

COMMONWEALTH OF PENNSYLVANIA
 DEPARTMENT OF AGRICULTURE
 BUREAU OF FOOD SAFETY AND LABORATORY SERVICES
 LABORATORY DIVISION

Facility/Laboratory Name: _____

DILUTION BLANK CHECKS

Type: (CIRCLE) **Purchased** or **Prepared on-site**

Date Tested	Manufacturer	Lot #	Date Received	Date Opened	Number Per Case / Prepared	Number Removed after Visual Inspection ²	Remaining Number after Removal	Volume Check ¹ (97-101 mL)				Final pH	Toxicity Check Acceptable Y-Yes N-No	Lot Acceptable Y-Yes N- No	Analyst ID or Initials	Comments ³

- Note:
1. Check 1 blank for every 25 that were purchased or prepared using a class A graduate cylinder or equivalent. Reference Cultural Procedure (Rev. 10/13) Section 25d2.
 2. Number of bottles that have failed visual inspection (leaking, overfilled, under filled, cloudy solution, etc.)
 3. If lot is not approved for use, note corrective action taken in comment section.