Vermont Agency of Agriculture, Food and Markets
Meat Inspection Service
Report of Bacteriological Examination of Water
Test for Coliform Group by *Colilert* MMO-MUG Method

Lab Use Only

Establishment Number _____

Plant Name _____

Address _____

Sampled by _____

Date and Time of Sampling _____ @ _____

Date and Time Received _____@ _____

Temperature Control _____ °C

Analyzed by _____

Date and Time Analyzed _____@_____

Temperature Control _____°C

Type of Supply

1. Drilled Well
2. Drilled Well Buried Seal
3. Spring
4. Dug Well
5. Public Water Supply
6. Driven Point

Source of Sample

1. Source of Supply
2. Kill Room
3. Ice
4. Processing Room
5. Other

_____

_____

Laboratory Results

A. Chlorinated
B. Insufficient Headspace
C. Sample >30 hours old
D. Insufficient sample
E. Laboratory Accident
F. Outside Temp. Range (0-4.4°C)
G. Improper Identification

Test Results

ABSENT **<1/ 100 mL**

PRESENT **≥1/ 100 mL**

QC_____

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