



EMSL ANALYTICAL, INC.
TESTING LABS • PRODUCTS • TRAINING



FOOD MICROBIOLOGY SAMPLING GUIDE



EMSL CANADA, INC.
LABORATORY • PRODUCTS • TRAINING





TABLE OF CONTENTS

Food Microbiology Overview	3
Routine Testing Options	4
Sampling Instructions	5
EZ Reach™ Sponge Sampling Instructions	6
PUR-BLUE™ Swab Sampler Instructions	7
Food Allergen Sampling Instructions	8-9
Ambient and Compressed Air Sampling Instructions	9-10
Water Sampling Instructions	11
Sample Submission Checklist	12-13
EMSL LABConnect™	14
EMSL Food Microbiology Lab Locations	15



Industries Served

- Meat
- Seafood
- Dairy
- Nutraceutical Products
- Nuts and Almonds
- Baked Goods
- Beverages
- Grains and Cereals
- Canned and Frozen Foods
- Prepared Foods
- Snack Foods
- Dietary Products
- Food Supplements
- Private Label
- Antimicrobials
- Restaurants
- Hospitality and Retail
- Pet Foods
- Farm Animal Feed
- Food Packaging Material

Pathogen Testing

- *Salmonella*
- *Listeria* species
- *Listeria monocytogenes*
- *E. coli* 0157:H7
- Shiga Toxin-Producing *E. coli* (STEC)
- *Campylobacter*

Indicator Organism Testing

- APC (Aerobic Plate Count)
- Yeast/Mold
- Lactic Acid Bacteria
- *E. coli*
- *Enterobacteriaceae*
- *Staphylococcus aureus*





Routine Quantitative Tests

Analyte	Petrifilm	Pour Plate
Aerobic Plate Count	F102	F151
Yeast and Mold	F103	F166
Total Coliform/ <i>E. coli</i>	F104	F157
<i>Staphylococcus aureus</i>	F105	F183
Standard Panel (includes above)	F101	F180

Routine Qualitative Tests

Analyte	Vidas	BAX (PCR)
<i>Salmonella</i>	F106 (env) F239 (25g) F139 (375g)	F192 (env) F190 (25g) F191 (375g)
<i>Listeria</i>	F107 (env) F236 (25g)	F193 (env) F187 (25g)
<i>E. Coli</i> O157:H7	F108 (env) F233 (25g) F129 (375g)	F189 (env) F194 (25g) F195 (375g)

Vidas vs. BAX

- VIDAS is based on enzyme linked fluorescent Assay (ELFA) technology, has short processing times and extensive matrix validations
- BAX is a PCR based assay

Bacterial and Fungal Identification performed by MALDI-TOF MS (VITEK-MS) or by DNA Sequencing

Shelf-Life Studies

Challenge Studies

FDA Detain





SAMPLING INSTRUCTIONS

EMSL

Food

- Minimum 50 grams per pathogen requested
- Minimum 50 grams for all quantitative tests
- Sample into a sterile leak-proof container, ensuring a representative sample

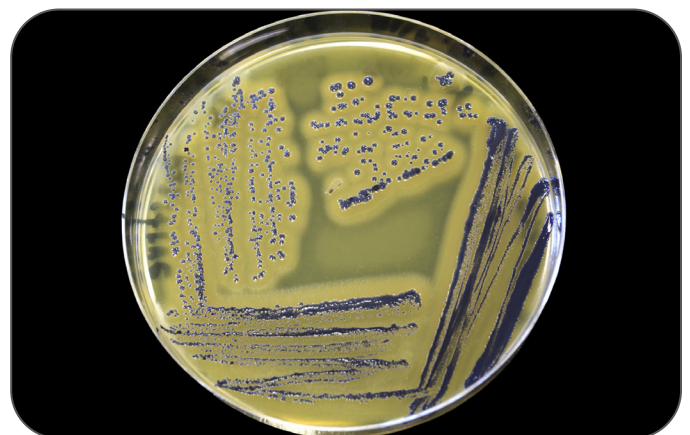
Sponge (For Swabbing Environmental Surfaces)

- One sponge per pathogen
- One sponge for all quantitative tests
- Typically done on a 4" x 4" or 5" x 5" area

Sponge vs. Swab

There are two types of samplers that may be used for environmental sampling, a sponge and a swab. A sponge sampler can sample a larger surface area than a swab can. It can also support more pressure so you are able to scrub the area and breakup any biofilm that may be present. Swabs are much smaller than a sponge so they are able to fit into tight spaces, cracks, and in between pieces of equipment.

If you are sampling a large flat surface a sponge is the proper sampling tool. For nooks and crannies of machinery and other hard to reach areas a swab would be the proper sampling tool.





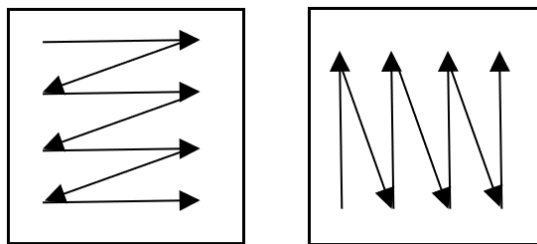
EZ REACH™ SPONGE SAMPLING INSTRUCTIONS

EMSL

1. Label the sample bag with a permanent marker.

Note: If sampling for the presence/absence testing of pathogens, a single sponge is required for **each** specific pathogen test. Multiple quantitative indicator tests (e.g., Aerobic plate count, Coliform/*E.coli*, Yeast/Mold) can be performed from a single sponge.

2. Open the bag by tearing off the top of the plastic strip and using the white pull tabs.
3. Keeping hands outside the bag, push the sponge handle out of the bag. Grasp the handle and remove the sponge from the bag. **Be careful not to touch inside of the bag.**
4. Press the sponge portion of the device with firm pressure to ensure full contact with the desired sampling surface. Move the sponge back and forth in vertical direction while applying firm pressure. Flip the sponge and move the sponge back and forth in horizontal direction across the same surface area while applying firm pressure.



5. After sampling is complete, insert the **sponge portion only** into the pre-labeled sample bag.
6. With your hands outside the bag, pinch the sponge while turning the handle in a counter-clockwise direction.
7. Drop the separated sponge into the bottom of the bag and discard the handle. Roll down the top of the bag several times and fold over the wire tie to securely close.
8. Collect all sponge samples in an insulated cooler with ice packs and ship overnight to EMSL Analytical, Inc. Sponge samples should not come in direct contact with the ice packs and should ideally be kept at 0-8°C (not frozen)* during transportation.

Additional reminders:

- Ensure that appropriate Personal Protective Equipment (PPE) is used and Good Manufacturing Practices (GMPs) are strictly adhered to during sampling activities.
- Ensure that the sponge samples do not come in direct contact with finished product to avoid potential for cross-contamination. The use of a secondary barrier container is recommended.
- During sampling activity, be mindful of the sequence of sampling activity as moving sponge samples from the raw food area into the finished product handling area can increase potential for cross-contamination.
- If sampling for quantitative tests (e.g., Aerobic Plate Count, Yeast/Mold, Coliform/*E.coli*) using Petrifilm methods, ensure that the sponges are hydrated with HiCap Neutralizing broth or letheen broth. Neutralizing buffer and D/E neutralizing broth contain chemical compounds that can interfere with Petrifilm methods.
- Verify that a completed chain of custody form (COC) is included in the container and that the sample descriptions exactly match the labels written on the samples.



Sampling Sponge
#8708925 (single)
#8708941 (dual)

*The temperature of the sponge or swab during transit is important to maintaining the viability of the target organisms. If the sponge or swab arrives to the lab too cold the organisms may die off in which case a false negative result could be returned. If the sponge arrives at the laboratory too warm there may be an overgrowth of bacteria and these could be in direct competition with the organism of interest thus causing a false negative.

