|  |  |  |  |
| --- | --- | --- | --- |
| Company Name |  | Contact person |  |
| Address |  | Email |  |
| Order Name |  | Phone |  |

Sample details:

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Date taken |  | | No. Samples |  | Operator |  |
| Sample description | |  | | | | |

**MICROBIOLOGY**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Sample name  (label bottles the same) | Lab Code |  |  |  |  |  |
| Time taken |  |  |  |  |  |

Testing required: (Please tick)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Test \ Lab Code** |  |  |  |  |  |
| Bacterial Endotoxins |  |  |  |  |  |
| Identification of Legionella |  |  |  |  |  |
| Identification of Salmonella |  |  |  |  |  |
| Detection of Salmonella |  |  |  |  |  |
| Total bacteria aerobic counting |  |  |  |  |  |
| Clostridium perfringens |  |  |  |  |  |
| Counting of Escherichia coli |  |  |  |  |  |
| Coliform Count |  |  |  |  |  |
| Total Coliform Count |  |  |  |  |  |
| Counting of Bacterial Colonies at 36 ˚C |  |  |  |  |  |
| Counting of Bacterial Colonies at 22 ˚C |  |  |  |  |  |
| Counting of Yeast and Molds |  |  |  |  |  |
| Pseudomonas aeruginosa |  |  |  |  |  |
| Counting of Staphylococcus aureus |  |  |  |  |  |
| Fecal streptococci and enterococci |  |  |  |  |  |
| Counting of Legionella |  |  |  |  |  |
|  |  |  |  |  |  |

**CHEMISTRY**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Sample name  (label bottles the same) | Lab code |  |  |  |  |  |
| Time taken |  |  |  |  |  |

Testing required: (Please tick)

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Test \ Lab Code** |  |  |  |  |  |
| Acidity |  |  |  |  |  |
| Alkalinity |  |  |  |  |  |
| Aluminium |  |  |  |  |  |
| Amonium |  |  |  |  |  |
| Ammoniacal nitrogen |  |  |  |  |  |
| Nitrogen |  |  |  |  |  |
| Total Nitrogen |  |  |  |  |  |
| COD |  |  |  |  |  |
| Flavor |  |  |  |  |  |
| Hardness |  |  |  |  |  |
| Phosphates |  |  |  |  |  |
| Total Phosphorus |  |  |  |  |  |
| Iron |  |  |  |  |  |
| Total Hydrocarbons, oils ,fats |  |  |  |  |  |
| Active and free chlorine |  |  |  |  |  |
| Total Chlorine |  |  |  |  |  |
| Chlorides |  |  |  |  |  |
| Salinity |  |  |  |  |  |
| Color |  |  |  |  |  |
| Nitrates |  |  |  |  |  |
| Nitrites |  |  |  |  |  |
| Oxidation |  |  |  |  |  |
| Conductivity |  |  |  |  |  |
| pH |  |  |  |  |  |
| Odor |  |  |  |  |  |
| Sulphates |  |  |  |  |  |
| Temperature |  |  |  |  |  |
| TOC |  |  |  |  |  |
| Solid suspended |  |  |  |  |  |
| Total dissolved solids |  |  |  |  |  |
| Turbidity |  |  |  |  |  |
| Fats and Oils |  |  |  |  |  |

Additional notes:

Form filled by:

Date of compilation: