

APPENDIX N  
QC FORMS



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

Facility/Laboratory Name: Utter's Dairy

### MONTHLY ANALYTICAL ELECTRONIC BALANCE CHECK RECORDS

Year: 2013, 2014

Make/ Model/Type: Mettler Toledo Serial # or ID#: 1002894

Date(s) Serviced: 8/15/12,8/18/13

Date	Analysts ID# or Initials	Actual Scale Readings									Comments
		10 mg	50 mg	100 mg	200 mg	300 mg	500 mg	1 g	5 g	10g	
11/25/13	J. Michaels, #02	0.0099g	0.0501g	0.1001g	0.2003g	0.2997g	0.4997g	1.0000g	5.0001g	10.0001	√ Cleaned area & balance
12/15/13	A. Thomas	0.0100g	0.0495g	0.1002g	0.1995g	0.2996g	0.4996g	0.9995g	4.9998g	10.0000	√ Cleaned area & balance
1/23/14	J. Michaels, #02	0.0099g	0.0501g	0.1000g	0.2001g	0.2999g	0.5000g	1.0001g	4.9997g	9.9998	√ Cleaned area & balance

EXAMPLE

1. Electronic only, sensitive to 0.1g for general laboratory purposes and to 0.0001g for pipettor checks and antibiotics.
2. Checked monthly with Class S or S1, or equivalent ASTM 1, 2, or 3, weights. Certificate of authenticity or other verification, required.
3. Check weights that correspond to normal use of balance and maintain records. Record actual display reading of balance.
4. Checked at least annually by a qualified representative for good working order with proof of check in laboratory.



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LABORATORY DIVISION

Facility/Laboratory Name: Northpoint Laboratory

**MONTHLY MILK/MEDIA ELECTRONIC BALANCE CHECK RECORDS**

Year: 2013, 2014

Make/ Mode/ Type: Ohaus Scout Serial # or ID#: 21198

Date(s) Serviced: 4/12/12, 4/19/13

Date	Analysts ID# or Initials	Actual Scale Readings							Comments
		1 gm	5 gm	10 gm	25 gm	50 gm	100 gm	150 gm	
11/20/13	J. Smith	1.02g	5.00g	9.99g	25.01g	50.01g	99.98g	150.02g	√ cleaned balance
12/15/13	A. Jones	1.01g	5.02g	9.99g	25.00g	50.02g	100.01g	149.99g	√ cleaned balance
1/18/14	A. Jones	1.02g	5.01g	10.00g	25.01g	50.01g	99.99g	150.03g	√ cleaned balance

EXAMPLE

1. Electronic only, sensitive to 0.1g for general laboratory purposes and to 0.0001g for pipettor checks and antibiotics.
2. Checked monthly with Class S or S1, or equivalent ASTM 1, 2, or 3, weights. Certificate of authenticity or other verification, required.
3. Check weights that correspond to normal use of balance and maintain records. Record actual display reading of balance.
4. Checked at least annually by a qualified representative for good working order with proof of check in laboratory.

SCREENING TEST USED \_\_\_\_\_

**DAILY DRUG SCREENING TEST LOG**

FACILITY/LABORATORY NAME: \_\_\_\_\_

FDA ID# \_\_\_\_\_

YEAR \_\_\_\_\_

ADDRESS: \_\_\_\_\_

SAMPLE COLLECTED			TANKER TEMP. °F	OWNER OF MILK/ FIPS #	COMPLETE TANKER LICENSE PLATE NUMBER	BILL OF LADING #	POUNDS	LAB. TEMP. CONTROL °C	TIME START TESTING	TIME READ RESULT	RESULT (NUMERICAL VALUE)	INTERP. (POS/NF)	ANALYST ID#
DATE (mm/dd)	TIME	SAMPLER ID											

**A VALID POSITIVE AND NEGATIVE CONTROL MUST BE RUN EACH DAY SCREENING TEST IS PERFORMED WITH RESULTS RECORDED.**

<u>COMMERCIAL POSITIVE CONTROL</u>		<u>RECONSTITUTED POSITIVE CONTROL</u>		<u>PRE-TESTED NEGATIVE CONTROL</u>		<u>TEST KIT INFORMATION</u>		<u>READER PERFORMANCE CHECKS</u>	
MFG		LOT#		ID (i.e. SILO #)		LOT#		IDEXX	ROSA
LOT #		DATE PREP'D		DATE PREP'D		EXPIRATION DATE		DEVICE 1:	LOW:
DATE RECEIVED		TIME PREP'D		TIME PREP'D:				DEVICE 2:	HIGH:
DATE OPENED		FROZEN DATE		FROZEN DATE		<u>LEVEL CHECK</u> (Charm SL or SL3 only)		Analysts ID #	
EXPIRATION DATE		THAW DATE		THAW DATE		Satisfactory?			
COMMENTS:		EXPIRATION DATE		EXPIRATION DATE		Yes	No		
		NUMERICAL RESULT		NUMERICAL RESULT					

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LABORATORY DIVISION

SCREENING TEST USED Charm SL

**DAILY DRUG SCREENING TEST LOG**

FACILITY/LABORATORY NAME: Utter's Dairy

FDA ID# 42-689

YEAR 2014

ADDRESS: 4242 Wide Lane, Hometown PA 19846

SAMPLE COLLECTED			TANKER TEMP. °F	OWNER OF MILK/ FIPS #	COMPLETE TANKER LICENSE PLATE NUMBER	BILL OF LADING #	POUNDS	LAB. TEMP. CONTROL °C	TIME START TESTING	TIME READ RESULT	RESULT (NUMERICAL VALUE)	INTERP. (POS/NF)	ANALYST ID#
DATE (mm/dd)	TIME	SAMPLER ID											
1/27	09:05	JR	39.0°F	42-405	PYK8005	37092	45,289 lbs	3.9°C	09:22	09:30	-2698	Not Found	JK
1/27	10:15	MJ	38.0°F	Hilltop 42-341	XFT8736	38112	35,599 lbs	3.3°C	10:20	10:28	-1831	Not Found	JM
1/27	10:45	MJ	37.5°F	42-405	XFK5592	38561	37, 268 lbs	3.2C	10:51	10:59	-1587	Not Found	JK

EXAMPLE

A VALID POSITIVE AND NEGATIVE CONTROL MUST BE RUN EACH DAY SCREENING TEST IS PERFORMED WITH RESULTS RECORDED.

COMMERCIAL POSITIVE CONTROL		RECONSTITUTED POSITIVE CONTROL		PRE-TESTED NEGATIVE CONTROL		TEST KIT INFORMATION		READER PERFORMANCE CHECKS		
MFG	Charm Sciences	LOT#	18A	ID (i.e. SILO #)	37090	LOT#	127	IDEXX	ROSA	
LOT #	18A	DATE PREP'D	1/26/14	DATE PREP'D	1/26/14	EXPIRATION DATE	4/2014	DEVICE 1:	NA	LOW:-0987
DATE RECEIVED	12/29/13	TIME PREP'D	09:00AM	TIME PREP'D:	9:55AM			DEVICE 2:	NA	HIGH:+1156
DATE OPENED	1/6/14	FROZEN DATE	1/26/14	FROZEN DATE	NA	LEVEL CHECK (Charm SL or SL3 only)				
EXPIRATION DATE	5/2014	THAW DATE	1/27/14	THAW DATE	NA	Satisfactory?		Analysts ID #		
COMMENTS:	EXPIRATION DATE	1/28/14	EXPIRATION DATE	1/29/14	Yes	No	JR			
	NUMERICAL RESULT	+2598	NUMERICAL RESULT	-1697	X					

SCREENING TEST USED IDEXX New Snap

**DAILY DRUG SCREENING TEST LOG**

FACILITY/LABORATORY NAME: Utter's Dairy

FDA ID# 42-689

YEAR 2014

ADDRESS: 4242 Wide lane, Hometown PA 19856

SAMPLE COLLECTED			TANKER TEMP. °F	OWNER OF MILK/ FIPS #	COMPLETE TANKER LICENSE PLATE NUMBER	BILL OF LADING #	POUNDS	LAB. TEMP. CONTROL °C	TIME START TESTING	TIME READ RESULT	RESULT (NUMERICAL VALUE)	INTERP. (POS/NF)	ANALYST ID#
DATE (mm/dd)	TIME	SAMPLER ID											
1/27	09:05	JR	39.0°F	42-405	PYK8005	37092	45,289 lbs	3.9°C	09:22	09:30	0.67	Not Found	JK
1/27	10:15	MJ	38.0°F	Hilltop 42-341	XFT8736	38112	35,599 lbs	3.3°C	10:20	10:28	0.71	Not Found	JM
1/27	10:45	MJ	37.5°F	42-405	XFK5592	38561	37, 268 lbs	3.2C	10:51	10:59	0.59	Not Found	JK

**EXAMPLE**

A VALID POSITIVE AND NEGATIVE CONTROL MUST BE RUN EACH DAY SCREENING TEST IS PERFORMED WITH RESULTS RECORDED.

COMMERCIAL POSITIVE CONTROL		RECONSTITUTED POSITIVE CONTROL		PRE-TESTED NEGATIVE CONTROL		TEST KIT INFORMATION		READER PERFORMANCE CHECKS	
MFG	IDEXX	LOT#	EH598	ID (i.e. SILO #)	37090	LOT#	DA188	IDEXX	ROSA
LOT #	EH598	DATE PREP'D	1/27/14	DATE PREP'D	1/26/14	EXPIRATION DATE	5/14/14	DEVICE 1: 0.73	LOW: NA
DATE RECEIVED	12/25/13	TIME PREP'D	09:00AM	TIME PREP'D:	9:55AM			DEVICE 2: 1.56	HIGH: NA
DATE OPENED	1/2/14	FROZEN DATE	NA	FROZEN DATE	1/26/14	LEVEL CHECK (Charm SL or SL3 only)			
EXPIRATION DATE	4/1/14	THAW DATE	NA	THAW DATE	1/27/14	Satisfactory?		Analysts ID #	
COMMENTS:		EXPIRATION DATE	1/28/14	EXPIRATION DATE	1/28/14	Yes	No		
		NUMERICAL RESULT	5.01	NUMERICAL RESULT	0.82	NA			



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**DAILY DRUG SCREENING TEST LOG**

SCREENING TEST USED	Charm SL	YEAR	2014
FACILITY/LABORATORY NAME:	Utter's Dairy	FDA ID#	42-689
ADDRESS:	4242 Wide lane, Hometown PA 19856		

SAMPLE COLLECTED			TANKER TEMP. (°F)	OWNER OF MILK/ FIPS #	COMPLETE TANKER LICENSE PLATE NUMBER	BILL OF LADING #	POUNDS	LAB. TEMP. CONTROL (°C) 0.0-4.5C	TIME START TESTING	TIME READ RESULTS	RESULTS (NUMERICAL VALUE)	INTERP. (POS/NF)	NAME/ID#	COMMENTS
DATE (mm/dd)	TIME	Sampler ID												
1/27	9:05	JR	39.0°F	42-405	PYK8005	37092	45,289 lbs	3.9°C	9:22	9:30	-2698	Not Found	JK	
1/27	10:15	MJ	38.0°F	Hilltop 42-341	XFT8736	38112	35,599 lbs	3.3°C	10:20	10:28	-1831	Not Found	JM	
1/27	10:45	MJ	37.5°F	42-405	XFK5592	38561	37, 268 lbs	3.2C	10:51	10:59	-1587	Not Found	JK	
EXAMPLE														

A POSITIVE AND NEGATIVE CONTROL MUST BE RUN EACH DAY THAT SCREENING TEST IS PERFORMED WITH RESULTS MAINTAINED.

COMMERCIAL POSITIVE CONTROL			RECONSTITUTED POSITIVE CONTROL		PRE-TESTED NEGATIVE CONTROL		TEST KIT INFORMATION		READER PERFORMANCE CHECKS	
MFG.	Charm Sciences		LOT #	18A	ID (i.e. SILO #):	37090	LOT#:	127	ROSA	SERIAL #: Q13598744
LOT #	18A		DATE PREP'D	1/26/2014	DATE PREP'D:	1/26/2014			LOW STRIP RESULT	-987
DATE RECEIVED:	12/29/2013		TIME PREP'D:	09:00AM	TIME PREP'D:	9:55AM	EXPIRATION DATE:	4/2014	HIGH STRIP RESULT	1156
DATE OPENED:	1/6/2014		FROZEN DATE	1/26/2014	FROZEN DATE	NA			LOW RANGE	-0851 to-1103
LOT EXPIRES ON:	May-14		THAW DATE	1/27/2014	THAW DATE	NA			HIGH RANGE	0996 - 1397
			EXPIRES:	1/28/2014	EXPIRES:	1/29/2014				
			NUMERICAL RESULT:	2598	NUMERICAL RESULT:	-1697				
HEATER BLOCK TEMPERATURE	55-57C		FRIDGE TEMPERATURE	0.0-4.5C	FREEZER TEMPERATURE	< -15.0C	LEVEL CHECK		IDEXX	
HEATER BLOCK SN#	12578		FRIDGE SN#	S1985E58	FREEZER SN#		(Charm ROSA only)		DEVICE 1 RESULT	
AM	PM		AM	PM	AM	PM	SATISFACTORY?		DEVICE 2 RESULT	
56.8°C	56.5°C		1.2°C	1.5°C	-15.5°C	-16.1°C	YES NO		DEVICE 1 RANGE	
°C	°C		2.5°C	2.6°C	°C	°C	ANALYST ID#		DEVICE 2 RANGE	
INITIALS	JR	INITIALS	MJ	INITIALS	JR	INITIALS	MJ			

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**DAILY DRUG SCREENING TEST LOG**

SCREENING TEST USED	IDEXX New Snap	YEAR	2014
FACILITY/LABORATORY NAME:	Utter's Dairy	FDA ID#	42-689
ADDRESS:	4242 Wide lane, Hometown PA 19856		

SAMPLE COLLECTED			TANKER TEMP. (°F)	OWNER OF MILK/ FIPS #	COMPLETE TANKER LICENSE PLATE NUMBER	BILL OF LADING #	POUNDS	LAB. TEMP. CONTROL (°C) 0.0-4.5C	TIME START TESTING	TIME READ RESULTS	RESULTS (NUMERICAL VALUE)	INTERP. (POS/NF)	NAME/ID#	COMMENTS
DATE (mm/dd)	TIME	Sampler ID												
1/27	9:05	JR	39.0°F	42-405	PYK8005	37092	45,289 lbs	3.9°C	9:22	9:30	0.67	Not Found	JK	
1/27	10:15	MJ	38.0°F	Hilltop 42-341	XFT8736	38112	35,599 lbs	3.3°C	10:20	10:28	0.71	Not Found	JM	
1/27	10:45	MJ	37.5°F	42-405	XFK5592	38561	37, 268 lbs	3.2C	10:51	10:59	0.59	Not Found	JK	
<b>EXAMPLE</b>														

A POSITIVE AND NEGITIVE CONTROL MUST BE RUN EACH DAY THAT SCREENING TEST IS PERFORMED WITH RESULTS MAINTAINED.

COMMERCIAL POSITIVE CONTROL			RECONSTITUTED POSITIVE CONTROL		PRE-TESTED NEGATIVE CONTROL		TEST KIT INFORMATION		READER PERFORMANCE CHECKS	
MFG.	IDEXX		LOT #	EH598	ID (i.e. SILO #):	37090	LOT#:	DA188	ROSA	SERIAL #:
LOT #	EH598		DATE PREPD	1/27/2014	DATE PREPD:	1/26/2014				
DATE RECEIVED:	12/25/2013		TIME PREPD:	09:00AM	TIME PREPD:	9:55AM	EXPIRATION DATE:	5/14/2014		
DATE OPENED:	1/2/2014		FROZEN DATE	NA	FROZEN DATE	1/26/2014			LOW STRIP RESULT	
LOT EXPIRES ON:	4/1/2014		THAW DATE	NA	THAW DATE	1/27/2014			HIGH STRIP RESULT	
			EXPIRES:	1/28/2014	EXPIRES:	1/28/2014			LOW RANGE	
			NUMERICAL RESULT:	5.01	NUMERICAL RESULT:	0.87			HIGH RANGE	
HEATER BLOCK TEMPERATURE	40-50C		FRIDGE TEMPERATURE	0.0-4.5C	FREEZER TEMPERATURE	< -15.0C	LEVEL CHECK		IDEXX	
HEATER BLOCK SN#	12578		FRIDGE SN#	S1985E58	FREEZER SN#		(Charm ROSA only)		DEVICE 1 RESULT	0.73
AM	PM		AM	PM	AM	PM	SATISFACTORY?		DEVICE 2 RESULT	1.56
47.8°C	46.5°C		1.2°C	1.5°C	-15.5°C	-16.1°C	YES / NO		DEVICE 1 RANGE	0.58-0.88
°C	°C		2.5°C	2.6°C	°C	°C	ANALYST ID#		DEVICE 2 RANGE	1.25-1.85
INITIALS	JR	INITIALS	MJ	INITIALS	JR	INITIALS	MJ			
								NA		

**TEMPERATURE RECORDS (BLOCK HEATER)**

Facility/Laboratory Name \_\_\_\_\_

Heater Block Make/ Model \_\_\_\_\_ Unit ID# \_\_\_\_\_

Testing Procedure Used \_\_\_\_\_ Temp. Range of Use: \_\_\_\_\_

MONTH/YEAR \_\_\_\_\_

Day	Temperature AM	Analysts Initials/ID#	Temperature PM	Analysts Initials/ID#
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
21				
22				
23				
24				
25				
26				
27				
28				
29				
30				
31				

1. Temperature are checked each day of use prior to use.
2. All temperature readings need to be made to the nearest 0.1°C.

**TEMPERATURE RECORDS (BLOCK HEATER)**

Facility/Laboratory Name Utter's Dairy

Heater Block Make/ Model LAB-LINE MULTI-BLOK HEATER/2052 Unit ID# Block#1

Testing Procedure Used IDEXX NEW SNAP Temp. Range of Use: 45±5°C

MONTH/YEAR January 2014

Day	Temperature AM	Analysts Initials/ID#	Temperature PM	Analysts Initials/ID#
1				
2	45.9°C	JK		
3				
4	45.0°C	AT		
5				
6	45.8°C	AT		
7				
8				
9	45.3°C	JM		
10				
11	45.1°C	JK		
12				
13	44.9°C	JK		
14				
15				
16	44.8°C	AT		
17				
18	45.3°C	AT		
19				
20	45.0°C	AT		
21				
22				
23	45.1°C	JK		
24				
25	45.0°C	JM		
26				
27	44.8°C	JK		
28				
29				
30	44.9°C	AT		
31				

**EXAMPLE**

1. Temperatures are checked each day of use prior to use.
2. All temperature readings need to be made to the nearest 0.1°C.

**TEMPERATURE RECORDS (BLOCK HEATER)**Facility/Laboratory Name Utter's DairyHeater Block Make/ Model ROSA Incubator Unit ID# RR0795Testing Procedure Used Charm SL Temp. Range of Use: 56±1°CMONTH/YEAR January 2014

Day	Temperature AM	Analysts Initials/ID#	Temperature PM	Analysts Initials/ID#
1				
2	56.1°C	JK	56.0°C	AS
3				
4	56.1°C	AT		
5				
6	56.1°C	AT		
7				
8				
9	56.1°C	JM	55.9°C	AS
10				
11	56.1°C	JK		
12				
13	56.9°C	JK		
14				
15				
16	56.1°C	AT	56.6°C	AS
17				
18	56.3°C	AT		
19				
20	56.0°C	AT		
21				
22				
23	56.1°C	JK	55.9°C	AS
24				
25	56.0°C	JM		
26				
27	55.8°C	JK		
28				
29				
30	55.9°C	AT	55.7°C	JT
31				

**EXAMPLE**

1. Temperatures are checked each day of use prior to use.
2. All temperature readings need to be made to the nearest 0.1°C.

**TEMPERATURE RECORDS (FREEZER)**

Facility/Laboratory Name \_\_\_\_\_

Make/ Model \_\_\_\_\_ Unit ID# or Serial No. \_\_\_\_\_

MONTH/YEAR \_\_\_\_\_

Temp. Range: < -15°C

Day	Temperature AM		Analysts Initials/ID#	Temperature PM		Analysts Initials/ID#
	(top)	(bottom)		(top)	(bottom)	
Thermometer location (shelf)						
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
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19						
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22						
23						
24						
25						
26						
27						
28						
29						
30						
31						

1. Temperatures are to be checked daily for screening-only locations; temperatures are checked twice daily (AM and PM) for CIS and Milk Industry locations.
2. All temperature readings need to be made to the nearest 0.1°C.

### TEMPERATURE RECORDS (FREEZER)

Facility/Laboratory Name Utter's Dairy

Make/ Model Revco Unit ID# or Serial No. REL5004E

MONTH/YEAR January 2014

Temp. Range: < -15°C

Day	Temperature AM		Analysts Initials/ID#	Temperature PM		Analysts Initials/ID#
	(top)	(bottom)		(top)	(bottom)	
1	-15.5	-16.3	JK	-18.0	-22.0	JM
2	-17.5	-21.1	JK	-16.5	-21.5	JK
3	-17.5	-22.0	AT	-18.5	-19.5	JK
4	-18.0	-22.0	JM	-18.0	-19.0	AT
5	-16.5	-21.5	AT	-20.6	-22.0	JM
6	-18.5	-19.5	JK	-19.5	-20.2	AT
7	-18.0	-19.0	AT	-16.5	-18.5	JK
8	-20.6	-22.0	AT	-15.5	-16.3	AT
9	-19.5	-20.2	JK	-17.5	-21.1	AT
10	-16.5	-18.5	JM	-17.5	-22.0	JK
11	-15.5	-16.3	JK	-18.5	-19.5	JK
12	-17.5	-21.1	JK	-18.0	-19.0	JK
13	-17.5	-22.0	AT	-20.6	-22.0	JK
14	-18.0	-22.0	JM	-19.5	-20.2	AT
15	-16.5	-21.5	AT	-16.5	-18.5	JM
16	-18.5	-19.5	JK	-15.5	-16.3	AT
17	-18.0	-19.0	AT	-15.5	-16.3	JK
18	-20.6	-22.0	AT	-17.5	-21.1	AT
19	-19.5	-20.2	JK	-17.5	-22.0	AT
20	-16.5	-18.5	JM	-18.0	-22.0	JK
21	-15.5	-16.3	JK	-16.5	-21.5	JM
22	-15.5	-16.3	JK	-16.5	-21.5	JK
23	-17.5	-21.1	JK	-18.5	-19.5	JK
24	-17.5	-22.0	AT	-18.0	-19.0	AT
25	-18.0	-22.0	JM	-20.6	-22.0	JM
26	-16.5	-21.5	AT	-19.5	-20.2	AT
27	-18.5	-19.5	JK	-16.5	-18.5	JK
28	-18.0	-19.0	AT	-15.5	-16.3	AT
29	-20.6	-22.0	AT	-15.5	-16.3	AT
30	-19.5	-20.2	JK	-17.5	-21.1	JK
31	-16.5	-18.5	JM	-17.5	-22.0	JM

1. Temperatures are to be checked daily for screening-only locations; temperatures are checked twice daily (AM and PM) for CIS and Milk Industry locations.
2. All temperature readings need to be made to the nearest 0.1 °C.

**TEMPERATURE RECORDS (REFRIGERATOR)**

Facility/Laboratory Name \_\_\_\_\_

Make/ Model \_\_\_\_\_ Unit ID# \_\_\_\_\_

MONTH/YEAR \_\_\_\_\_

Temp. Range: 0.0°C to 4.5°C

Day	Temperature AM		Analysts Initials/ID#	Temperature PM		Analysts Initials/ID#
	(top)	(bottom)		(top)	(bottom)	
Thermometer location (shelf)						
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						
16						
17						
18						
19						
20						
21						
22						
23						
24						
25						
26						
27						
28						
29						
30						
31						

1. Temperatures are to be checked daily for screening-only locations; temperatures are checked twice daily (AM and PM) for CIS and Milk Industry locations.
2. All temperature readings need to be made to the nearest 0.1°C.

