

Company Name:

NMSU Food Safety Laboratory

College of Agricultural, Consumer and **Environmental Sciences**

Sample Submission Form

Contact:	Dr.	Willis	Fedio	
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Ship to: NMSU Food Safety Lab

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Mail to: NMSU Food Safety Lab

PO Box 30003 MSC 3BF Las Cruces, NM 88003

Contact:			Address:					
Email:			_					
Phone:			_					
			-					
Lab Use Only	Sample Identification		Analysis Requested					
Accession #	(product name, lot #, collection date, etc.)	Temperature	(specific method if requested)					
Lab Use Only			L					
Sample Acceptance			Results					
Date Received:	Received by:							
_			Date of Analysis:			Date of Results:		
Temperature:	ambient on ice Stored in:		Results #		Date re	sults sent to customer:		
Condition:	ondition: accetable unacceptable Reason:			Results sent by:				
_								
Title: Sample Submission Form Document # FORM-001 Uncontrolled Issue Date: 08/19/20			021	Version Date:	08/11/2021	Version # 1	.1	

Analysis Offered*

General

Process Review: Letter

Process Review: Microbiological Enumerations (APC, E. coli /coliform, Yeast/Mold)

pH Determination Water Activity

% Moisture Determination Anaerobic Plate Count: MRS Lactobacilli Plate Count: BHIA E. coli /Coliform: 3 Tube MPN Clostridium perfringens

Nutrition Facts Panels

Nutrition Facts Panel

Nutrition Facts Panel Size Adjustment Nutrition Facts Panel New Format Update

FDA

Salmonella : FDA BAM 375 g Salmonella : FDA BAM 25 g Listeria : FDA BAM 25 g

E. coli O157:H7: FDA BAM 25 g

Staphylococcus aureus: FDA BAM Baird Parker E. coli /coliform: FDA BAM Petrifilm Count Staphylococcus aureus: FDA BAM 3 Tube MPN

USDA

Listeria: Swabs USDA MLG Listeria: USDA MLG 25 g Salmonella: Swabs USDA MLG Salmonella: USDA MLG 25 g E. coli O157:H7: USDA MLG 65 g

Staphylococcus aureus: USDA MLG Baird Parker

^{*}Other analyses may be available. Contact Dr. Willis Fedio at **wfedio@nmsu.edu** or **575-646-7352** for more information.