** This sampling media cannot be used for Food Allergens. Please contact EMSL to order media for Food Allergen sampling.



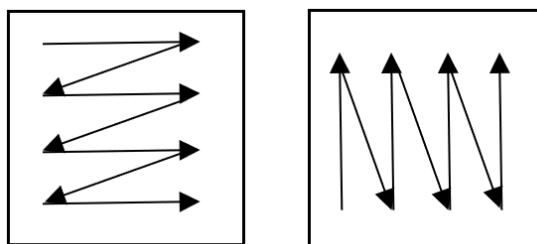
PUR-BLUE™ SWAB SAMPLER INSTRUCTIONS

EMSL

1. Label the sample tube with a permanent marker.

Note: If sampling for the presence/absence testing of pathogens, a single swab is required for each specific pathogen test. Multiple quantitative indicator tests (e.g., Aerobic plate count, Coliform/*E.coli*, Yeast/Mold) can be performed from a single swab.

2. Unscrew the cap from the tube and remove excess media by pressing the swab tip against the inside of the tube.
3. Remove the swab from the tube carefully.
4. Press the tip portion of the device with firm pressure to ensure full contact with the desired sampling surface. Move the swab back and forth in vertical direction while applying firm pressure and rotating the swab to ensure entire swab tip makes contact with the surface. Change the direction 90° and move the swab back and forth in horizontal direction, repeating the same sampling process.



5. After sampling is complete, insert the swab into the pre-labeled tube and tighten the cap.
6. Collect all samples in an insulated cooler with ice packs and ship overnight to EMSL Analytical, Inc. Samples should not come in direct contact with the ice packs and should ideally be kept at 0-8°C (not frozen)* during transportation.

Additional reminders:

- Ensure that appropriate Personal Protective Equipment (PPE) is used and Good Manufacturing Practices (GMPs) are strictly adhered to during sampling activities.
- Ensure that the swab samples do not come in direct contact with finished product to avoid potential for cross-contamination. The use of a secondary barrier container is recommended.
- During sampling activity, be mindful of the sequence of sampling activity as moving swab samples from the raw food area into the finished product handling area can increase potential for cross-contamination.
- If sampling for quantitative tests (e.g., Aerobic Plate Count, Yeast/Mold, Coliform/*E.coli*) using Petrifilm methods, ensure that the swabs are hydrated with HiCap Neutralizing broth or letheen broth. Neutralizing buffer and D/E neutralizing broth contain chemical compounds that can interfere with Petrifilm methods.
- Verify that a completed chain of custody form (COC) is included in the container and that the sample descriptions exactly match the labels written on the samples.



Pur-Blue Swab Sampler
#8708942 (1ml swab)
#8708928 (10ml swab)

*The temperature of the sponge or swab during transit is important to maintaining the viability of the target organisms. If the sponge or swab arrives to the lab too cold the organisms may die off in which case a false negative result could be returned. If the sponge arrives at the laboratory too warm there may be an overgrowth of bacteria and these could be in direct competition with the organism of interest thus causing a false negative.

** This sampling media cannot be used for Food Allergens. Please contact EMSL to order media for Food Allergen sampling.



Available Tests

F724	Fish Allergen	F029	Crustacea Allergen
F020	Peanut Allergen	F030	Soy Allergen
F027	Histamine	F034	Lupine Allergen (Subcontract)
F021	Almond Allergen	F035	Mustard Allergen (Subcontract)
F022	Egg Allergen	F036	Sesame Allergen
F023	Hazelnut Allergen	F037	Casein Allergen (Subcontract)
F024	Total Milk Allergen	F039	Brazil Nut Allergen
F026	Gluten Allergen	F040	Cashew Allergen (Subcontract)
F028	Walnut Allergen	F041	Pistachio Allergen (Subcontract)
F006	Food Allergen- speciality	F243	Cashew/Pistachio

**Other Allergens available upon request*

Detection Limits

Quantitative Detection available for physical samples only. Tree Nuts (*), Sesame, and Swab Samples all reported Qualitative Only.

