



Food Sample Collection Report
Chain of Custody Record

EHL WO#:

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|-----------------------------|--|--|--|
| Contact Information: | | Regulatory Program: <input type="checkbox"/> Manufactured Food Surveillance (ADEC FS&S) <input type="checkbox"/> Manufactured Food Compliance (Food Producers) | |
| Business Name: | | <input type="checkbox"/> Cottage Food <input type="checkbox"/> Raw Meat/Slaughter <input type="checkbox"/> Foodborne Illness Investigation <input type="checkbox"/> Other: _____ | |
| Permit Number: | | Sample Type: <input type="checkbox"/> Food Product <input type="checkbox"/> Meat Product <input type="checkbox"/> Sponge/Swab <input type="checkbox"/> Other: _____ | |
| Owner/Person In Charge: | | | |
| Phone: | | | |
| Email: | | | |
| Mailing Address: | | | |
| Physical Address: | | | |
| Sample Collected By: | | | |

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|--|--|--|--|------------------------------|--|----------------|--|------------------|--|---|
| | | Manufactured Food | | Meat | | Cottage Food | | Other (Specify) | | Sample Volume Requirements: - MF Food: minimum 227 g/8 oz - Meat: minimum 325 g/11.5 oz - Sponge: minimum 2 mL/0.7oz liquid - Cottage Food: contact EHL - Other: contact EHL |
| | | MF Panel | | USDA Sponge | | pH | | | | |
| | | <i>E. coli</i> <i>Salmonella</i> <i>Listeria</i> <i>Staphylococcus aureus</i> | | USDA N60 <i>E. coli</i> O157 | | Water Activity | | Water Phase Salt | | |

| Sample Identification | Lot/Carcass Number | Production Date | Date Collected | Time Collected | Temp at Collection | Analysis Requested: | | | | | | | | | | EHL Sample Number | | | | | |
|-----------------------|--------------------|-----------------|----------------|----------------|--------------------|---------------------|-------------------|-----------------|------------------------------|-----------------|-------------|------------------------------|----|----------------|------------------|-------------------|--|--|--|--|--|
| | | | | | | <i>E. coli</i> | <i>Salmonella</i> | <i>Listeria</i> | <i>Staphylococcus aureus</i> | Fecal Coliforms | USDA Sponge | USDA N60 <i>E. coli</i> O157 | pH | Water Activity | Water Phase Salt | | | | | | |
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Special Instructions/QC Requirements & Comments:

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|------------------|----------|------------|---------------------|----------------------|------------|
| Relinquished by: | Company: | Date/Time: | Received by: | Company: | Date/Time: |
| Relinquished by: | Company: | Date/Time: | Received at EHL by: | Receipt Temperature: | Date/Time: |