**TEMPERATURE RECORDS (REFRIGERATOR)**

Facility/Laboratory Name Utter's Dairy

Make/ Model Revco Unit ID# or Serial No. REL5004E

MONTH/YEAR January 2014

Temp. Range: 0.0°C to 4.5°C

Day	Temperature AM		Analysts Initials/ID#	Temperature PM		Analysts Initials/ID#
	(top)	(bottom)		(top)	(bottom)	
1	2.5	3.0	JK	2.5	3.0	JK
2	2.5	3.1	JK	2.6	3.1	JK
3	2.7	3.0	AT	2.5	3.0	AT
4	2.5	3.0	JM	2.6	3.1	JM
5	2.6	3.1	AT	2.5	3.0	AT
6	2.5	3.0	JK	2.7	3.1	JK
7	2.6	3.1	AT	2.5	3.0	AT
8	2.5	3.0	AT	2.5	3.0	AT
9	2.7	3.1	JK	2.5	3.1	JK
10	2.5	3.0	JM	2.7	3.0	JM
11	2.5	3.0	JK	2.7	3.0	JK
12	2.5	3.1	JK	2.5	3.0	JK
13	2.7	3.0	AT	2.6	3.1	JK
14	2.5	3.0	JM	2.5	3.0	AT
15	2.6	3.1	AT	2.6	3.1	JM
16	2.5	3.0	JK	2.5	3.0	AT
17	2.6	3.1	AT	2.7	3.1	JK
18	2.5	3.0	AT	2.5	3.0	AT
19	2.7	3.1	JK	2.5	3.0	AT
20	2.5	3.0	JM	2.6	3.1	JK
21	2.5	3.0	JK	2.5	3.0	JM
22	2.6	3.1	JK	2.5	3.0	JK
23	2.5	3.0	JK	2.5	3.1	JK
24	2.6	3.1	AT	2.7	3.0	AT
25	2.5	3.0	JM	2.5	3.0	JM
26	2.7	3.1	AT	2.6	3.1	AT
27	2.5	3.0	JK	2.5	3.0	JK
28	2.5	3.0	AT	2.6	3.1	AT
29	2.5	3.1	AT	2.5	3.0	AT
30	2.7	3.0	JK	2.7	3.1	JK
31	2.5	3.0	JM	2.5	3.0	JM

1. Temperatures are to be checked daily for screening-only locations; temperatures are checked twice daily (AM and PM) for CIS and Milk Industry locations.
2. All temperature readings need to be made to the nearest 0.1°C.

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Facility/Laboratory Name: \_\_\_\_\_

**SEMI-ANNUAL PIPETTOR ACCURACY CHECK**

Test Kit for Use: \_\_\_\_\_

Calibration Location:  On-site  Other Name: \_\_\_\_\_

Date:		Date:		Date:		Date:	
Pipettor ID:		Pipettor ID:		Pipettor ID:		Pipettor ID:	
Analyst:		Analyst:		Analyst:		Analyst:	
Balance used (SN#):		Balance used (SN#):		Balance used (SN#):		Balance used (SN#):	
Reading #	Weight(gm) <sup>4</sup>						
1		1		1		1	
2		2		2		2	
3		3		3		3	
4		4		4		4	
5		5		5		5	
6		6		6		6	
7		7		7		7	
8		8		8		8	
9		9		9		9	
10		10		10		10	
Average		Average		Average		Average	

1. Check accuracy with ten (10) consecutive weighings once every 6 months.
2. Use with an analytical balance that reads to four decimal points.
3. Pipet and dispense as used during normal test procedure.
4. If pipettor specified volume is  $\geq 1.0$  mL, measurements may be by volume using class A graduated cylinder.
5. Average of all 10 weighings must be  $\pm 5\%$  of pipettor specified delivery volume.
6. If accuracy check fails ( $>5\%$ ), pipettor is to be taken out of service.
7. Individual pipettors must be etched or imprinted with identification and tagged with the average volume and date of accuracy check.

Facility/Laboratory Name: Utter's Dairy

**SEMI-ANNUAL PIPETTOR ACCURACY CHECK**

Test Kit for Use: CHARM SL , Finnpiquette 300µl

Calibration Location:  On-site       Other Name: \_\_\_\_\_

Date: 1/15/13		Date: 7/25/13		Date: 1/20/14		Date:	
Pipettor ID: J44426		Pipettor ID: J44426		Pipettor ID: J44426		Pipettor ID:	
Analyst: A Thomas		Analyst: A Thomas		Analyst: J. Michaels_		Analyst:	
Balance used (SN#): 10226978		Balance used (SN#): 10226978		Balance used (SN#): 10229978		Balance used (SN#):	
Reading #	Weight(gm) <sup>4</sup>	Reading #	Weight(gm) <sup>4</sup>	Reading #	Weight(gm) <sup>4</sup>	Reading #	Weight(gm) <sup>4</sup>
1	.2922	1	.3205	1	.3278	1	
2	.2988	2	.3111	2	.3021	2	
3	.2921	3	.3125	3	.3098	3	
4	.2890	4	.3075	4	.3542	4	
5	.2980	5	.3061	5	.3134	5	
6	.3054	6	.3041	6	.3062	6	
7	.3214	7	.3126	7	.3076	7	
8	.3232	8	.3116	8	.3057	8	
9	.2998	9	.3128	9	.3322	9	
10	.2960	10	.3180	10	.3032	10	
	3.017		3.1168		3.1622		
Average	.3017	Average	.3117	Average	.3162	Average	

EXAMPLE

1. Check accuracy with ten (10) consecutive weighings once every 6 months.
2. Use with an analytical balance that reads to four decimal points.
3. Pipet and dispense as used during normal test procedure.
4. If pipettor specified volume is ≥ 1.0 mL, measurements may be by volume using class A graduated cylinder.
5. Average of all 10 weighing must be ±5% of pipettor specified delivery volume.
6. If accuracy check fails (>5%), pipettor is to be taken out of service.
7. Individual pipettors must be etched or imprinted with identification and tagged with the average volume and date of accuracy check.



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Facility/Laboratory Name:   Brown Cow Dairy  

**TEST KIT SUITABILITY CHECK FOR DRUG RESIDUE TESTING**

Test Method Used:   IDEXX New Snap  

Date Received	Lot Number	Expiration Date	Date Tested <sup>1</sup>	Date Start Using <sup>2</sup>	Control Results/Interpretation				Analyst ID or Initials
					POSITIVE CONTROL		NEGATIVE CONTROL		
					Result / Interpretation	Suitability Check Date <sup>3</sup>	Result / Interpretation	Suitability Check Date <sup>3</sup>	
12/15/13	MT995	6 FEB 14	12/16/13	12/20/13	5.69 POS	12/16/13	0.76 NF	12/15/13	JM
1/8/14	KD143	30 APR 14	1/10/14	1/11/14	3.30 POS	1/10/14	0.67 NF	1/8/14	JM

EXAMPLE

1. 'Date tested' is the date the first positive and negative control is run to check the suitability of the new lot.
2. 'Date Start Using' is the date this lot of kits is put into use, testing controls & trucks.
3. Suitability check date the POS/NEG control that was used to check the new kit was first tested and found suitable.

