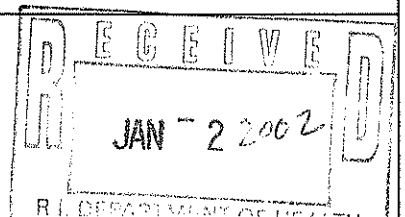


RHODE ISLAND DEPARTMENT OF HEALTH - OFFICE OF FOOD PROTECTION,
RM 203, CANNON BLDG., 3 CAPITOL HILL, PROVIDENCE, RI 02908

LAB #

SAMPLE COLLECTION FORM

DATE OF COLLECTION 12/12/01		DATE OF ANALYSIS 12/20-21/01	DATE OF REPORT 12/14/01	LAB SUP PCE	210957 12 AM 10:09			
CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM OYSTER'S	PRODUCT CODE/DOM		MOP	SAMPLE CODE 61		
EXP DATE	SIZE	BRAND NAME Geib	TEMP ESTAB		TEMP REC °C	TEMP ANALYSIS		
DATE OF SHIP	FROM LOT OF	COLLECTED AT Little Allen's Harbor	REASON 01		FOLLOW UP SAMPLE #1		SOURCE 10	
SHIPPER/PACKER & ADDRESS 76 Quaker Dr West Warwick 02883					ANALYSIS Metals		DATE PURCHASED 12/13/01	
COMPLAINT*					ORIGINAL CONTAINER YES NO		PRODUCT USED YES NO	
NAME & LOCATION OF STORE WHERE PURCHASED					AMOUNT REMAINING			
HOW STORED FROZEN COLD		IMPORT PRODUCT YES NO		INTERVIEWED BY	DATE	TIME		
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:								
SIGNED FROM John Miller		SIGNED TO THEODORE C. P. AD		DATE 12-12-01	TIME 10:15 AM	HOW STORED in ice		
PRINT NAME John Miller		PRINT NAME THEODORE C. P. AD		DATE 12-12-01	TIME 10:20 AM			
SIGNED FROM		SIGNED TO						
PRINT NAME		PRINT NAME						
1. CEREAL	2. MEAT PROT	3. TOT H ₂ O	4. SOY FL	5. NFD	6. ADD H ₂ O	7. TOT PROT	8. TOT FAT	
%	%	%	%	%	%	%	%	%
9. SORBATES	10. TBA	11. FFA	12. WT/VOL	13. NaNO ₂	14. EL'TROPHO	15. TOTAL SOLIDS	16. HISTAMINE	
ppm	ug mal/g	%	%	ppm	ppm	%	mg/100g	
17. NaCl	18. NH ₃	19. SULFITE	20. Hg	21. TVB	22. DOMOIC ACID	23. TMA	24. VITAMIN A	
%	mg/100g	ppm	ppm	mg N/100g	ug/ml	mgN/100g	IU/Qt	
25. pH	26. BRIX	27. INSECT	28. RODENT	29. BENZOT'S	30. ASCORB'S	31. INDOLE	32. VITAMIN D	
		%		ppm	ppm	ug/100g	IU/Qt	
33. PKG INT	34. AFLATOXIN	35. Pb	36. Cd	37. Cu	38. Cr	39. Zn	40. A _w	
	ppb	ppm	ppm	ppm	ppm	ppm		
41. Na	42. TSP	43. Ca	44. P	45. Mg	46. GLUTAMIC/MSG	47. ACETIC ACID	48. GLUCOSE	
mg/Serving		mg/100g	mg/100g	mg/100g	%	mg/100g	%	
47. FRUCTOSE	48. SUCROSE	49. LACTOSE	50. MALTOSE	51. YEAST	52. MOLD	53. PSP	54. OTHER	
%	%	%	%	%	%	%	%	
56. FECAL/MPN	57. TOT COLIFORM/MPN	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO	
64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC				
COLLECTOR'S NOTES: Samples from upwells Bill Geib case Water Temp 43°				LABORATORY NOTES: Ni: 1.86 ppm Pb: 2.44 ppm				
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE				
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*				CONCLUSION: VIOLATION OF FOOD PROTECTION				
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.				REVIEWED BY:				
WHITE - DATA ENTRY				GOLDENROD - CONSUMER				



RHODE ISLAND DEPARTMENT OF HEALTH - OFFICE OF FOOD PROTECTION,
RM 203, CANNON BLDG., 3 CAPITOL HILL, PROVIDENCE, RI 02908

