State of Alaska  
Environmental Health Laboratory  
5251 Dr. MLK Jr. Avenue  
Anchorage, AK 99507  
(907) 375-8200 (General), (907) 375-8231 (Shipping and Receiving)

### Food Sample Collection Report  
#### Chain of Custody Record

**Contact Information:**
- Business Name: 
- Permit Number: 
- Owner/Person In Charge: 
- Phone: 
- Email: 
- Mailing Address: 
- Physical Address: 

**Sample Collected By:**

<table>
<thead>
<tr>
<th>Sample Identification</th>
<th>Lot/Carcass Number</th>
<th>Production Date</th>
<th>Date Collected</th>
<th>Time Collected</th>
<th>Temp at Collection</th>
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**Sample Type:**
- Food Product
- Meat Product
- Sponge/Swab
- Other: ________________

**Lot/Carcass Number:**

**Production Date:**

**Date Collected:**

**Time Collected:**

**Temp at Collection:**

**Regulatory Program:**
- Manufactured Food Surveillance (ADEC FS&S)
- Manufactured Food Compliance (Food Producers)
- Cottage Food
- Raw Meat/Slaughter
- Foodborne Illness Investigation
- Other: ________________

**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

**Analysis Requested:**
- MF Panel
- Salmonella
- Listeria
- Staphylococcus aureus
- Fecal Coliforms
- USDA Sponge
- USDA N60 E coli O157
- pH
- Water Activity
- Water Phase Salt

**Special Instructions/QC Requirements & Comments:**

**EHL Sample Number:**

**Relinquished by:**
- Company: 
- Date/Time: 
- Received by: 
- Company: 
- Date/Time: 

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

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