



SAFETY DATA SHEET

Safety Data Sheet for:

UK Health Security Agency Proficiency Testing (PT) samples for food microbiology in Freeze-dried format

Review date:	31 March 2026
Issued to:	Scheme participants: Standard, Non-Pathogen, Pathogenic <i>Vibrio</i> and <i>Staphylococcus aureus</i> Enterotoxin Schemes
Access:	Document can be downloaded from FEPTU's website



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Food and Environmental Proficiency Testing Unit (FEPTU)

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SAFETY DATA SHEET FOR FREEZE-DRIED FOOD PROFICIENCY TESTING SAMPLES

1. Identification of the product and the establishment

Product: Simulated food samples for general microbiological examinations that may contain a mixture of micro-organisms or control micro-organisms in pure culture

Establishment: Food & Environmental Proficiency Testing Unit
UK Health Security Agency
61 Colindale Avenue
London NW9 5EQ

Telephone (9.00 – 17.00 hours) +44 (0) 20 8327 7119

Telephone (Out of working hours) +44 (0) 20 8200 4400

2. Composition/information on ingredients

Glass vials of freeze-dried material containing a mixture of bacteria of Hazard Group 2 as defined by the Advisory Committee on Dangerous Pathogens 2023 Approved List of Biological Agents <http://www.hse.gov.uk/pubns/misc208.pdf>.

A Hazard Group 2 organism may cause human disease and may be a hazard to laboratory workers, but is unlikely to spread to the community.

3. Hazards identification

Physico-chemical hazard: Not applicable

Health hazard: Minimal risk of infection provided good laboratory practice is observed

Environmental hazard: Not applicable

4. First aid measures

If accidental contact with material occurs laboratory staff must follow local first aid procedures that are normally applied following exposure to an equivalent food sample. Following exposure to the material medical advice must be sought.

5. Fire fighting measures

Not applicable

6. Accidental release measures

Cover the area with absorbent material and flood with a suitable disinfectant. The area must be left undisturbed for 30 minutes before the spill is mopped up with an excess of absorbent material. Wear appropriate personal protective equipment.

7. Handling and storage

Store the samples at 2°C – 8°C. Samples must be processed in a laboratory environment which, as defined by national regulations or guidelines, is suitable for the practice of microbiology. Staff handling the material should have been trained in the handling of infectious biological material. The material should be treated with the same degree of care as would be exercised with equivalent food samples submitted to the laboratory for testing. Hand-to-mouth contact should be avoided while working with the samples and normal hand-washing procedures relating to the handling of routine samples must be observed also with PT samples.

8. Exposure controls/Personal protection

Use good laboratory practice and wear appropriate laboratory coats, gloves and eye protection. Removal of vials from packaging and reconstitution should be carried out in an exhaust protective cabinet.

9. Physical and chemical properties

Inert odourless dry material.

10. Stability and reactivity

Storage is unlikely to increase or decrease the risks of infection associated with handling the material.

11. Toxicological information

Not applicable

12. Ecological information

Not applicable

13. Disposal considerations

The used material must be disposed of using an autoclave as for food samples containing infectious micro-organisms and in accordance with all local and national regulations.

14. Transport information

Refer to national and international regulations for transport of bacteria in Hazard Group 2 (Biological substance, category B; UN3373).

15. Regulatory information

EC Biological agent, Hazard Category/Risk Group 2

Note that this safety data sheet does not constitute the user's own assessments of workplace risk as required by Health and Safety legislation.

16. Other information

In the event of an accident involving exposure of staff to the material contained in the samples, contact The Food and Environmental Proficiency Testing Unit (+44 (0) 20 8327

7119) during normal UK working hours. The Colindale Duty Officer (+44 (0) 20 8200 4400) should be contacted out of hours.

For further safety information concerning this product, participants are advised to read the instruction sheets available from the website: <https://www.feptu.org.uk>