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EXTENSION

Best Practices ATP and Protein Swabbing in Produce Packinghouses

Laurel Dunn, Associate Professor and Extension Coordinator

Andre Luiz da Silva, Assistant Professor; Area of Interest: Vegetables

Govindaraj Dev Kumar, Associate Professor

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Many third-party audits, buyers, and standard operating procedures for produce packinghouses or other food facilities require regular adenosine triphosphate (ATP) or protein swabs to verify the effectiveness of the cleaning and sanitation protocols. This video demonstrates how to collect ATP and protein swabs, how to interpret swab results, and provides advice to help determine an acceptable baseline when implementing a new swabbing program.