LAB # 15 213115 29-02 9:22

SAMPLE COLLECTION FORM

DATE OF COLLECTION 3/28/02		DATE OF ANALYSIS 3-29-02		DATE OF REPORT 4-2-02		LAB SUP PCE	
CONDITION HOT FROZEN COLD OTHER		SEALING YES NO		ITEM OYSTERS		PRODUCT CODE/DOM	
EXP DATE		SIZE		BRAND NAME		TEMP ESTAB	
DATE OF SHIP		FROM LOT OF		COLLECTED AT Geib lease		REASON 01	
SHIPPER/PACKER & ADDRESS		ADDRESS		FOLLOW UP SAMPLE #1 SM 11 SM 13 SM 14		SOURCE 10	
COMPLAINT*		ORIGINAL CONTAINER YES NO		ANALYSIS 246, 13		DATE PURCHASED	
NAME & LOCATION OF STORE WHERE PURCHASED		PRODUCT USED YES NO		AMOUNT REMAINING			
HOW STORED FROZEN COLD		AMBIENT		IMPORT PRODUCT YES NO		INTERVIEWED BY	
DATE		TIME		TIME		HOW STORED	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:							
SIGNED FROM John Miller		SIGNED TO Phum Tun		DATE 3-29-02		TIME 9:30	
AGENT NAME 164 John Miller		PRINT NAME Phum Tun		SIGNED TO Kerry Patterson		DATE 3-29-02	
SIGNED FROM Kerry Patterson		SIGNED TO Chris Eddy		DATE 4/2/02		TIME 10:40	
PRINT NAME Kerry Patterson		PRINT NAME Chris Eddy					
1. CEREAL		2. MEAT PROT		3. TOT H ₂ O		4. SOY FL	
%		%		%		%	
9. SORBATES		10. TBA		11. FFA		12. WT/VOL	
ppm		ug/ml/g		%		%	
17. NaCl		18. NH ₃		19. SULFITE		20. Hg	
%		mg/100g		ppm		ppm	
25. pH		26. BRIX		27. INSECT		28. RODENT	
		%					
33. PKG INT		34. AFLATOXIN		35. Pb		36. Cd	
		ppb		0.28 ppm		0.30 ppm	
41. Na		42. TSP		43. Ca		44. P	
mg/Serving				mg/100g		mg/100g	
47. FRUCTOSE		48. SUCROSE		49. LACTOSE		50. MALTOS	
%		%		%		%	
56. FECAL/MPN		57. TOT COLIFORM/MPN		58. CL BOT		59. CL PERF	
220		220					
64. SPC		65. SALMONELLA		66. B CEREUS		67. YERSINIA	
730						ORGANOLEPTIC	
COLLECTOR'S NOTES: Samples from grow out area. Placed there 9901 Grown AT lease only				LABORATORY NOTES: Fe: 22.0 ppm Ni: 1.32 ppm			
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON) FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE			
				CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY		REVIEWED BY:	
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.							
WHITE - DATA ENTRY		YELLOW - LAB		PINK - FOOD PROTECTION		GOLDENROD - CONSUMER	

LAB #

14

113115 29# 922

SAMPLE COLLECTION FORM

DATE OF COLLECTION 3/28/02		DATE OF ANALYSIS 3-25-02		DATE OF REPORT 4-2-02		LAB SUP TJ	
CONDITION HOT FROZEN COLD OTHER		SEALED YES NO		ITEM OYSTERS		PRODUCT CODE/DOM	
EXP DATE		SIZE		BRAND NAME		TEMP ESTAB	
DATE OF SHIP		FROM LOT OF		COLLECTED AT Geib lease		REASON 01	
SHIPPER/PACKER & ADDRESS		ADDRESS		FOLLOW UP SAMPLE #1 SM 11 SM 13 SM 27		SOURCE 10	
COMPLAINT*		ORIGINAL CONTAINER YES NO		DATE PURCHASED		ANALYSIS 29(8,13)	
NAME & LOCATION OF STORE WHERE PURCHASED		PRODUCT USED YES NO		AMOUNT REMAINING			
HOW STORED FROZEN COLD		AMBIENT		IMPORT PRODUCT YES NO		INTERVIEWED BY	
DATE		TIME		TIME		AMOUNT REMAINING	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC...							
SIGNED FROM John Miller		SIGNED TO Phung Tim		DATE 3-29-02		TIME 9:30	
AGENT PRINT NAME 164 John Miller		PRINT NAME Phung Tim		DATE 3-29-02		TIME 10:00	
SIGNED FROM Phung Tim		SIGNED TO Kerry Patterson		DATE 3-29-02		TIME 10:00	
PRINT NAME Phung Tim		PRINT NAME Kerry Patterson		DATE 4-2-02		TIME 10:40	
SIGNED FROM Kerry Patterson		SIGNED TO Chris ELLI		DATE 4-2-02		TIME 10:40	
PRINT NAME Kerry Patterson		PRINT NAME Chris ELLI		DATE		TIME	
1. CEREAL		2. MEAT/POULTRY		3. TOT H ₂ O		4. SOY FL	
5. NFDM		6. ADD H ₂ O		7. TOT PROT		8. TOT FAT	
9. SORBATES		10. TBA		11. FFA		12. WT/VOL	
13. NaNO ₂		14. EL TROPHO		15. TOTAL SOLIDS		16. HISTAMINE	
17. NaCl		18. NH ₃		19. SULFITE		20. Hg	
21. TVB		22. DOMOIC ACID		23. TMA		24. VITAMIN A	
25. pH		26. BRIX		27. INSECT		28. RODENT	
29. BENZOT'S		30. ASCORB'S		31. INDOLE		32. VITAMIN D	
33. PKG INT		34. AFLATOXIN		35. Pb		36. Cd	
37. Cu		38. Cr		39. Zn		40. A _w	
41. Na		42. TSP		43. Ca		44. P	
45. Mg		46. GLUTAMIC/MSG		47. ACETIC ACID		48. GLUCOSE	
49. LACTOSE		50. MALTOS		51. YEAST		52. MOLD	
53. PSP		54. OTHER		55. CL BOT		56. CL PERF	
57. CL BOT		58. CL PERF		59. COAG STAPH		60. NON-COAG STAPH	
61. NON-COAG STAPH		62. LISTERIA		63. CAMPYLO		64. SPC	
65. SALMONELLA		66. B CEREUS		67. YERSINIA		ORGANOLEPTIC	

