| 1 | | Discuss the influencing factors of swabbing technology in |
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| 2 | | environmental monitoring program |
| 3 | | 何修瑜 (5110) |
| 4 | | 2021/12/8 |
| 5 | | Outline |
| 6 | 1. | Introduction |
| 7 | 2. | Effect of swabbing techniques on the efficiency of bacterial recovery from |
| 8 | | food contact surfaces |
| 9 | 3. | Factors impacting microbial release from environmental monitoring tools |
| 10 | 4. | Conclusion |
| 11 | | Abstract |
| 12 | | The environmental monitoring program does not have officially designated |
| 13 | sampling tools, which will have different sampling factors that affect the results of | |
| 14 | microbial determination. First, determine whether different tool materials and | |
| 15 | sampling environments will affect the sampling results. The results show that the | |
| 16 | release efficiency and recovery efficiency of cotton swabs are the lowest, while the | |
| 17 | efficiencies of cellulose sponge and PU foam are significantly excellent. And, in the | |
| 18 | dry environment will significantly reduce the efficiency of the swab. In addition, | |
| 19 | dise | cuss whether different elution techniques will affect the sampling results. The |
| 20 | rest | alts show that there is no significant difference was found between the machine |
| 21 | stoi | macher and manual elution by human operator or between operators. Therefore, |
| 22 | in c | conclusion, the type of swab and the surface condition will affect the efficiency of |
| 23 | the | swab. Choosing the appropriate type of swab for the surface condition will |
| 24 | imp | prove the efficiency of the swab and the effectiveness of the EMP. |

| 1 | Reference |
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