
Best Practices ATP and Protein Swabbing in Produce Packinghouses

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.