COLLECTOR'S NOTES: Sample from grow out Placed thru SUMMER 2000 2 WINTERS AT LEASE		LABORATORY NOTES: LAB 14 Fe: 21.4 ppm Ni: 1.24 ppm	
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)		ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE	
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*		CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY	
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.		REVIEWED BY:	
WHITE - DATA ENTRY		GOLDENROD - CONSUMER	

SAMPLE COLLECTION FORM

LAB #

DATE OF COLLECTION 8/14/98		DATE OF ANALYSIS 8/13/98		DATE OF REPORT 8/17/98		LAB SUP PCE	
CONDITION HOT FROZEN COLD OTHER		ITEM OYSTERS		PRODUCT CODE/DOM		MOP	
EXP DATE		BRAND NAME		TEMP ESTAB		TEMP REC °C	
DATE OF SHIP		FROM LOT OF		COLLECTED AT Biltington Cove Marina		REASON 01	
SHIPPER/PACKER & ADDRESS		ADDRESS		FOLLOW UP SAMPLE #1		SOURCE 10	
COMPLAINT*		ORIGINAL CONTAINER YES NO		DATE PURCHASED		ANALYSIS 13	
NAME & LOCATION OF STORE WHERE PURCHASED		PRODUCT USED YES NO		AMOUNT REMAINING			
HOW STORED FROZEN COLD		IMPORT PRODUCT YES NO		INTERVIEWED BY		DATE	
AMBIENT				TIME		AMOUNT REMAINING	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:							
SIGNED FROM John Miller		SIGNED TO M. Sullivan		DATE 8/14/98		TIME 1:40	
AGENT'S PRINT NAME 164 John Miller		PRINT NAME M. Sullivan				HOW STORED Ambient	
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
1. CEREAL	2. MEAT PROT	3. TOT H ₂ O	4. SOY FL	5. NFDM	6. ADD H ₂ O	7. TOT PROT	8. TOT FAT
%	%	%	%	%	%	%	%
9. SORBATES	10. TBA	11. FFA	12. WT/VOL	13. NaNO ₂	14. EL'TROPHO	15. TOTAL SOLIDS	16. HISTAMINE
ppm	ug mal/g	%	%	ppm	ppm	%	mg/100g
17. NaCl	18. NH ₃	19. SULFITE	20. Hg	21. TVB	22. DOMOIC ACID	23. TMA	24. VITAMIN A
%	mg/100g	ppm	ppm	mg N/100g	ug/ml	mgN/100g	IU/Qt
25. pH	26. BRUX	27. INSECT	28. RODENT	29. BENZOT'S	30. ASCORB'S	31. INDOLE	32. VITAMIN D
	%	%	%	ppm	ppm	ug/100g	IU/Qt
33. PKG INT	34. AFLATOXIN	35. Pb	36. Cd	37. Cu	38. Cr	39. Zn	40. A _w
	ppb	0.47 ppm	0.45 ppm	127 ppm	60.15 ppm	798 ppm	
41. Na	42. TSP	43. Ca	44. P	45. Mg	46. GLUTAMIC MSG	47. ACETIC ACID	48. GLUCOSE
mg/Serving		mg/100g	mg/100g	mg/100g	%	mg/100g	%
49. FRUCTOSE	48. SUCROSE	49. LACTOSE	50. MALTOS	51. YEAST	52. MOLD	53. PSP	54. OTHER
%	%	%	%	%	%	%	%
55. FECAL/MPN	57. TOT COLIFORM/MPN	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO
64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC			
COLLECTOR'S NOTES: Monastom Oyster nursery stock. approx. 36mm				LABORATORY NOTES: Fe: 133 ppm			
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE			
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*				CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY			
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.				REVIEWED BY:			
WHITE - DATA ENTRY				YELLOW - LAB			
				PINK - FOOD PROTECTION			
				GOLDENROD - CONSUMER			

