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Livsmedelsverket
Swedish Food Agency

PT micro Since 1981 RM micro Since 1992

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

Contact information:
Swedish Food Agency
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SE-75126 Uppsala
SWEDEN

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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, with accreditation number 1457, is accredited by Swedac (the accreditation body in Sweden) as an organizer of proficiency testing (PT) in accordance with EN ISO/IEC 17043, and as a producer of certified reference materials (CRM) in accordance with SS-EN ISO 17034. All manufacture and quality control of the PT samples and CRM are performed by the Swedish Food Agency in compliance with the requirements of SS-EN ISO/IEC 17025, unless otherwise stated.

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: Swedish Food Agency
Unit for Microbiology
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 2023:10

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.

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

Handling: Microorganisms of hazard groups 1 and 2 should be handled in accordance with national and local regulations. It is the responsibility of the user to establish appropriate safety and health practices.

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 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 can be transported at room temperature (25 °C) for up to 3 weeks. Upon arrival, the samples should however be stored in a freezer (between –20 °C and –55 °C). 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.

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. When stored in a freezer (–20 °C to –55 °C) the microorganisms are stable at least until the expiry date specified in the respective datasheet (for RM) or until the date for analysis (for PT samples), respectively.

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 2023:10

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.