Test Name	Detection Limits
Fish	4 ppm (200 ng/Swab)
Crusacea	20 ppb (10 ug/Swab)
Histamine	2.5 ppm
Egg	1 ppm (2 ug/Swab)
Total Milk	0.4 ppm (1 ug/Swab)
Gluten	5 ppm (4 ug/Swab)
Soy	40 ppb (2 ug/Swab)
Lupine	2 ppm
Mustard	2 ppm
Sesame	5 ppm (5 ug/Swab)
Casein	0.2 ppm
Peanut	1 ppm (1 ug/Swab)
Cashew	2 ppm
Pistachio	1 ppm
Brazil Nut*	5 ppm (5 ug/Swab)
Almond*	2 ppm (2 ug/Swab)
Walnut*	10 ppm (10 ug/Swab)
Hazelnut*	5 ppm (5 ug/Swab)
Cashew/Pistachio*	2 ppm (2 ug/Swab)

** Detection limits may be subject to change depending on the kit used.*

Sampling Instructions for Finished Product Food Sample

Minimum 5 grams per test. Place sample of food in plastic bag or the finished product in its own packaging. If the physical sample should be chilled or on ice, please ship in accordance.

Sampling Instructions for Swab

EMSL Product Code: 87M0017

**Clients will need to submit 1 swab per Allergen to be tested. We cannot sample multiple allergens on a single swab.

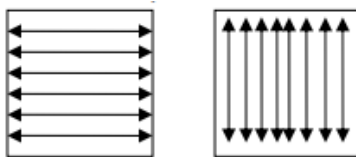


FOOD ALLERGENS SAMPLING

Sampling Swabs will be shipped to client on ice, and will need to be shipped back to Cinnaminson, NJ in a cooler, on ice. **Samples must be analyzed within 72 hours of collecting this sample. Please ship back same day of collecting the sample(s).**

DO NOT SWAB ON FRIDAY, SATURDAY OR SUNDAY. Due to the Hold Time, please swab the product and ship overnight to the lab Monday–Thursday.

For Dry Surfaces: Remove swab from plastic holder and moisten using provided buffer solution. Swab across a target area of 5x5 cm in a cross-hatch pattern applying pressure so that the swab stick bends slightly (below). Rotate the tip while swabbing back and forth. Break off the end of the swab into a 3-inch tube provided. Using the transfer pipette provided, add no more than 2-3 drops of the buffer. Make sure to close the tube tightly to prevent leakage. Remember to label each sample clearly.



For Wet Surfaces: Remove swab from plastic holder. DO NOT moisten before swabbing. Swab across a target area of 5x5 cm in a cross-hatch pattern applying pressure so that the swab stick bends slightly. Rotate the tip while swabbing back and forth. Break off the end of the swab into a 3-inch tube provided. Using the transfer pipette provided, add no more than 2-3 drops of the buffer. Make sure to close the tube tightly to prevent leakage. Remember to label each sample clearly.

Shipping Instructions

All swabs should be shipped overnight to the lab under 39-46°F (4-8°C) conditions (return in a cooler on ice). Physical samples can be shipped as-is. Ship all samples directly to our Corporate Headquarters: EMSL Analytical, Inc., 200 Route 130 N, Cinnaminson, NJ 08077



AMBIENT AND COMPRESSED AIR SAMPLING

Air quality monitoring within a food processing facility is a crucial component of maintaining a comprehensive environmental monitoring program. Without proper engineering for directing the flow of air and active monitoring of the air within the processing areas, bioaerosols may become a source of product contamination that compromises the safety and quality of foods produced. As such, commonly adopted food safety and quality management programs (e.g., BRC, SQF) prescribe the need for managing and monitoring the microbiological quality of the air to control the risk of product contamination from bioaerosols. In addition to direct contamination of the product, the bioaerosols may land on processing surfaces or equipment and when the right conditions exist (e.g., moisture, organic matter), the physical surfaces harboring microbial contaminants have the potential to be a vector of cross-contamination. Compressed air can also come in direct contact with food products. For example, it can be utilized for adding air into packages to protect food products such as a bag of chips or for cleaning debris off large surfaces that come in contact with the products. Since compressed air can harbor microorganisms and contribute to the contamination of the finished products, it is important that all types of air systems with potential product safety and spoilage implications are continually monitored.