SAMPLE COLLECTION FORM

202209 16 PM 1:52

DATE OF COLLECTION 11/14/00		Anal By MCS	DATE OF ANALYSIS 11/29/00	DATE OF REPORT 11/30/00	LAB SUP PCE		
CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM OYSTERS	PRODUCT CODE/DOM		MOP	SAMPLE CODE 61	
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB		TEMP REC °C	TEMP ANALYSIS	
DATE OF SHIP	FROM LOT OF	COLLECTED AT Point Judith Pond	REASON 04				
		ADDRESS Beach Island	FOLLOW UP SAMPLE #1		SOURCE 10		
SHIPPER/PACKER & ADDRESS				ANALYSIS 13			
COMPLAINT*					ORIGINAL CONTAINER YES NO	DATE PURCHASED	
NAME & LOCATION OF STORE WHERE PURCHASED					PRODUCT USED YES NO		
HOW STORED FROZEN COLD	AMBIENT	IMPORT PRODUCT YES NO	INTERVIEWED BY	DATE	TIME	AMOUNT REMAINING	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:							
SIGNED FROM John Muller		SIGNED TO Chris Ellis		DATE 11/16/00	TIME 2:00	HOW STORED on ice	
AGENT # PRINT NAME 164 John Muller		PRINT NAME Chris Ellis					
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
1. CEREAL	2. MEAT PROT	3. TOT H ₂ O	4. SOY FL	5. NFDM	6. ADD H ₂ O	7. TOT PROT	8. TOT FAT
%	%	%	%	%	%	%	%
9. SORBATES	10. TBA	11. FFA	12. WT/VOL	13. NaNO ₂	14. EL'TROPHO	15. TOTAL SOLIDS	16. HISTAMINE
ppm	ug mal/g	%		ppm		%	mg/100g
17. NaCl	18. NH ₃	19. SULFITE	20. Hg	21. TVB	22. DOMOIC ACID	23. TMA	24. VITAMIN A
%	mg/100g	ppm	ppm	mg N/100g	ug/ml	mgN/100g	IU/Qt
25. pH	26. BRIX	27. INSECT	28. RODENT	29. BENZOT'S	30. ASCORB'S	31. INDOLE	32. VITAMIN D
	%			ppm	ppm	ug/100g	IU/Qt
33. PKG INT	34. AFLATOXIN	35. Pb	36. Cd	37. Cu	38. Cr	39. Zn	40. A _w
	ppb	0.77 ppm	0.17 ppm	25.4 ppm	0.34 ppm	590 ppm	
41. Na	42. TSP	43. Ca	44. P	45. Mg	46. GLUTAMIC/MSG	47. ACETIC ACID	48. GLUCOSE
mg/Serving		mg/100g	mg/100g	mg/100g	%	mg/100g	%
47. FRUCTOSE	48. SUCROSE	49. LACTOSE	50. MALTOS	51. YEAST	52. MOLD	53. PSP	54. OTHER
%	%	%	%	%			
56. FECAL/MPN	57. TOT COLIFORM/MPN	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO
64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC			
COLLECTOR'S NOTES: Samples collected by Bot R results				LABORATORY NOTES: Fe: 26.9 ppm			
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE		CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY	
						REVIEWED BY:	
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*							
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.							
WHITE - DATA ENTRY		YELLOW - LAB		PINK - FOOD PROTECTION		GOLDENROD - CONSUMER	

