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Swab Sample

*Laboratory Procedure for Collecting Bacterial Samples
Inside Poultry Drinker Lines by Swabbing*

{You can view a video tutorial here: www.youtube.com/watch?v=BWDdgcg22Wug}

1. Turn off water supply to drinker line.
2. Detach end cap/hose from end of drinker line and allow line to drain completely.
3. Remove and open alcohol wipe.
4. Thoroughly clean long tweezers with wipe, being sure to clean the lower inner grips of the tweezers.
5. Allow the tweezers to air dry. *(It is recommended that the tweezers be flamed with a flame starter to burn off excess alcohol and further sterilize the instrument, but this may not be safely performed if inside a poultry barn. Alcohol cleaning with no flame is the most cautious method.)*
6. Use that same alcohol wipe to clean the outside rim of the pipe on the drinker line where the threads are.
7. While holding the tweezers, *(or having someone else hold them, so that the end does not touch anything at all)* screw the cap off one sterile swab vial – do not let the inside of the cap or the rim of the vial touch anything – these must be kept sterile.
8. Insert the tweezers into the vial and grasp the sponge. Push the sponge against the side of the vial *(using only the tweezers)* as you pull it out to squeeze out excess moisture.
9. Insert the sponge two to three inches into the end of the pipe of the drinker line being sure to firmly grip the tweezers so you don't lose the sponge inside the pipe.
10. Twist the sponge several times as you pull it back out to be sure you are sampling as much of the pipe as possible. Be extremely careful not to touch the sponge to anything else.