Issue date: August 30th, 2024

SAFETY DATA SHEET

Safety Data Sheet for:
Freeze-dried artificial food and drinking water samples to be used for Proficiency Testing and as Reference Materials

Food and Drinking Water Proficiency Testing Unit
Swedish Food Agency
Unit for Microbiology
PO Box 622
SE-75126 Uppsala
SWEDEN
Phone: +46 (0)18 17 55 00
E-mail: micro@slv.se
Web, proficiency testing: https://www.livsmedelsverket.se/en/PT-micro
Web, reference materials: https://www.livsmedelsverket.se/en/RM-micro
Web portal: https://laboratory.livsmedelsverket.se

The Swedish Food Agency has arranged proficiency testing programs for microbiology since 1981. The programs are approved by SWEDAC, the accreditation facility in Sweden, according to EN ISO/IEC 17043.

1. Identification of the substance and supplier

Product: Glass vials containing simulated food and drinking water samples for general microbiological examinations. The samples contain mixtures of microorganisms from pure cultures. The samples are not intended for human consumption.

Supplier: Food and Drinking Water Proficiency Testing Unit
Unit for Microbiology
Swedish Food Agency
PO Box 622
SE-75126 Uppsala
SWEDEN
Phone: +46 (0)18 17 55 00

2. Hazards

Classification of the material: Microorganisms of hazard groups 1 and 2 as defined by the Swedish Work Environment Authority[1]. Hazard group 1 microorganisms are not able to infect humans. Hazard group 2 microorganisms may infect humans, but is easily prevented, and disease normally does not require any medical attention.

[1]Swedish Work Environment Authority, ordinance AFS 2018:4

Health hazard: The enclosed microorganisms are evaluated by the Public Health Agency of Sweden[2,3] and judged to be no more dangerous than ordinary food and drinking water samples. The risk for human illness even after the consumption of the entire contents of a glass vial is considered extremely small.

[2]Public Health Agency of Sweden, Dnr. 527/2002-18
[3]Swedish Food Agency, Dnr. 2509/02

3. Composition of the material

Substances: Microorganisms, serum, inositol, nutrient broth, saccharose phosphate glutamate and peptone.

Material: The container consists of glass, rubber and aluminum.

4. First aid measures

Description of first aid measures: Wash hands after direct contact with the material. If required, follow local first aid procedures normally applied after exposure to similar food or drinking water samples.

Medical attention: The material is not intended for human consumption. Ingestion may in rare cases cause disease. Symptoms include vomiting, diarrhea and fever, and develop within a few hours, or within up to a few days. In case of consumption, seek medical advice.

5. Firefighting measures

Not applicable.

6. Accidental release measures

Wear personal protective equipment as required by local safety procedures. Cover the exposed area with excess absorbent material. Flood with a suitable disinfectant and carefully mop up the spill. Clean the exposed area again with disinfectant.

7. Handling and storage

Storage: The samples should be stored in a freezer after being received. When they are to be used shortly upon delivery, as in the case of proficiency tests, the needs of a long shelf life is relatively small. In such cases, storage in a refrigerator is satisfactory.

Handling: Samples should be processed in a laboratory environment as stipulated by local regulations or guidelines. All laboratory personnel processing the samples should be trained in handling of infectious biological material. Apply a similar degree of care as for equivalent food or drinking water samples submitted to the laboratory.

8. Exposure controls/Personal protection

Use good laboratory practice and follow local regulations and guidelines for working with infectious biological material.

9. Physical and chemical properties

Inert odorless material.

10. Stability and reactivity

Stability: The test material should be kept in the dark. If stored at low temperature (-55 °C*) or normal freezer temperature (-24 to -18 °C) the microorganisms are stable for at least one year. If stored in a refrigerator (5±3 °C), the content is stable for at least a few months; usually considerably longer. If stored at room temperature, the content is stable for at least one month, and usually longer. It is recommended to always store vials that contain *Campylobacter* spp. in a freezer (-18 °C or lower).

* Storage at lower temperature than -55 °C is not recommended, as it may have a negative impact on the rubber stopper, leading to a loss of vacuum in the vial.

11. Toxicological information

Not applicable.

12. Ecological information

Not applicable.

13. Disposal considerations

Unopened vials: Prior to disposal, the microorganisms should be killed by autoclaving at 121 °C for at least 1 hour, or according to local and national regulations. Alternatively, the material can be handed to a facility specialized in the destruction of infectious material.

Opened and used vials: Glass vials and rubber stoppers may be discarded in containers for infectious material, which are to be destroyed by facility specialized in the destruction of infectious material.

Remains of prepared sample: Remains of the prepared sample should be autoclaved at 121 °C for at least 15 minutes, or treated in any other way insuring the destruction of the remaining microorganisms.

Waste treatment: The container (glass vial, rubber stopper and aluminum cap) is not classed as dangerous material and may be discarded in the common waste management system, after the microorganisms have been rendered harmless by killing.

14. Transport information

Packaging: The samples are according to international regulations packaged in a primary receptacle (glass vial with rubber stopper), a secondary packaging (a transportation tube or a safety jar containing a shock- and liquid-absorbing material) and an outer packaging for shipping (either a protective envelope or a cardboard box, respectively).

Transportation: The material can be transported by regular mail or courier at ambient temperature, according to the recommendations by the Public Health Agency in Sweden[4,5].

[4]Public Health Agency of Sweden, Dnr. 527/2002-18
[5]Swedish Food Agency, Dnr. 2509/02

15. Regulatory information

Swedish Work Environment Authority, ordinance AFS 2018:4
Public Health Agency of Sweden, Dnr. 527/2002-18
Swedish Food Agency, Dnr. 2509/02

16. Other information

For questions regarding the material, refer to the contact information on the first page of this safety data sheet.