SAMPLE COLLECTION FORM

198251 13 AM 10:32

DATE OF COLLECTION 7/13/00		DATE OF ANALYSIS 8/27/00		DATE OF REPORT 8/27/00		LAB SUP PCE	
CONDITION HOT FROZEN COLD OTHER		ITEM OYSTERS		PRODUCT CODE/DOM		MOP	
EXP DATE		BRAND NAME		TEMP ESTAB		TEMP REC °C	
DATE OF SHIP		FROM LOT OF		COLLECTED AT MOONSTONE OYSTER		REASON 01	
SHIPPER/PACKER & ADDRESS		ADDRESS		FOLLOW UP SAMPLE #1		SOURCE 02	
COMPLAINT*		ORIGINAL CONTAINER YES NO		DATE PURCHASED		ANALYSIS 13	
NAME & LOCATION OF STORE WHERE PURCHASED		PRODUCT USED YES NO		AMOUNT REMAINING			
HOW STORED FROZEN COLD		IMPORT PRODUCT YES NO		INTERVIEWED BY		DATE	
AMBIENT				TIME			
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:							
SIGNED FROM AGENT # PRINT NAME SIGNED FROM		SIGNED TO PRINT NAME SIGNED TO PRINT NAME		DATE 7/13/00		TIME 10:35	
HOW STORED Ambient							
1. CEREAL		2. MEAT PROT		3. TOT H ₂ O		4. SOY FL	
%		%		%		%	
9. SORBATES		10. TBA		11. FFA		12. WT/VOL	
ppm		ug mal/g		%		%	
17. NaCl		18. NH ₃		19. SULFITE		20. Hg	
%		mg/100g		ppm		ppm	
25. pH		26. BRIX		27. INSECT		28. RODENT	
		%		ppm		ppm	
33. PKG INT		34. AFLATOXIN		35. Pb		36. Cd	
		ppb		<0.54 ppm		0.19 ppm	
41. Na		42. TSP		43. Ca		44. P	
mg/Serving				mg/100g		mg/100g	
47. FRUCTOSE		48. SUCROSE		49. LACTOSE		50. MALTOS	
%		%		%		%	
56. FECAL/MPN		57. TOT COLIFORM/MPN		58. CL BOT		59. CL PERF	
		%					
64. SPC		65. SALMONELLA		66. B CEREUS		67. YERSINIA	
						ORGANOLEPTIC	
COLLECTOR'S NOTES: Cage #24 oldest system on lease planted mix-lar 98				LABORATORY NOTES: Fe: 31.4 ppm			
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE			
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*				CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY			
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.				REVIEWED BY:			
WHITE - DATA ENTRY				YELLOW - LAB			
				PINK - FOOD PROTECTION			
				GOLDENROD - CONSUMER			

RHODE ISLAND DEPARTMENT OF HEALTH - OFFICE OF FOOD PROTECTION,
RM 203, CANNON BLDG., 3 CAPITOL HILL, PROVIDENCE, RI 02908

SAMPLE COLLECTION FORM

LAB #

198250 13 AM 10-32

DATE OF COLLECTION 7/13/00		DATE OF ANALYSIS 10/27/00		DATE OF REPORT 10/27/00		LAB SUP PCE	
CONDITION HOT ☐ FROZEN ☒ COLD ☐ OTHER ☐		ITEM OYSTERS		PRODUCT CODE/DOM		MOP	
EXP DATE		BRAND NAME		TEMP ESTAB		TEMP REC °C	
DATE OF SHIP		FROM LOT OF		COLLECTED AT MOONSTONE OYSTER		REASON 01	
SHIPPER/PACKER & ADDRESS		ADDRESS		FOLLOW UP SAMPLE #1		SOURCE 02	
COMPLAINT*		NAME & LOCATION OF STORE WHERE PURCHASED		ORIGINAL CONTAINER YES ☐ NO ☐		DATE PURCHASED	
HOW STORED FROZEN ☐ COLD ☐ AMBIENT ☐		IMPORT PRODUCT YES ☐ NO ☐		INTERVIEWED BY		DATE	
TIME		TIME		TIME		AMOUNT REMAINING	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:							
SIGNED FROM John Miller		SIGNED TO Tracey Zampelon		DATE 7/13/00		TIME 10:35	
AGENT PRINT NAME 164 John Miller		PRINT NAME MAKELHUS LOA		HOW STORED ambient			
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
SIGNED FROM		SIGNED TO					
PRINT NAME		PRINT NAME					
1. CEREAL	2. MEAT PROT	3. TOT H ₂ O	4. SOY FL	5. NFDM	6. ADD H ₂ O	7. TOT PROT	8. TOT FAT
%	%	%	%	%	%	%	%
9. SORBATES	10. TBA	11. FFA	12. WT/VOL	13. NaNO ₂	14. EL'TROPHO	15. TOTAL SOLIDS	16. HISTAMINE
ppm	ug mal/g	%	%	ppm	ppm	%	mg/100g
17. NaCl	18. NH ₃	19. SULFITE	20. Hg	21. TVB	22. DOMOIC ACID	23. TMA	24. VITAMIN A
%	mg/100g	ppm	ppm	mg N/100g	ug/ml	mgN/100g	IU/Ql
25. pH	26. BRIX	27. INSECT	28. RODENT	29. BENZOT'S	30. ASCORB'S	31. INDOLE	32. VITAMIN D
	%			ppm	ppm	ug/100g	IU/Ql
33. PKG INT	34. AFLATOXIN	35. Pb	36. Cd	37. Cu	38. Cr	39. Zn	40. A _w
	ppb	20.54 ppm	0.18 ppm	13.2 ppm	20.48 ppm	578 ppm	
41. Na	42. TSP	43. Ca	44. P	45. Mg	46. GLUTAMIC/MSG	47. ACETIC ACID	48. GLUCOSE
mg/Serving		mg/100g	mg/100g	mg/100g	%	mg/100g	%
47. FRUCTOSE	48. SUCROSE	49. LACTOSE	50. MALTOS	51. YEAST	52. MOLD	53. PSP	54. OTHER
%	%	%	%	%	%	%	%
56. FECAL/MPN	57. TOT COLIFORM/MPN	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO
64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC			
COLLECTOR'S NOTES: Cage #18 July 99				LABORATORY NOTES: Fe: 34.7			
EVALUATION BY LAB:				ADMINISTRATION FOLLOW-UP:			
1. NOT AN FP OBLIGATION				1. CHECK ESTABLISHMENT			
2. FP VIOLATION - NO VIOLATION				2. ADDITIONAL SAMPLES			
3. FP ACTION INDICATED				3. EMBARGO			
4. INSUFFICIENT SAMPLE FOR ANALYSIS				4. REVIEW PROCESS			
5. INSUFFICIENT INFORMATION FOR ANALYSIS				5. NO FURTHER ACTION			
6. IMPROPER CHAIN OF CUSTODY				6. DISPOSE			
7. LAB UNABLE TO PERFORM TESTING (REASON)				CONCLUSION:			
				1. SATISFACTORY			
				2. QUESTIONABLE			
				3. VIOLATES STD			
				4. UNSATISFACTORY			
				REVIEWED BY:			
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*							
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.							
WHITE - DATA ENTRY		YELLOW - LAB		PINK - FOOD PROTECTION		GOLDENROD - CONSUMER	

