Client Info	lient Information												Samp	le Info	ormati	ion								
Company:	Contact Name:										Handling Requirements: Frozen, Refrigerated, Ambien							ient						
Address:			Phone #:									Sampling Date:					Ship Date:							
	E-Mail:									Prepared by:														
nvoice Co	Invoice Email:										Special Instructions:													
Please pro	ovide at least 100 g	grams of sample for eac	h sub	missic	n																			
.ab Hours:	: 7AM-3PM, Mond											Circle Choice if more than one is listed						Choice						
				Enumerated Analysis									Pos/Neg Screen				Proximate Testing				Aller	rgen		
MICRO-CHEM LABORATORIES, INC 711-6th Avenue N., Suite 100 Seattle, WA 98109 Tel.: 206-633-3637 Email: lab@MCLfoodtesting.com ISO/IEC 17025:2005 Accredited			Total Plate Count	Total Yeast & Mold	Total Staphylococcus	Total Staph. Aureus	Total Coliform	Total E.coli	Enterobacteriaceae	Lactic Acid Bacteria		Salmonella	Listeria Genus	Listeria Monocytogenes	E.coli 0157:h7	Vibrio	PH, Water Activity	Salt, Moisture	Water Phase Salt	Fat	Milk, Soy, Gluten,	Peanut, Egg, Crustacea	Other	Other
#	Sample	Description																						
Recorded By:																								
□Rec. By □Login □Rec. By □Login □Rec. By □Login		□Plate Set-Up □Weigh			Weigh Weigh Weigh	□Pip □Pip □Pip	ette ette ette	e □TEMPO Sample e □TEMPO MDS(LĮ e □TEMPO MDS(SI			Condit g): m):	ion/Te	F	Pendin										

MCL 18 Rev: 3