

Product Instructions

Dry-Sponge

Hydrated-Sponge

PRODUCT DESCRIPTION

Dry or Pre-hydrated and biocide-free 3.8 x 7.6 cm (1.5 x 3 in.) sponge in sample bag. Pre-hydrated with specified agent. Various bag sizes. With or without gloves.

For Laboratory Use Only. Material Safety Data Sheet available.

SAFETY

The user should read, understand, and follow all safety information in the instructions. Retain the safety instructions for future reference.

⚠ WARNING Indicates a hazardous situation, which, if not avoided, could result in death or serious injury and/or property damage.

NOTICE Indicates a potentially hazardous situation which, if not avoided, could result in property damage.

⚠ WARNING

To reduce the risks associated with environmental contamination:

- Follow current industry standards and local regulations for disposal of contaminated waste.

To reduce the risks associated with exposure to biohazards:

- Dispose of samples according to all applicable government regulations and applicable laboratory procedures.

To reduce the risk associated with false negatives resulting in the use of contaminated carcass or environmental surfaces for food or beverage products:

- Always reference package label for storage instruction and expiration date.
- Always reference product instruction for usage.

To reduce the risks associated with exposure to chemicals and biohazards:

- Always follow standard good laboratory safety practices (GLP¹ or ISO 17025²), including proper containment procedures, wearing appropriate protective apparel while handling testing materials and test samples.

NOTICE

To reduce the risk of false-positive results due to cross contaminated carcass or environmental surfaces for food or beverage products that may result in re-testing or the rejection of food or beverage product:

- Do not touch the sponge to any unintended surface.
- Do not reach into the sponge bag.

To reduce the risk of cross contamination from reuse of sample handling device:

- Do not use the same sponge more than once.

USER RESPONSIBILITY

Users are responsible for familiarizing themselves with product instructions and information. Visit our website at www.3M.com/foodsafety, or contact your local 3M representative or distributor for more information.

When selecting a test method, it is important to recognize that external factors such as sampling methods, testing protocols, sample preparation, handling, and laboratory technique may influence results.

It is the user's responsibility in selecting any test method or product to evaluate a sufficient number of samples with the appropriate matrices and microbial challenges to satisfy the user that the chosen test method meets the user's criteria.

It is also the user's responsibility to determine that any test methods and results meet its customers' and suppliers' requirements.

As with any test method, results obtained from use of any 3M Food Safety product do not constitute a guarantee of the quality of the matrices or processes tested.

LIMITATION OF WARRANTIES / LIMITED REMEDY

EXCEPT AS EXPRESSLY STATED IN A LIMITED WARRANTY SECTION OF INDIVIDUAL PRODUCT PACKAGING, 3M DISCLAIMS ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE. If any 3M Food Safety Product is defective, 3M or its authorized distributor will, at its option, replace or refund the purchase price of the product. These are your exclusive remedies. You must promptly notify 3M within sixty days of discovery of any suspected defects in a product and return it to 3M. Please call Customer



Service (1-800-328-1617 in the U.S.) or your official 3M Food Safety representative for a Returned Goods Authorization.

LIMITATION OF 3M LIABILITY

3M WILL NOT BE LIABLE FOR ANY LOSS OR DAMAGES, WHETHER DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO LOST PROFITS. In no event shall 3M's liability under any legal theory exceed the purchase price of the product alleged to be defective.

STORAGE AND DISPOSAL

Storage: Refer to package label for storage information.

Disposal: Follow current industry standards and local regulations for disposal of contaminated waste. Consult the Material Safety Data Sheet for additional information.

Product Description	Volume	REF	Volume of Bag	Gloves
3M™ Dry-Sponge with String	0 mL	BP135DS	0.53 L (18 oz.)	0
3M™ Dry-Sponge	0 mL	BP133ES	0.53 L (18 oz.)	0
3M™ Dry-Sponge with Glove	0 mL	BP237SPG	0.53 L (18 oz.)	1
3M™ Hydrated-Sponge with Buffered Peptone Water Broth	10 mL	HS10BPW	0.53 L (18 oz.)	0
3M™ Hydrated-Sponge with Buffered Peptone Water Broth, 2 Gloves	10 mL	HS10BPW2G	0.53 L (18 oz.)	2
3M™ Hydrated-Sponge with D/E Neutralizing Buffer, 2 Gloves	10 mL	HS10DE2G	0.53 L (18 oz.)	2
3M™ Hydrated-Sponge with Letheen Broth	10 mL	HS10LET	0.53 L (18 oz.)	0
3M™ Hydrated-Sponge with Letheen Broth, 2 Gloves	10 mL	HS10LET2G	0.53 L (18 oz.)	2
3M™ Hydrated-Sponge with Neutralizing Buffer	10 mL	HS10NB	0.53 L (18 oz.)	0
3M™ Hydrated-Sponge with Neutralizing Buffer	10 mL	HS119510NB	1.5 L (50 oz.)	0
3M™ Hydrated-Sponge with Neutralizing Buffer, 2 Gloves	10 mL	HS2410NB2G	0.70 L (24 oz.)	2
3M™ Hydrated-Sponge with Neutralizing Buffer, 2 Gloves	10 mL	HS10NB2G	0.53 L (18 oz.)	2

INSTRUCTIONS FOR USE

1. Shake sponge to end of bag.
2. Tear bag open.
NOTE: Add sterile diluent or broth to dry sponge.
3. Push sponge to extend from bag.
4. Bend blue wires to form open bag.
5. Put on sterile gloves.
6. Aseptically remove sponge.
7. Aseptically swab across the entire sampling surface ^{3, 4, 5, 6}.
8. Turn sponge over. Change direction 90°. Aseptically swab the same sampled surface.
9. Aseptically place sponge into bag.
10. Fold bag to close.
11. Fold ends of blue wires inward.
12. Following user established procedures, remove any remaining enrichment broth or neutralizing solution residue from the sampled surface.

REFERENCES

1. U.S. Food and Drug Administration. Code of Federal Regulations, Title 21, Part 58. Good Laboratory Practice for Nonclinical Laboratory Studies.
2. ISO/IEC 17025. General requirements for the competence of testing and calibration laboratories.
3. American Public Health Association - Compendium of Methods for the Microbiological Examination of Foods - Chapter 3: Microbiological Monitoring of the Food Processing Environment, 4th edition.
4. US Food and Drug Administration - Bacteriological Analytical Method (available online at <http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.html>).
5. United States Department of Agriculture - Microbiological Lab Guidebook - Chapters 4.04, 5.04, and 8.07.
6. American Public Health Association - Standard Methods for the Examination of Dairy Products - Chapter 13: Microbiological Tests for Equipment, Containers, Water, and Air, 17th edition.

Refer to the current version of the standard methods listed above.

EXPLANATION OF SYMBOLS



Consult instructions for use



The lot in a box and the hourglass symbols are symbols that represent lot number and expiration date. The hourglass is followed by a year, month, and day which represents the expiration date (year, month, and day: YYYY- MM-DD). The entire line after the LOT represents the lot number (YYYY- MM AZ).



Storage conditions