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Facility/Laboratory Name: Utter's Dairy

**TEST KIT SUITABILITY CHECK FOR DRUG RESIDUE TESTING**

Test Method Used: Charm SL

Date Received	Lot Number	Expiration Date	Date Tested <sup>1</sup>	Date Start Using <sup>2</sup>	Control Results/Interpretation				Analyst ID or Initials
					POSITIVE CONTROL		NEGATIVE CONTROL		
					Result / Interpretation	Suitability Check Date <sup>3</sup>	Result / Interpretation	Suitability Check Date <sup>3</sup>	
12/15/13	127	4/2014	12/16/13	12/20/13	+1954 POS	12/16/13	-1149 NF	12/15/13	JM
1/8/14	128	6/2014	1/10/14	1/11/14	+2257 POS	1/10/14	-2087 NF	1/8/14	JM

EXAMPLE

1. 'Date tested' is the date the first positive and negative control is run to check the suitability of the new lot.
2. 'Date Start Using' is the date this lot of kits is put into use, testing controls & trucks.
3. Suitability check date the POS/NEG control that was used to check the new kit was first tested and found suitable.



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Facility/Laboratory Name: Utter's Dairy

**Positive Control Suitability Test**

**Positive Control Information**

**Test Kit Information**

Manufacturer	Lot #	Mfg. Expiration Date	Date Prepared	Expiration Date	Date Tested	Start Test Time	Read Results Time	Test Results Positive Control	Analyst ID# or Initials		Test Kit Used	Manufacturer	Lot #	Mfg. Expiration Date
IDEXX	MC531	5/1/14	1/8/14	1/9/14	1/8/14	08:35	08:45	4.30/Pos	AT		SNAP	IDEXX	KD143	4/30/14
IDEXX	MC531	5/1/14	1/10/14	1/11/14	1/10/14	07:55	08:05	6.25/Pos	AT		SNAP	IDEXX	KD143	4/30/14
IDEXX	MC531	5/1/14	1/11/14	1/12/14	1/11/14	08:15	08:25	4.80/Pos	JM		SNAP	IDEXX	KD143	4/30/14

EXAMPLE

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Facility/Laboratory Name: Utter's Dairy

**Positive Control Suitability Test**

**Positive Control Information**

**Test Kit Information**

Manufacturer	Lot #	Mfg. Expiration Date	Date Prepared	Expiration Date	Date Tested	Start Test Time	Read Results Time	Test Results Positive Control	Analyst ID# or Initials		Test Kit Used	Manufacturer	Lot #	Mfg. Expiration Date
CHARM	STDP-018B	6/14	1/10/14	1/12/14	1/10/14	08:35	08:45	+1840 Pos	AT		CHARM SL	Charm Sciences	128	6/14
CHARM	STDP-018B	6/14	1/12/14	1/14/14	1/12/14	07:55	08:05	+2259 POS	AT		CHARM SL	Charm Sciences	128	6/14
CHARM	STDP-018B	6/14	1/12/14	3/12/14	1/12/14	08:15	08:25	+1833 POS	JM		CHARM SL	Charm Sciences	128	6/14

EXAMPLE



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Facility/Laboratory Name: Utter's Dairy

**Negative Control Suitability Test**

**Negative Control Information**

**Test Kit Information**

Source (bulk tank, silo, tanker, etc)Date	ID # ( tanker license #, silo#, etc)	Date Prepared	Expiration Date	Date Tested	Start Test Time	Read Results Time	Test Results Negative Control	Analyst ID# or Initials		Test Kit Used	Manufacturer	Lot #	Mfg. Expiration Date
<b>Tanker 1/10/14</b>	<b>PY3649C</b>	<b>1/10/14</b>	<b>1/13/14</b>	<b>1/10/14</b>	<b>08:35</b>	<b>08:45</b>	<b>0.67/NF</b>	<b>AT</b>		<b>IDEXX SNAP</b>	<b>IDEXX</b>	<b>KD143</b>	<b>4/30/14</b>
<b>Tanker 1/12/14</b>	<b>PT5058C</b>	<b>1/12/14</b>	<b>1/15/14</b>	<b>1/12/14</b>	<b>07:55</b>	<b>08:05</b>	<b>0.59/NF</b>	<b>AT</b>		<b>IDEXX SNAP</b>	<b>IDEXX</b>	<b>KD143</b>	<b>4/30/14</b>
<b>Tanker 1/14/14</b>	<b>AF21987</b>	<b>1/14/14</b>	<b>3/14/14</b>	<b>1/10/14</b>	<b>08:15</b>	<b>08:25</b>	<b>0.87/NF</b>	<b>JM</b>		<b>IDEXX SNAP</b>	<b>IDEXX</b>	<b>KD143</b>	<b>4/30/14</b>

EXAMPLE

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Facility/Laboratory Name: Utter's Dairy

**Negative Control Suitability Test**

**Negative Control Information**

**Test Kit Information**

Source (bulk tank, silo, tanker, etc)Date	ID # ( tanker license #, silo#, etc)	Date Prepared	Expiration Date	Date Tested	Start Test Time	Read Results Time	Test Results Negative Control	Analyst ID# or Initials		Test Kit Used	Manufacturer	Lot #	Mfg. Expiration Date
Tanker 1/10/14	PY3649C	1/10/14	1/13/14	1/10/14	08:35	08:45	-1498 NF	AT		Charm SL	Charm Sciences	127	4/14
Tanker 1/12/14	PT5058C	1/12/14	1/15/14	1/12/14	07:55	08:05	-2498 NF	AT		Charm SL	Charm Sciences	128	6/14
Tanker 1/14/14	AF20598	1/14/14	3/14/14	1/14/14	08:15	08:25	-1983 NF	JM		Charm SL	Charm Sciences	128	6/14

EXAMPLE



Facility/Laboratory Name: Utter's Dairy

Year 2014

**THERMOMETER ACCURACY CHECK LOG**

Date NIST Tested	NIST	Serial /ID Number	Range	Graduation Interval	Calibration points	Ice point result	Correction Factor <sup>7</sup> °C	Analyst
1/6/14	NIST 1	F95-389	-1 to 101C	0.2	0,32,45,64,85	0.0C	0.0	JM
1/8/14	NIST 2	3697	-50 to 10C	0.2	-30, -15, 0	0.0C	0.0	JM
Date Tested	Test thermometer Location of use	Serial Number	Lab ID	Temp range of use °C	Temp of Test Thermometer °C	Temp and ID of NIST Reference Thermometer °C	Correction Factor °C	Analyst
1/6/14	Sampling	J3398	TC1	0.0-4.5	0.2	0.0 NIST 1	-0.2	JM
1/6/14	Sample receiving	J6689	TC2	0.0-4.5	0.0	0.0 NIST 1	0.0	JM
1/6/14	Fridge, top shelf	Ertco 14479	F1	0.0-4.5	0.6	0.0 NIST 1	-0.6	JM
1/6/14	Fridge, bottom shelf	Ertco 1245	F2	0.0-4.5	-0.2	0.0 NIST 1	+0.2	JM
1/7/14	Incubator, top shelf	Ertco 6695	I1	31-33	31.5	32.1 NIST 1	+0.6	JM
1/7/14	Incubator, bottom shelf	Ertco 1176	I2	31-33	31.9	32.1 NIST 1	+0.2	JM
1/7/14	Charm SL heater block	Ertco 5572	HB1	55-57	56.2	56.0 NIST 1	-0.2	JM
1/8/14	Freezer	Fisher F669	FZ1	<-15.0	-18.2	-18.6 NIST 2	-0.4	JM