RHODE ISLAND DEPARTMENT OF HEALTH - OFFICE OF FOOD PROTECTION,
RM 203, CANNON BLDG., 3 CAPITOL HILL, PROVIDENCE, RI 02908

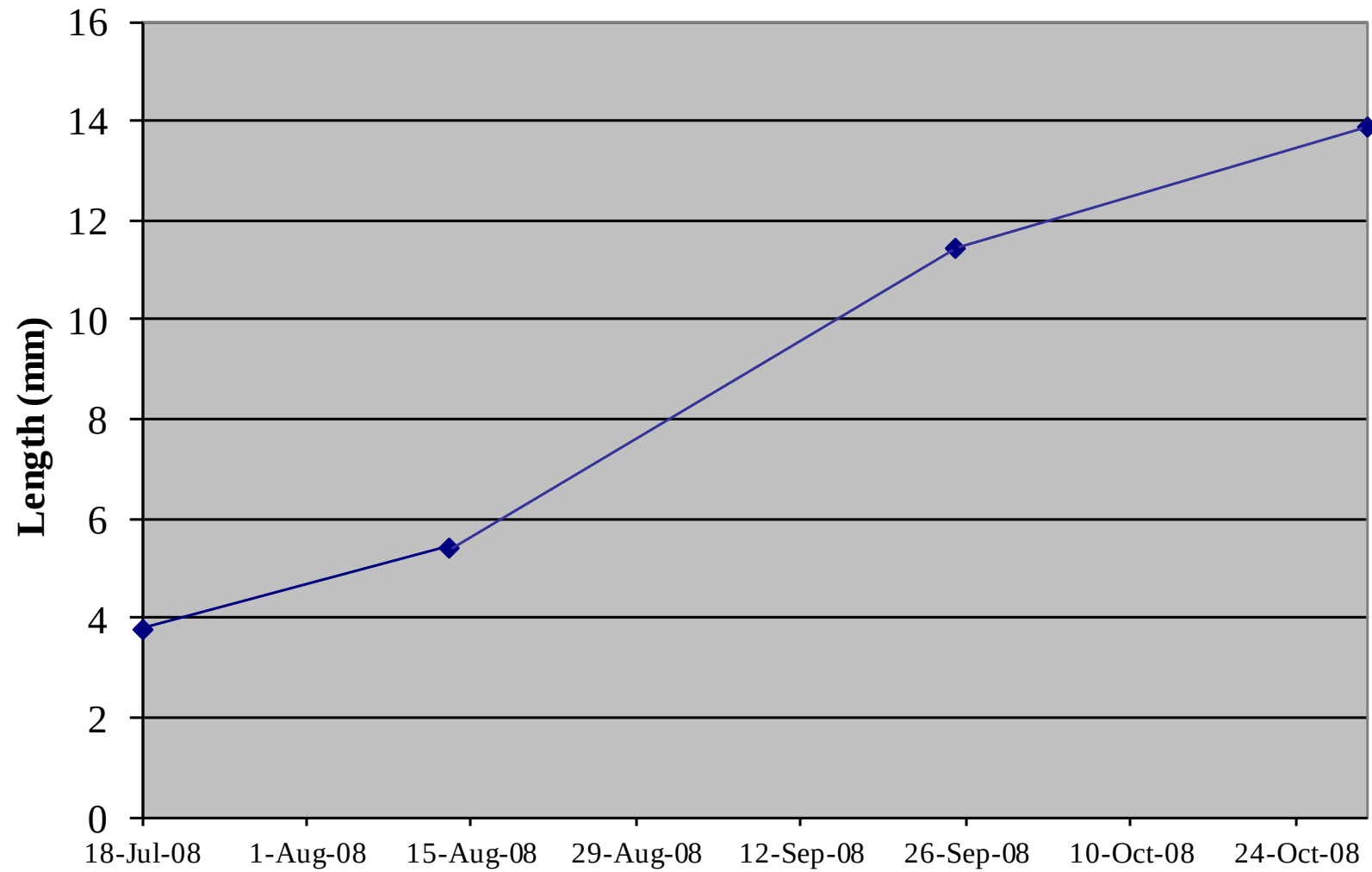
SAMPLE COLLECTION FORM

LAB #

198249 13 AM 10:32

DATE OF COLLECTION 7/13/00		DATE OF ANALYSIS 10/27/00	DATE OF REPORT 10/27/00	LAB SUP PCE				
CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM OYSTERS		PRODUCT CODE/DOM	MOP	SAMPLE CODE 61		
EXP DATE	SIZE	BRAND NAME		TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS		
DATE OF SHIP	FROM LOT OF	COLLECTED AT Moonstone Oyster				REASON 01		
SHIPPER/PACKER & ADDRESS				FOLLOW UP SAMPLE #1		SOURCE 02		
						ANALYSIS 13		
COMPLAINT*				ORIGINAL CONTAINER YES NO		DATE PURCHASED		
NAME & LOCATION OF STORE WHERE PURCHASED						PRODUCT USED YES NO		
HOW STORED FROZEN COLD		IMPORT PRODUCT YES NO		INTERVIEWED BY	DATE	TIME	AMOUNT REMAINING	
CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.								
SIGNED FROM John Miller		SIGNED TO Mary Lou Silva		DATE 7/13/00	TIME 10:35	HOW STORED Ambient		
AGENT PRINT NAME 164 John Miller		PRINT NAME MARY LOU SILVA						
SIGNED FROM		SIGNED TO						
PRINT NAME		PRINT NAME						
SIGNED FROM		SIGNED TO						
PRINT NAME		PRINT NAME						
1. CEREAL	2. MEAT PROT	3. TOT H ₂ O	4. SOY FL	5. NFDM	6. ADD H ₂ O	7. TOT PROT	8. TOT FAT	
%	%	%	%	%	%	%	%	
9. SORBATES	10. TBA	11. FFA	12. WT/VOL	13. NaNO ₂	14. EL'TROPHO	15. TOTAL SOLIDS	16. HISTAMINE	
ppm	ug mal/g	%		ppm		%	mg/100g	
17. NaCl	18. NH ₃	19. SULFITE	20. Hg	21. TVB	22. DOMOIC ACID	23. TMA	24. VITAMIN A	
%	mg/100g	ppm	ppm	mg N/100g	ug/ml	mgN/100g	IU/Qt	
