

### Mill Identification

Name:	Code: <small>For quality control only</small>
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### Sales Representative

Name:	User
	Code:

### Producer Identification

Name:	CRM Code:
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### Sampling Date

### Representative Email and Phone Number

Check this box for new customer:

Temperature upon receipt of the sample: \_\_\_\_\_ °C

**I want my sample to be analyzed even if the receiving temperature is non-compliant:** \_\_\_\_\_ Initials

**Laboratory use only**

### Product Description

### Product Code

Sponge	Dry food sample
Swab	Wet food sample
Water or other liquid	Other: _____

### Requested Analyses

	Expected level (if known)		Expected level (if known)
Lactic Acid Bacteria (MA136)		Moulds (rapid) (MA149)	
Total Coliforms (MFHPB-35)		<i>Listeria spp.</i> (MA127)	
Total Count (MFHPB-33)		<i>Listeria mono.</i> (MA127)	
<i>E. coli</i> (MFHPB-34)		<i>Salmonella spp.</i> (MFLP-49)	
Enterobacteria (MFLP-09)		Other:	
<i>S. aureus</i> (MFLP-21)		<u>If <i>Salmonella spp.</i> is positive : Serotyping (\$\$)</u>	
Yeast (MFHPB-32)		(Delay : 4 to 8 weeks)	
Yeast (rapid) (MA149)			
Moulds (MFHPB-32)			

### Additional Information