- To be done before initial use and at least annually thereafter.
- National Institute of Standards and Testing (NIST) Certified thermometer, or equivalent, with a certificate of calibration.
- Range of test thermometers appropriate for designated use.
- Accuracy of test thermometers checked against certified thermometer.
- Accurate to ± 1.0°C when checked at temperature(s) of use.
- Results recorded and thermometers tagged with the following information: Identification, date of check, temperature of check, correction factor(s) and analyst ID.
- If NIST has a correction other than 0.0°C, use form BFSLS 515a.



Facility/Laboratory Name: Northpoint Laboratory Year 2014

**THERMOMETER ACCURACY CHECK LOG**

Date NIST Tested	NIST	Serial /ID Number	Range	Graduation Interval	Calibration points	Ice point result	Correction Factor °C	Analyst ID		
1/6/14	NIST 1	F95-389	-1 to 101C	0.2	0,32,45,64, 85	0.0C	0.0	JM		
1/8/14	NIST 2	3697	-50 to 10C	0.2	-30, -15, 0	0.3C	-0.3	JM		
Date Tested	Test Thermometer Location of use	Serial Number	Lab ID	Temp range of use °C	Temp of Test Thermometer °C	Read Temp and ID of NIST Reference Thermometer °C	Adjusted NIST Reading °C	Correction Factor of Test Thermometer °C	Analyst ID	
1/6/14	Sampling	J3398	TC1	0.0-4.5	0.2	0.0	0.0	-0.2	JM	
1/6/14	Sample receiving	J6689	TC2	0.0-4.5	0.0	NIST 1	0.0	0.0	JM	
1/6/14	Fridge, top shelf	Ertco 14479	F1	0.0-4.5	0.6	NIST 1	0.0	-0.6	JM	
1/6/14	Fridge, bottom shelf	Ertco 1245	F2	0.0-4.5	-0.2	NIST 1	0.0	+0.2	JM	
1/7/14	Incubator, top shelf	Ertco 6695	I1	31-33	31.5	NIST 1	32.1	+0.6	JM	
1/7/14	Incubator, bottom shelf	Ertco 1176	I2	31-33	31.9	NIST 1	32.1	+0.2	JM	
1/7/14	Charm SL heater block	Ertco 5572	HB1	55-57	56.2	NIST 1	56.0	-0.2	JM	
1/8/14	Freezer	Fisher F669	FZ1	<-15.0	-18.2	NIST 1	-18.6	-18.9	-0.7	JM
						NIST 2				

- To be done before initial use and at least annually thereafter.
- National Institute of Standards and Testing (NIST) Certified thermometer, or equivalent, with a certificate of calibration.
- Range of test thermometers appropriate for designated use.
- Accuracy of test thermometers checked against certified thermometer.
- Accurate to ± 1.0°C when checked at temperature(s) of use.
- Results recorded and thermometers tagged with the following information: Identification, date of check, temperature of check, correction factor(s) and analyst ID.



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Facility/Laboratory Name: Utter's Dairy

### Annual Appendix N Training Log

Name	PDA Analyst #	Position (CIS or IS or IA)	Date of Initial Training <sup>1</sup>	Date of On-site Review by IS <sup>2</sup>	Date of On-site review by State LEO <sup>3</sup>	Annual Split Sample Participation Date	Results from Split Samples (Pass/Fail)
Alyssa Thomas	03	IA	4/15/12	3/1/13	NA	3/12/13	PASS
Jeff Michaels	02	IA	10/19/13	3/1/13	NA	3/12/13	PASS
Jason Kirk	01	CIS	NA	NA	6/15/13	3/12/13	PASS
Alice Stone	04	CIS	3/3/12	NA	6/15/13	3/12/13	PASS

EXAMPLE

- Notes:
1. Date of the initial training for Industry Analyst (IA) to gain approval for testing.
  2. Date of annual in-house training and observation of the IA by the Supervisor.
  3. Date of audit with state LEO. Audit participation is optional for IA's and mandatory for all Industry Supervisors.
  4. All IA's and Supervisory must have a successful participation in the annual split samples to maintain approval/certification.

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**APPENDIX N TRAINING SESSION**  
**APPROVAL REQUEST FOR NEW ANALYST**

The following individuals have participated in training at: (Facility) \_\_\_\_\_ in (Town) \_\_\_\_\_ PA, concerning the Appendix N Testing Program for Drug Residues for (test) \_\_\_\_\_.

This training was held on \_\_\_\_\_, 20\_\_ by \_\_\_\_\_  
Information and materials presented dealt with the review of the (current) Pasteurized Milk Ordinance (PMO) - Appendix N Testing Program for Drug Residues, Industry Analyst, Industry Supervisor and Certified Industry Supervisor responsibilities. FDA 2400 forms and product inserts, along with quality control records, were used to evaluate approved methods for testing for animal drug residues. Each analyst properly demonstrated testing procedure of approved Appendix N method used at this facility.

The undersigned have been trained in the Appendix N requirements. They understand the responsibilities associated with this testing procedure.

DETERMINED BY FACILITY TRAINER			DETERMINED BY LABORATORY EVALUATION OFFICER		
Name of Participant (print)	SIGNATURE of Participant	Date Trained	Classification	Status	PDA #

Classification: IA= Ind. Analyst, IS = Ind. Supervisor, CIS = Certified Ind. Supervisor    Status: F<sup>A</sup>-Fully Approved, C<sup>A</sup> = Conditionally Approved, P<sup>A</sup> = Provisionally Approved

\_\_\_\_\_  
Facility Supervisor Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
State Laboratory Evaluation Officer Signature

\_\_\_\_\_  
Date Approved

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## APPENDIX N TRAINING SESSION APPROVAL REQUEST FOR NEW ANALYST

The following individuals have participated in training at: (Facility) Utter's Dairy in (Town) Hometown PA, concerning the Appendix N Testing Program for Drug Residues for (test) Charm SL.

