



## Water Testing Information- Kansas Produce Growers

**Water Testing-** Kansas State University is conducting free water analysis using the IDEXX Colilert Test Kit Quanti-Tray 2000 for generic *Escherichia coli* quantification, which is one of the methods that is acceptable to FDA under the Food Safety Modernization Act (FSMA) Produce Safety Rule water testing requirements. These results are also accepted by USDA GAP/GHP auditors. This FREE testing is available to Kansas produce growers until at least August 2022.

**Sampling-** Water samples will be collected by the grower following the procedure outlined below in the provided water sampling bottles. Water sources can be either surface water or well water.

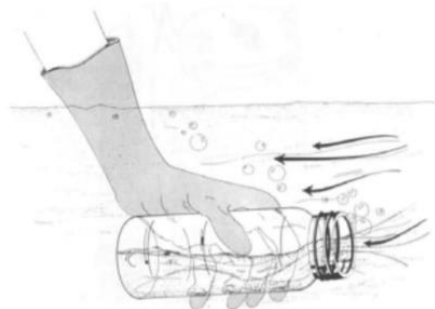
**Delivery-**Water samples should be placed on ice and dropped off or mailed to Kansas State University-Olathe, ATTN: Dr. Manreet Bhullar, 22201 W. Innovation Drive, Olathe Kansas 66061 OR to Kansas State University-Manhattan, ATTN: Dr. Valentina Trinetta, 222 Call Hall, Manhattan, KS 66506 so that they will arrive at the KSU laboratory within 24 hours of collection. Please e-mail [msbhullar@ksu.edu](mailto:msbhullar@ksu.edu) (for Olathe) or [vtrinetta@ksu.edu](mailto:vtrinetta@ksu.edu) (for Manhattan) to notify the laboratory that samples are being sent. When collecting and mailing, please be sure the samples will arrive at the laboratory on a Monday- Thursday as samples cannot be received on weekends.

**Results-**The sample analysis results will be used only for research purposes and if reported, would only be reported in scientific journals and scientific meetings in aggregate (NO individual test results shared outside the research team). You will receive your results (only of the level of generic *E.coli* in the water) within one week of the sample arriving at the laboratory.

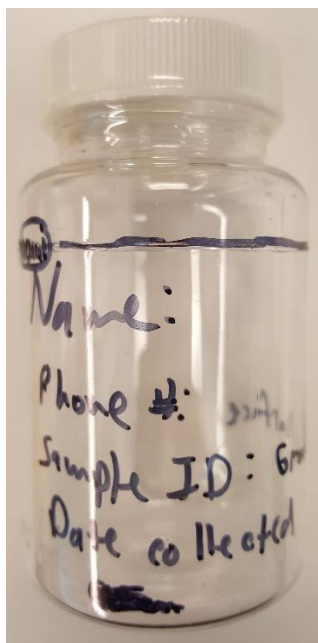
### Water Sampling Procedure

1. Complete the KSU Extension Water Testing Submission Form available at: <https://www.ksre.k-state.edu/foodsafety/produce/guidance/docs/KSRE-Sample-Submission-Form.pdf>
2. Label collection bottle with your name, phone number, sample identity (i.e. west well, north pond, etc), and the date that was collected.
3. Wash hands thoroughly with soap and warm water. Gloves are not required.
4. If using water sampling stick, place provided water sample bottle onto it.
5. Remove the lid from the container with care to not touch the inside of the container or lid. **Do not rinse the sample container.** There will be a white powder in each bottle to counteract any chlorine that may be present in the water for testing purposes.
6. For a surface water source, dip the sample bottle down to a depth of 6-12 inches. If water is static, create a current by moving the sample bottle horizontally away from your body under water as shown in the image on p 2.
7. Move the top of the bottle slightly upward to allow air to exit.
8. For well water, run the pump for a few minutes to make sure the water in well riser is not sampled. Make sure the sample represents the current well water.
9. Fill the water a little past the 100mL fill line on the bottle.
10. Cap the sample container, again with care to not touch the inside of the lid or container.
11. Ensure that the labeling remained on the bottle, as described above.
12. Place the sample bottle inside a sealable plastic bag and store in a cooler (<50F), but do NOT freeze the samples.

13. Mail the samples on ice to one of the addresses listed above so that they will arrive within 24 hours of sampling.



Water sampling technique for still surface water.



Fill bottle to line and label as described.

### References/ resources available:

This document is based on a fact sheet from Iowa State University On Farm Food Safety Extension Team-Voluntary Water Testing

Other resources available:

- Kansas State University/University of Missouri Extension Produce Safety website: [www.ksre.k-state.edu/foodsafety/produce/](http://www.ksre.k-state.edu/foodsafety/produce/)
- FDA'S FSMA Website: [www.fda.gov/Food/FoodSafety/FSMA/default.htm](http://www.fda.gov/Food/FoodSafety/FSMA/default.htm)
- Cornell Produce Safety Alliance: <http://producesafetyalliance.cornell.edu/>

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