

# Sampling for food safety



Sampling and analysis:  
key sources of error

## Sample

Collection

Preparation

Analysis



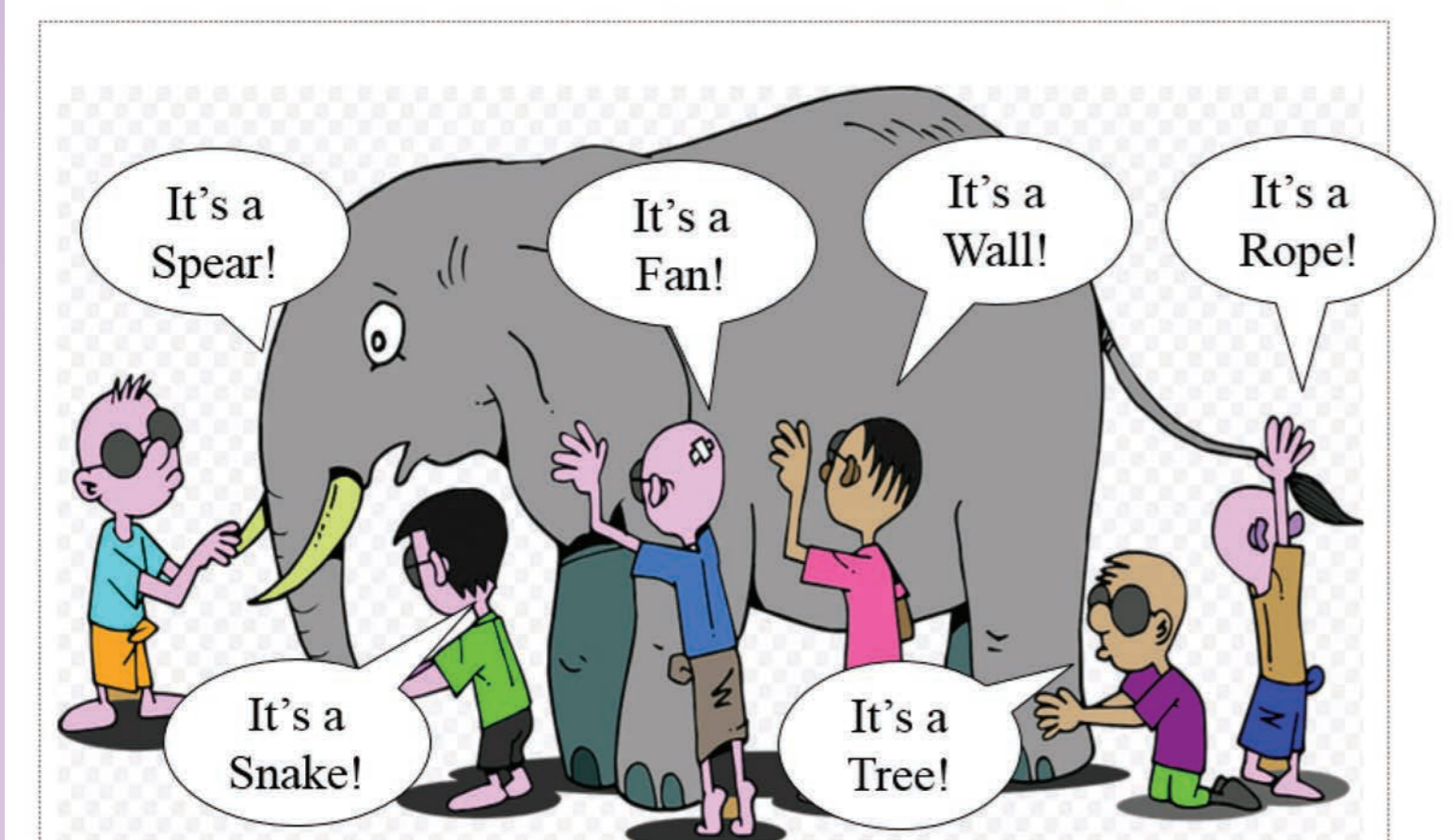
- You can never take enough samples to show that a hazard is not present. Sampling complements food safety management systems such as HACCP
- Sampling and testing is carried out for a number of reasons including verifying that these systems are working and showing due diligence

Project work is underway to give guidance on the science of the practicalities of sampling; testing; and interpreting derived results

An output is a Guideline with the following content (draft):

- Introduction
- Limitations of testing
- Common reasons for testing
- Representative sampling
- What to do with the data (interpretation of results)
- Glossary
- Case studies
- References

## The sample is wrong



- Often the reasons for sampling are not clear, and the sampling performed may not effectively meet the objectives