This training was held on October 19, 20 13 by Jason Kirk, CIS

Information and materials presented dealt with the review of the (current) Pasteurized Milk Ordinance (PMO) - Appendix N Testing Program for Drug Residues, Industry Analyst, Industry Supervisor and Certified Industry Supervisor responsibilities. FDA 2400 forms and product inserts, along with quality control records, were used to evaluate approved methods for testing for animal drug residues. Each analyst properly demonstrated testing procedure of approved Appendix N method used at this facility.

The undersigned have been trained in the Appendix N requirements. They understand the responsibilities associated with this testing procedure.

DETERMINED BY FACILITY TRAINER			DETERMINED BY LABORATORY EVALUATION OFFICER		
Name of Participant (print)	SIGNATURE of Participant	Date Trained	Classification	Status	PDA #
Jeff Michaels		10/19/13	IS	Ca	03

EXAMPLE

Classification: IA= Ind. Analyst, IS = Ind. Supervisor, CIS = Certified Ind. Supervisor Status: F<sup>A</sup>-Fully Approved, C<sup>A</sup> = Conditionally Approved, P<sup>A</sup> = Provisionally Approved

\_\_\_\_\_  
Facility Supervisor Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
State Laboratory Evaluation Officer Signature

\_\_\_\_\_  
Date Approved

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Facility/Laboratory Name: \_\_\_\_\_

**SNAPSHOT PERFORMANCE CHECK SET**

YEAR: \_\_\_\_\_ MONTH: \_\_\_\_\_

SERIAL # OF PERFORMANCE CHECK SET: \_\_\_\_\_

DAY	DEVICE 1:C/S _____	DEVICE 2:C/S _____	ANALYST ID# OR INITIALS
	-.15 _____ +.15 _____	-.30 _____ +.30 _____	
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			
18			
19			
20			
21			
22			
23			
24			
25			
26			
27			
28			
29			
30			
31			

1. Performance Check Set needs to be done day of use along with a positive and negative control.

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Facility/Laboratory Name: WIDE CREEK FARMS

**SNAPSHOT PERFORMANCE CHECK SET**

YEAR: 2013

MONTH: December

SERIAL # OF PERFORMANCE CHECK SET: SNAP001347

DAY	DEVICE 1:C/S = <u>0.73</u>	DEVICE 2:C/S = <u>1.55</u>	ANALYST ID# OR INITIALS
	<u>-.15 = .58</u> <u>+.15 = .88</u>	<u>-.30 = 1.25</u> <u>+.30 = 1.85</u>	
1	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
2	<u>.76</u>	<u>1.58</u>	<u>JK, #01</u>
3	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
4	<u>.77</u>	<u>1.59</u>	<u>AT, #03</u>
5	<u>.76</u>	<u>1.58</u>	<u>JM, #02</u>
6	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
7	<u>.77</u>	<u>1.59</u>	<u>JK, #01</u>
8	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
9	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
10	<u>.77</u>	<u>1.58</u>	<u>JM, #02</u>
11	<u>.76</u>	<u>1.58</u>	<u>AT, #03</u>
12	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
13	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
14	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
15	<u>.77</u>	<u>1.58</u>	<u>JM, #02</u>
16	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
17	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
18	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
19	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
20	<u>.77</u>	<u>1.58</u>	<u>JM, #02</u>
21	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
22	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
23	<u>.77</u>	<u>1.59</u>	<u>JK, #01</u>
24	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
25	<u>.79</u>	<u>1.58</u>	<u>AT, #03</u>
26	<u>.77</u>	<u>1.58</u>	<u>JM, #02</u>
27	<u>.77</u>	<u>1.58</u>	<u>AT, #03</u>
28	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
29	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
30	<u>.77</u>	<u>1.58</u>	<u>JK, #01</u>
31	<u>.77</u>	<u>1.58</u>	<u>JM, #02</u>

1. Performance Check Set needs to be done day of use along with a positive and negative control.

Facility/Laboratory Name: \_\_\_\_\_

**CHARM ROSA READER (ROSA Reader, ROSA Pearl Reader or Charm Sciences equivalent)**

**PRIMARY CALIBRATION STRIPS**

YEAR \_\_\_\_\_ MONTH \_\_\_\_\_

SERIAL # OF PRIMARY CALIBRATION STRIPS \_\_\_\_\_

DAY	<u>LOW RANGE:</u>		<u>HIGH RANGE:</u>		ANALYST ID# OR INITIALS
	-20%	+20%	-20%	+20%	
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					
31					

1. Primary Calibration Strips need to be done day of use along with a positive and negative control.
2. Primary Calibration Strips match ROSA serial number. Calibration strips are specific to an individual reader. Do not interchange strips between different readers.

Facility/Laboratory Name: WIDE CREEK FARMS

**CHARM ROSA READER (ROSA Reader, ROSA Pearl Reader or Charm Sciences equivalent)**

**PRIMARY CALIBRATION STRIPS**

YEAR 2013

MONTH December

SERIAL #(S) OF PRIMARY CALIBRATION STRIPS RR0795

DAY	LOW RANGE:		HIGH RANGE:		ANALYST ID# OR INITIALS
	-20%	+20%	-20%	+20%	
1	-1063	-1594	+1297	+1945	JK
2	-1246	-1445	+1391	+1685	JK
3					
4					
5	-1330		+1401		AT
6					
7	-1455		+1555		JM
8	-1501		+1667		JM
9					
10					
11	-1422		+1322		JK
12					
13	-1456		+1455		JK
14	-1099		+1455		JK
15					
16					
17					
18	-1363		+1537		AT
19					
20	-1489		+1372		JM
21					
22					
23	-1125		+1403		AT
24	-1199		+1743		JM
25					
26					
27	-1099		+1899		AT
28					
29					
30					
31	-1426		+1900		JK

**EXAMPLE**

1. Primary Calibration Strips need to be done day of use along with a positive and negative control.
2. Primary Calibration Strips match ROSA serial number. Calibration strips are specific to an individual reader. Do not interchange strips between different readers.

Please email  
**QUESTIONS OR COMMENTS to**  
**mhydock@pa.gov**