

## **Community Environmental Laboratories**

1202 Technology Drive, STE F Aberdeen, MD 21001

info@celabinc.com www.watertestinglabs.com																
		CUSTOMER		BILLING INFORMATION												
Name:							Name:									
Address:							Address:									
Te	:l:			Tel:												
En	nail:			Email:												
Co	ontact Rep:			Contact R	ep:											
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MICROBIOLOGICAL TESTS OFFERED  Food & Water, Environmental Swabs  1   Aerobic plate count   FDA BAM Ch.3; AOAC   8   Listeria spp.   AOAC 2016.07, 2016.08																
1	Aerobic pla	te count	FDA BAM Ch.3; AOAC 990.12, 986.33, 989.10				Listeria s			AC	AOAC 2016.07, 2016.08					
2	Legionella	Legionella		ISO 11731			Environmental Listeria				AOAC PTM 030601					
3	Total Colifo	orm/ <i>E. coli</i>	AOAC 991.14, 998.08; SM 9223B			)	Staphylococcus aureus			AC	AOAC 2003.07, 2003.08, 2003.11					
4	E. coli O157:H7		AOAC 2000.14			l	Heterotrophic plate count				AOAC 990.12, 986.33, 989.10; SM 9215 B					
5	Coliforms in dairy/ice		AOAC 989.10			2					AOAC 2016.01					
6	Enterobacte	riaceae	AOAC 2003.01			3	Yeast and mold			FD	FDA BAM Ch. 18,					
7	Lactic acid	hactoria	AOAC PTM 041701			1	*Yeast and mold rush			AC	AOAC 997.02 AOAC 2014.05					
/	Lactic acid	Dacterra	AOAC 1 1W 041/01		14	t	1 cast at	iu iii	ioiu i usii	AC	AC 2	2014.03				
*T	est is not ISO/	/IEC 17025:20		Details of Analysis: In-house / Subcontracting												
1	est is not iso/	IEC 17023.20	517 Accredited						Details 01	Analys	<b>515.</b> 11	ii-iiousc /	Subce	ппас	ung	
		Nama	\G	G DETAILS  Date Time												
Name/Signature Customer rep:							Date					1 iiie				
Collected by:																
	eleased by:															
	Sampling Meth	nod: APH	A 9060A 24th Ed					Cha	p: 2.0 / Chap	o: 3.0						
1			٩N	ALYSIS			1			Chlc	orine	Receipt				
SL		Sample	Sampling Source of		_				Sample	Produc		Expiry	Residual Free Total		Temp	
No 1	Sample Name	Description	Point	Point Sample		#'	's Required	Qty	Package	Date		Date	Free	Total	°C	
2																
3			_													
4																
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7																
8																
9																
10																
				FIELD A	NAL											
		ation:				V	Water Treat	tmen	t System: Y	es	No .	Тур	oe:			
	mple site: ell information	: Drilled	Hand Dug	Cistern					ap: Yes							
							·								_	

Note: Retention period of samples.

<u>Swabs</u>: No retention period

<u>Water & Chilled foods</u>: Kept in chilled condition for 1 week

<u>Legionella water samples</u>: 15 days <u>Frozen Foods</u>: Kept in frozen condition for 1 week Dry foods: Kept in ambient temperature for 1 week



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LABORATORY USE SL **Test Start** Incubation Readout Readout Sample Test Tech No Name Number Date Time Date Time Results Remarks Tech **Notes:**