

Roesink Microbiology Laboratories, LLC

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Sample Analysis Submission Form

Food Testing Division

Date:

P.O. #

ANALYSIS CODES

PATHOGEN TESTING OF FOOD PRODUCTS:

SA - *Staphylococcus aureus*

LM - *Listeria monocytogenes*

SAL - *Salmonella*

EC-0157 - *Escherichia coli* 0157:H7

C-Perf - *Clostridium perfringens*

QUANTITATIVE BACTERIAL ANALYSIS:

APC - Aerobic Plate Count

HPC - Heterotrophic Plate Count

SL STUDY: Shelf Life Study

(Please indicate desired frequency and duration of tests for shelf life studies)

FOOD CHEMISTRY:

ALP - Alkaline phosphatase

FAT - (Dairy Only)

Moisture

pH

Salt

aW - Water Activity

TS - Total Solids

BACTERIAL ANALYSIS CODES:

BAC - *Bacillus species*

CC - *Coliforms*

EC - *Escherichia coli*

EC/CC - *Escherichia coli / Coliforms*

ENTO - *Enterobacteriaceae*

LAC - *Lactobacillus species*

Ls - *Listeria species*

Pse - *Pseudomonas species*

STAPH - *Staphylococcus species*

YM - Yeast/Mold

Contact Information:		Address:	E-mail:
Company:			Ph#: () - -
Contact:			Fax#: () - -

	Sample I.D	Sample Description: Type, Lot, Sell By, Size, and/or Case History	Date/Time Sampled	Analysis & Method Requested <i>(Please use Analysis Codes)</i>
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				

Special Instructions:

For Laboratory Use Only: Date Received: ____/____/____ Report Date: ____/____/____

Sample Condition on Arrival: Coolant: -Dry Ice -Ice Pack -None

Sample: -Frozen -Thawed Temperature Description: _____ C° _____

Sample Observations: (ie: appearance, scent, texture, etc)

Condition For Analysis: -Acceptable -Unacceptable