SAMPLE NO.	PRO	PRODUCT					
Date Received	**DE	**DESCRIPTION MATCHES C/R					
Received From							
** LABELING:							
SUMMARY OF ANALYSIS							
** CONTAINER: Matches CR:							
**CODE: Matches CR:							
ANALYSIS & METHOD: AOAC Official Method 2004.03. Salmonella in Foods, Enzyme-Linked Fluorescent Assay (ELFA) Screening Method.							
Official Methods of Analysis of AOAC International, current edition. Bacteriological Analytical Manual Online: Chapter 5. http://www.cfsan.fda.gov/~ebam/bam-toc.html							
UNITS TESTED: grams from each of subs tested as composite of g, 3375mls of pre-enrichment broth added.							
Exceptions:	0 1	0.4					
			Sample	e Spike:			
Balance	lance Blender		Jar Bag		Date	Analyst	
MEDIA/QC Batch		Instrument /Incubator	Positive Control	Media Control			
Pre-Enr:							
10 2							
RV (batch #):			N/A				
TT (batch #):					Ī		
BG I₂KI			N/A				
Spike Count:							
Spine Count.							
M Broth (batch #):			N/A				
VIDAS SLM Results:		VIDAS Instrument					
		VIDAS Kit #'s					
Spike Result:							
System Controls:							
Collector's Controls:							
Bacterial Controls used: Salmonella Gaminara (SEA# 2575.):							
FINAL RESULTS: Salmo	<i>nella</i> sp	pp. recovered in c	omposite(s) teste	d.			
RESERVE SAMPLE:			Analyst's signature(s):				
Destinations				. ,			
Destinations							
			Worksheets/FA	CTS reviewed (si	gnature &	& date):	
Other			Worksheets/FACTS reviewed (signature & date):				