AMBIENT AND COMPRESSED AIR SAMPLING



When testing for the microbiological quality of ambient and compressed air, the methods outlined below are air testing strategies that are commonly used:

- Sedimentation (settling) method for ambient air monitoring
 - Standard agar plates utilized for growth of bacteria and fungi (yeast and mold) are directly exposed to the areas of interest for a user-specified length of time (generally 15 minutes). Airborne particles are deposited onto the surface of agar plates by the force of gravity. The plates are incubated in accordance with the applicable methods and bacterial or fungal colonies counts are obtained. While the sedimentation method offers a relatively simple and inexpensive means to collect ambient air samples, this method of air sampling selects for heavier particles that settle rapidly as the method relies on the gravitational force for sample collection.
 - Supplies and EMSL Test Codes

Test	Test Code	Agar Plate	Agar Plate Product ID
Aerobic Plate Count	F163	Tryptic Soy Agar (TSA)	8714001
Yeast and Mold	F164	Malt Extract Agar (MEA)	8714003

- Impaction method for ambient air monitoring and compressed air testing
 - The impaction method involves actively drawing a specified volume of air via a mechanical vacuum. Particles suspended in the air are pulled in through a perforated metal plate and impacted onto the surface of agar plates and subsequently incubated to observe bacterial or fungal growth. This method has the advantage of allowing users to standardize the amount of air collected, thus enabling normalization of the data over sampling events. On the other hand, the method requires the rental or purchasing of the equipment as well as careful handling and training to avoid contamination of the apparatus prior to sampling.
 - Supplies and EMSL Test Codes

Test	Test Code	Agar Plate	Agar Plate Product ID
Aerobic Plate Count	F163	Tryptic Soy Agar (TSA)	8714001
Yeast and Mold	F164	Malt Extract Agar (MEA)	8714003

- Impactor Samplers

Air Testing Type	Sampler Description	Product ID	Rental Pricing (Daily)
Ambient	EMSL VP-400 Impactor Kit	87RD007	\$50 USD
	SAS Air Sampler	87RD021	\$125 USD
Compressed	SAS Pinocchio Super II Sampler	87R5034	\$175 USD



Chain of Custody

Must contain sampling date, time sampled, and sample source. This is needed to determine whether samples are within hold times and valid for analysis. If looking for Total coliforms, please inform us if you would like Presence/Absence (Colilert) (EMSL Test Code M017) or Enumeration (MPN-Most Probable Number or MFT-Membrane filtration technique) (EMSL Test Code M114).

Sample Collection

All water samples must be taken in approved, sterile sampling containers, which our laboratory can provide upon request. Treated (municipality/distribution systems) water samples must be de-chlorinated with sodium thio-sulfate (this is already in bottles that are provided by our laboratory). Keep sampling bottle closed until it is to be filled at the sampling location.

Distribution or sink tap sample

1. Remove aerator from faucet.
2. Rinse faucet with a bleach solution.
3. Flush line- by turning tap fully on and letting it run for two to three minutes, or for a time sufficient to permit clearing the service line.
4. Reduce water flow to permit filling bottle without splashing.
5. 100 mL is needed for each sample submitted for analysis.

Hold Times

Hold times for regulatory samples are 30 hours for the Presence/Absence test method and 30 hours for membrane filtration method.

If client is aware that hold times are going to be exceeded but would like analysis to proceed anyway, please indicate this on the Chain of Custody.

If hold times are exceeded results are invalid and this will be noted on the final report.