25. pH	26. BRIX	27. INSECT	28. RODENT	29. BENZOT'S	30. ASCORB'S	31. INDOLE	32. VITAMIN D	
	%			ppm	ppm	ug/100g	IU/Qt	
33. PKG INT	34. AFLATOXIN	35. Pb	36. Cd	37. Cu	38. Cr	39. Zn	40. A _w	
	ppb	<0.54 ppm	0.19 ppm	60.9 ppm	<0.48 ppm	711 ppm		
41. Na	42. TSP	43. Ca	44. P	45. Mg	46. GLUTAMIC/MSG	47. ACETIC ACID	48. GLUCOSE	
mg/Serving		mg/100g	mg/100g	mg/100g	%	mg/100g	%	
47. FRUCTOSE	48. SUCROSE	49. LACTOSE	50. MALTOS	51. YEAST	52. MOLD	53. PSP	54. OTHER	
%	%	%	%	%				
56. FECAL/MPN	57. TOT COLIFORM/MPN	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO	
64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC				
COLLECTOR'S NOTES: Cage #238 Rept. 99				LABORATORY NOTES: Fe: 38.3 ppm OCT 30 2000				
EVALUATION BY LAB: 1. NOT AN FP OBLIGATION 2. FP VIOLATION - NO VIOLATION 3. FP ACTION INDICATED 4. INSUFFICIENT SAMPLE FOR ANALYSIS 5. INSUFFICIENT INFORMATION FOR ANALYSIS 6. IMPROPER CHAIN OF CUSTODY 7. LAB UNABLE TO PERFORM TESTING (REASON)				ADMINISTRATION FOLLOW-UP: 1. CHECK ESTABLISHMENT 2. ADDITIONAL SAMPLES 3. EMBARGO 4. REVIEW PROCESS 5. NO FURTHER ACTION 6. DISPOSE		CONCLUSION: 1. SATISFACTORY 2. QUESTIONABLE 3. VIOLATES STD 4. UNSATISFACTORY		REVIEWED BY:
FOOD QUALITY (SAFETY SHELF-LIFE & CONSUMER ACCEPTANCE) INVOLVES THE ENTIRE CHAIN OF PRODUCTION PROCESSING & DISTRIBUTION OF FOOD*								
* SAMPLE WILL BE MAINTAINED FOR THIRTY (30) DAYS AFTER ANALYSIS AND THEN DISPOSED OF BY THE LABORATORY.								
WHITE - DATA ENTRY			YELLOW - LAB			PINK - FOOD PROTECTION		
GOLDENROD - CONSUMER								

