

SWAB 'N' CHECK

Hygiene Monitoring Kit



A simple and rapid test for the determination of surface hygiene in kitchens and food processing facilities. Unlike bacteriological testing Swab 'N' Check produces immediate results, does not require special equipment and can be performed with minimal instruction.

EASY TO PERFORM

Simply swab the surface to be tested and transfer the swab to the reaction tube.

No training or special equipment required.

Can be performed within the factory or processing environment, no laboratory facilities are required.

No potentially infectious waste materials to be discarded.

RAPID

Results are available within 15 minutes (maximum).

If sanitation procedures are not effective, they may be repeated immediately. With bacteriological testing, results are not available for at least 24 hours.

SENSITIVE

Detects residual protein and reduction radicals (sugars and vitamins) present on surfaces and equipment, thus enabling the detection of a wide range of food types and beverages

VERSATILE

- Food factory hygiene monitoring (HACCP), including meat, poultry, dairy, beverage and pharmaceutical industries.
- Food processing kitchens.
- Food processing equipment.
- Health inspectors/ Environmental Health Officers.

SWAB 'N' CHECK

The ability of food processing facilities and environmental health officers to rapidly evaluate the hygiene level being maintained in food preparation areas such as factories, canteens, restaurants and shops has in the past been limited to the determination of bacterial counts. The performance of such counts has historically been performed by swabbing the area to be sampled and attempting to recover any bacteria present on agar plate media. The performance of bacterial counts using this technique is not a simple task requiring:

- Laboratory facilities.
- Appropriate systems for the disposal of contaminated materials.
- Skilled laboratory staff.
- Access to fresh agar plate media.

In addition, this form of monitoring does not provide results for at least 24 - 48 hours after sampling has been undertaken.

Unlike established techniques based on the determination of hygiene by monitoring the levels of contaminating bacteria, the Swab 'N' Check system monitors the effectiveness of cleaning programs by the detection of food residues (often invisible) which may not have been removed by routine cleaning procedures. Such residues can include food (of most types), beverages (milk, juices, soft drinks, beer and wine) and bacteria. All of these elements combine to produce a poorly maintained food processing environment.

The Swab 'N' Check is a chemical based test which is based on the detection of protein and reducing substances such as sugars and vitamins (see figure 1). Although this test is not targeted specifically at the detection of bacteria, being composed largely of protein their presence will contribute to a positive test. If cleaning procedures are effective, food residues along with bacteria will be removed. If cleaning procedures are not effective, both food residues and bacteria will remain on a surface.

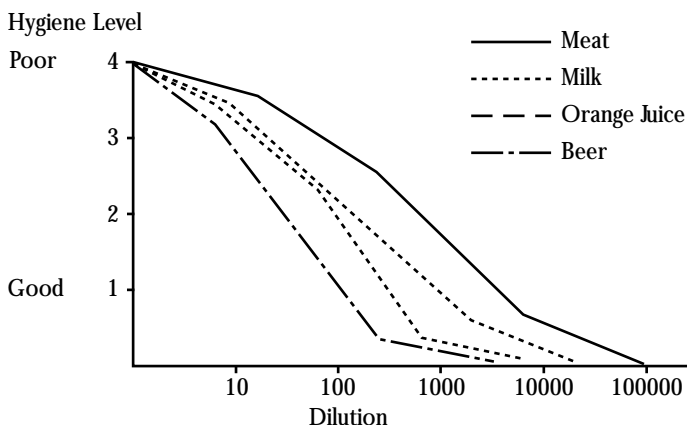


Figure 1. Swab 'N' Check is able to detect a wide range of food products.

The Swab 'N' Check offers a number of advantages over the standard bacterial counting methods:

Cost

Swab 'N' Check is comparable in cost to the performance of bacteriological counts using the agar plate method and significantly less expensive than bioluminescence. Unlike both of these techniques, the Swab 'N' Check does not require special facilities or the purchase of specialised equipment.

Simplicity

Testing can be performed without any special training. Staff at all levels can be trained in the performance of the test in a few minutes.

Rapid

Swab 'N' Check provides results within 15 minutes of sampling being performed. The provision of "real time" results enables immediate action to be taken to rectify problems if or when they are detected.

Convenience

The Swab 'N' Check test can be performed at any time and in any environment. The test kits are compact and have a 2 year shelf life when stored at 10 - 35°C. This portability and stability makes them ideal for individuals who are required to evaluate numerous sites on any one particular day. A site can be visited and tests initiated within a few minutes of arrival.

Effective

As discussed previously, Swab 'N' Check detects all forms of surface contamination, not just bacteria.

1 If a surface is cleaned thoroughly, food residues, human skin and bacteria will be removed resulting in a hygienic working environment.

2 If a surface has not been effectively cleaned, two outcomes are possible.

- Food residues accompanied by deposited bacteria will remain on the surface and would be expected to be present in relatively high numbers.
- If food residues are present, but accompanying bacterial contamination is low at the time of testing, a false sense of security can result from the performance of bacterial counts. Although low numbers of bacteria may be detected at the time of testing, bacteria are able to multiply at a rapid rate in the presence of basic nutrients.

The detection of food residues provides a meaningful assessment of the overall level of hygiene.

Performing the Swab 'N' Check test involves 3 simple steps:

- Mix the two test reagents.
- Swab the area to be tested.
- Place the swab in the test reagents and read the results after 5 - 15 minutes (reading time depends on temperature).

All reagents necessary are supplied within the kit with preparation taking only a few seconds. If testing is not being performed on site, samples can be taken and transferred to individually labelled plastic bags and transferred to the testing site for later examination. Such delays in testing with the performance of bacterial counts may result in significant changes to the final result as bacteria may die rapidly if deprived of moisture or nutrients or multiply rapidly if the environment being tested contains adequate quantities of nutrients i.e. milk, meat residues, fruit juices or soft drink.

Code	1280
Size	200 Tests
Storage	10-35°C
Shelf Life	2 years
Accessories	
Disposable Tubes (50)	1292
Disposable Pipettes (25)	1293
Manufactured by Konica Corporation, Japan	



Medvet Science Pty Ltd
 ACN 008 089 745
 Frome Road Adelaide
 Australia
 Telephone +618 8222 3777
 Facsimile + 618 8222 3779