Turn Around Times

Total coliform-Presence/Absence (Colilert) or enumeration (MPN) results can be reported in 24 hours.

Sample Shipping

All samples must be shipped cold, not frozen and should remain up right. The best way to ship method of shipment for these samples is to use ice packs, not soda bottles filled with frozen water, bags of ice or just loose ice. Samples that are not shipped properly could end up getting contaminated or rejected.

In order to meet the recommended 30 hour hold time, it is best to sample after 12 pm so the overnighted package will arrive to EMSL within that hold time.



SAMPLE SUBMISSION CHECKLIST



Submit Sufficient Quantity of Samples

- Quantitative tests (reported as CFU/g or CFU/mL)
 - Minimum 50 grams food or a single sponge/swab for all tests
 - Examples: Aerobic Plate Count, Yeast/Mold, Coliform/*E. coli*
- Qualitative tests (reported as present or absent)
 - Minimum 50 grams food or a single sponge/swab for each pathogen test.
 - Examples: *Listeria*, *Salmonella*, *E. coli* O157:H7

Fill Out a Chain of Custody (COC)

- Labels on samples match the sample ID/description on COC
- Select Turnaround Time. All TATs are end of business day. (Food Micro TATs are due upon completion.)
- Tests codes are indicated on COC for ALL samples.
- Special instructions are added, if applicable (e.g., specifications, additional dilutions, composite sampling)

EMSL ANALYTICAL, INC.		Food Division Chain of Custody		EMSL Order Number (Lab Use Only):		EMSL ANALYTICAL, INC. 200 ROUTE 130 NORTH CHANNINGTON, NJ 08077 PHONE: (800) 220-3675 FAX: (856) 786-5974	
Customer ID:		EMSL-Bill To: <input type="checkbox"/> Same <input type="checkbox"/> Different		If 'Bill To' is different, please note in 'Comments'		Third Party Billing requires written authorization from third party	
Report To Contact Name: Joe Smith		Email Results To: xxxxxx@gmail.com		Company Name: ABC Company		Project Name: Food Samples PO #:	
Street: 123 Street		Turnaround Time (TAT) Options* - Please check one:		City: Anywhere		State: AK Zip/Postal Code: 00000	
Phone: 800.220.3675		<input type="checkbox"/> 1 day <input checked="" type="checkbox"/> 2 days <input type="checkbox"/> 3 days <input type="checkbox"/> 4 days <input type="checkbox"/> 1 week <input type="checkbox"/> 2 weeks		Fax:		*Rush charges will apply. No TAT needed for Food Microbiology analyses; will receive Standard TAT. NO RUSH	
Number of Samples in Shipment: 4		Date of Shipment: 2/12/2024		Sampled By (Signature):			
Client Sample ID/Description	Collect Date/Time	Matrix	List Test(s) Needed: See Food Division Test Codes on following pages	Acceptable Limits/ Product Specifications (e.g.: APC<1,000 cfu/g)			
1. Cheese/Lot 123	2/12/2024	F	F102 APC F104 Yeast F103 Mold F200 Salmonella F201 Listeria Auh Pvoin F208 Colimn	APC <1000 CFU/g; TC/E <100CFU/g; Y/M <100CFU/g			
2. Table Top #1 - Slicing Area	2/12/2024	S		Absent for all			
3. Pretzel Lot #120419	2/12/2024	F					
4. Potato Chips Lot XYZ	2/12/2024	F		<20 ppm			
Released By (Client Signature)		Date & Time		Received By		Date & Time	
Lab Received Temperature (°C):							
Lab Instructions or Comments:							

Controlled Document – COC-13 Food Division RS - 11.05.2019 Page ____ of ____ pages
EMSL Analytical, Inc.'s Laboratory Terms and Conditions are incorporated into this chain of custody by reference in their entirety. Submission of samples to EMSL constitutes acceptance and acknowledgment of all terms and conditions.

