

|  |  |  |
| --- | --- | --- |
| **Hygiene Indicator organisms** | **Enumeration results**  **(report as \*cfu per cm2 or per swab)** | **Additional details**  **enter the method used (e.g. VRBG/37oC/pour)** |
| Aerobic colony count at 30°C |  |  |
| *Escherichia coli* |  |  |
| *Enterobacteriaceae* |  |  |
|  |  |  |

\*colony forming units

**Results for ESxxxx**

|  |  |  |
| --- | --- | --- |
| **Hygiene Indicator organisms** | **Enumeration results**  **(report as \*cfu per cm2 or per swab)** | **Additional details**  **enter the method used (e.g. VRBG/37oC/pour)** |
| Aerobic colony count at 30°C |  |  |
| *Escherichia coli* |  |  |
| *Enterobacteriaceae* |  |  |
|  |  |  |

\*colony forming units

|  |
| --- |
| Enter additional microbiologist’s comments if you wish to do so: |

|  |  |
| --- | --- |
| Authorised by: | Date reported: |