2008 RISA Quahog Seed growth



Warwick Cove Upweller

Quahog Seed

30-Oct-08

Note: µg/kg = ppb

Group (n=15)	avg Length (mm)	stdev	avg Live Weight (g)	stdev	avg Soft Tissue Wet Weight (g)	stdev			avg Hg/Soft Tissue Wet Weight (µg/kg)	stdev	avg Cr/Soft Tissue Wet Weight (µg/kg)	stdev	avg Fe/Soft Tissue Wet Weight* (µg/kg)	stdev	avg Ni/Soft Tissue Wet Weight (µg/kg)	stdev	avg Cu/Soft Tissue Wet Weight (µg/kg)	stdev
1	15.1	2.9	0.967	0.730	0.267	0.238			7.81		0.20		35.57		0.20		8.18	
2	12.6	1.6	0.545	0.202	0.139	0.056			9.41		0.28		34.00		0.22		11.80	
3	13.9	1.2	0.685	0.201	0.182	0.058			8.24		0.26		33.33		0.20		9.30	
Total	13.9	2.2	0.732	0.476	0.196	0.152			8.49	0.83	0.25	0.04	34.30	1.15	0.21	0.01	9.76	1.85
Group (n=15)					avg Soft Tissue Dry Weight (g)	stdev	avg % Dry Weight	stdev	avg Hg/Soft Tissue Dry Weight (µg/kg)	stdev	avg Cr/Soft Tissue Dry Weight (µg/kg)	stdev	avg Fe/Soft Tissue Dry Weight* (µg/kg)	stdev	avg Ni/Soft Tissue Dry Weight (µg/kg)	stdev	avg Cu/Soft Tissue Dry Weight (µg/kg)	stdev
1					0.041	0.041	14.8%	2.4%	52.75		1.38		240.70		1.37		55.33	
2					0.022	0.008	16.1%	1.5%	58.45		1.73		210.60		1.35		73.09	
3					0.027	0.008	15.2%	1.7%	54.22		1.70		219.20		1.31		61.16	
Total					0.030	0.025	15.4%	2.0%	55.14	2.96	1.60	0.19	223.50	15.50	1.34	0.03	63.19	9.05
Group (n=15)	avg Zn/Soft Tissue Wet Weight* (µg/kg)	stdev	avg As/Soft Tissue Wet Weight (µg/kg)	stdev	avg Se/Soft Tissue Wet Weight (µg/kg)	stdev	avg Sr/Soft Tissue Wet Weight (µg/kg)	stdev	avg Ag/Soft Tissue Wet Weight (µg/kg)	stdev	avg Cd/Soft Tissue Wet Weight (µg/kg)	stdev	avg Pb/Soft Tissue Wet Weight (µg/kg)	stdev				
1	55.10		1.77		0.87		15.28		0.03		0.06		0.31					
2	66.07		1.99		1.29		14.07		0.03		0.05		0.28					
3	55.07		1.55		0.53		11.94		0.03		0.11		0.26					
Total	58.75	6.34	1.77	0.22	0.89	0.38	13.76	1.69	0.03	0.00	0.07	0.03	0.28	0.03				
Group (n=15)	avg Zn/Soft Tissue Dry Weight* (µg/kg)	stdev	avg As/Soft Tissue Dry Weight (µg/kg)	stdev	avg Se/Soft Tissue Dry Weight (µg/kg)	stdev	avg Sr/Soft Tissue Dry Weight (µg/kg)	stdev	avg Ag/Soft Tissue Dry Weight (µg/kg)	stdev	avg Cd/Soft Tissue Dry Weight (µg/kg)	stdev	avg Pb/Soft Tissue Dry Weight (µg/kg)	stdev				
1	372.90		12.01		5.89		103.40		0.22		0.43		2.09					
2	409.30		12.32		7.97		87.14		0.16		0.29		1.76					
3	362.20		10.17		3.47		78.55		0.22		0.69		1.68					
Total	381.47	24.69	11.50	1.16	5.78	2.26	89.70	12.62	0.20	0.04	0.47	0.20	1.84	0.22				