Properly Package Samples

- Prepare a clean insulated box
- Line the bottom with frozen cold packs (2 minimum)
- Place a layer of insulating material (e.g., bubble wrap) on top of the ice packs
- Insert samples in a sealable bag, seal tight, and place them in the box
- Place another layer of insulating material on top of the ice packs
- Line the top with another layer of frozen cold packs (2 minimum)
- Include a completed Chain of Custody form. Place the COC inside a plastic bag or keep isolated to prevent the document from getting wet from the ice packs
- Seal the container
- Apply shipping label and send out for overnight delivery

Notes

- Keep environmental and finished product samples segregated (e.g., in separate sealable bags) to prevent cross-contamination.
- Ambient samples do not require ice packs; however, exposure to extreme temperatures should be avoided.
- Do not freeze refrigerated products.



SAMPLE SUBMISSION CHECKLIST

EMSL



Step 1
Prepare a clean insulated box



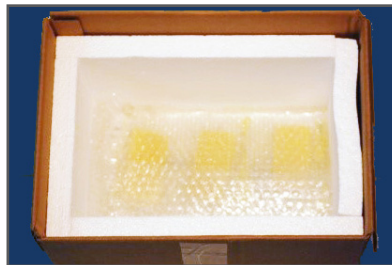
Step 2
Line the bottom with frozen cold packs



Step 3
Place a layer of insulating material (e.g., bubble wrap)



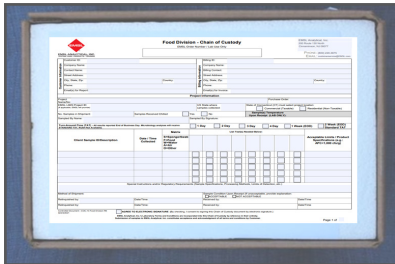
Step 4
Place samples



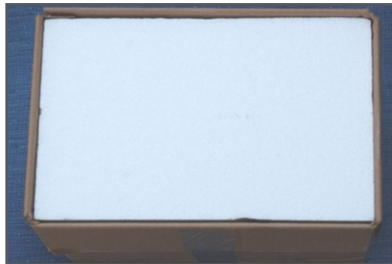
Step 5
Place another layer of insulating material (e.g., bubble wrap)



Step 6
Line the top with another layer of frozen ice packs



Step 7
Include a completed Chain of Custody Form



Step 8
Seal the container



Step 9
Apply shipping label and send out for overnight delivery to EMSL

Order your shipping container



EMSL Product # 8799404
Shipping Cooler
6 x 6 x 6



EMSL Product # 8799401
Shipping Cooler
8 x 8 x 8



EMSL Product # 8799402
Shipping Cooler
12 x 10 x 9



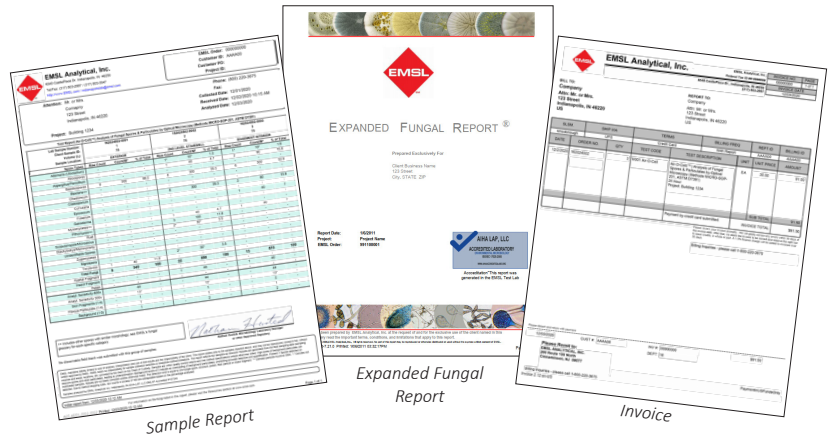
EMSL LABCONNECT™



EMSL offers access to LABConnect™ to EMSL account holders. LABConnect™ offers secure, 24/7 access to your reports, documents, and more. Access your lab results in one place. We create, store, and protect your valuable Files.

