

Issued by:

Effective Date:

Approved by:

Supersedes Date:

This document is a template only. Users are encouraged to customize it to fit their individual needs. Similar SOPs may be developed for other water sources

PURPOSE: This document addresses on-farm conveyance of private well water, as taken at the rise or point of on-farm delivery, that has no historical data to ensure the water meets the microbial standards for generic E. coli (at least five (5) of the six (6) total samples have no detectable generic E. coli and the remaining sample has < 10 MPN in 100 mL).

SCOPE AND FREQUENCY: Complete this procedure twice before the 21-days-to-scheduled-harvest window. The two sampling events must be separated by no less than 7 days as established on the LGMA approved-food safety guidelines for agricultural water.

RESPONSIBILITY: This assessment must be completed by a food safety professional or by designated food safety personnel. A food safety professional must update and revise this SOP annually or as frequent as determined by your company policies.

PROCEDURE:

- Gather all equipment and supplies necessary for sampling.
- Test water at the source.
- Use aseptic techniques to collect 3-100 mL irrigation water samples.
- For each sample, have two sample tags that record the site location, name of the sampler, date and time of collection, method of collection, and type of analysis to be completed (e.g., generic E. coli). Attach one sample tag to the bottle and the other to the sample collection form.
- Place samples on blue ice or gel-ice packs immediately after collection.
- Fill out the chain of custody form with the sample collection information.
- Deliver or ship samples to the laboratory to ensure that required holding times are not exceeded since exceedance would invalidate the test protocol.
- Review results to ensure criteria for private wells are met prior to seasonal use or the 21-days-to-harvest window.
- If your water does not meet that criteria, take corrective actions as outlined in Appendix A.

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VERIFICATION:

A Food Safety Professional must verify that irrigation water sampling was conducted as outlined in this procedure.

EQUIPMENT/TOOL REQUIRED:

- A copy of this SOP
- Sampling equipment
- Disposable gloves
- Irrigation water sampling log/form
- Pen or electronic devices
- Ice packs and cooler
- Chain of custody forms

SAFETY CONSIDERATIONS:

Follow your worker safety polices to safely perform this assessment.

RECORD KEEPING:

Irrigation water sampling forms should be kept for a minimum of 2 years or as determined by the company policy. These forms must be completed and signed as soon as feasible after sampling completion.