Print quality PDF files as you need them:

- Access Reports
- Chain of Custody
- Project Invoice with Payment Details
- Secured Site with Password Protection
- Extensive Search Criteria
- Access and Format your Expanded Fungal Report
- Update Billing Statements
- Auto-Generate FedEx Labels
- Quick Service Links
- PLM Bulk Summary in Table Format



J	A	B	C	D	E	F	G	H	I	J
1	LabSampleID	ClientSample	SampleLocation	SampleDescription	CollectedDate	Test	Classification	TotalAsbestos	AsbestosType	
2	32200000-0001	MSC-001-Transite	Sample Location 1	Gray, transite pipe debris fip, 3"-4" OD lines	12/07/2020	PLM	ACM	70.0	Blend	
3	32200000-0001A	MSC-001-Fibrous Material	Sample Location 2	Gray, transite pipe debris fip, 3"-4" OD lines	12/07/2020	PLM	ACM	70.0	Chrysotile	
4	32200000-0002	MSC-002	Sample Location 3	Gray, transite pipe debris fip, 3"-4" OD lines	12/07/2020	PLM	ACM	70.0	Blend	
5	32200000-0003	MSC-003	Sample Location 4	Gray, transite pipe debris fip, 3"-4" OD lines	12/07/2020	PLM	ACM	70.0	Blend	
6	32200000-0004	MSC-004	Sample Location 5	White, fibrous clothwrap debris	12/07/2020	PLM	ACM	70.0	Chrysotile	
7	32200000-0005	MSC-005	Sample Location 6	White, fibrous clothwrap debris	12/07/2020	PLM	ACM	70.0	Chrysotile	
8	32200000-0006	MSC-006-Fibrous Material	Sample Location 7	White, fibrous clothwrap debris	12/07/2020	PLM	ACM	70.0	Chrysotile	
9	32200000-0006A	MSC-006-Cementitious Ma	Sample Location 8	White, fibrous clothwrap debris	12/07/2020	PLM	Non-ACM	ND		
10	This "Lab Data Summary Sheet" is provided for convenience and is not a Lab Report. It is intended for export to Excel to allow import or cut and paste into client documents. It should be exported using the Microsoft Excel (Data Only) option. ACM = Asbestos-containing material as defined by the US EPA 1% classification definition.									
11										
12										

PLM Expanded Report

Help

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800.220.3675

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EMSL Analytical's network of laboratories has been providing quality analytical services since 1981.

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LABConnect™ Version 2.2.1.9



EMSL FOOD MICROBIOLOGY LAB LOCATIONS

EMSL

New Jersey - Cinnaminson (Corporate)

200 Route 130 North, Cinnaminson, NJ 08077
(800) 220-3675, c@emsl.com

Florida - Orlando

3303 Parkway Center Court, Orlando, FL 32808
(407) 599-5887, orlandolab@emsl.com

Florida - Tampa

5406 Hoover Blvd, Ste 21, Tampa, FL 33634
(813) 280-8752, tampalab@emsl.com

Indiana - Indianapolis

6340 CastlePlace Dr., Indianapolis, IN 46250
(317) 803-2997, indianapolislaboratory@emsl.com

Missouri - St. Louis

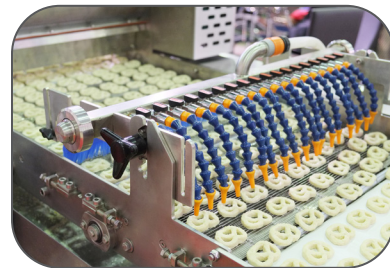
100 Green Park Industrial Court, St. Louis, MO 63123
(314) 577-0150, saintlouislab@emsl.com

North Carolina - Raleigh

2500 Gateway Centre Boulevard, Suite 600, Morrisville, NC 27560
(919) 465-3900, raleighlab@emsl.com

Texas - Houston

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