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

LAB #

SAMPLE COLLECTION FORM

210957 12 AM 10:09

DATE OF COLLECTION		DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
12/12/01	Anal B mus/ Pec	12/20-12/21/01	12/21/01	PCE

CONDITION	SEALED	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
HOT FROZEN COLD OTHER	YES NO	OYSTER'S			61
EXP DATE	**SIZE**	**BRAND NAME**	**TEMP ESTAB**	**TEMP REC °C**	**TEMP ANALYSIS**
		Geib			
DATE OF SHIP	**FROM LOT OF**	**COLLECTED AT**			**REASON**
		Little Allen's HARBOR			01
		ADDRESS	**FOLLOW UP SAMPLE #1**		**SOURCE**
					10
SHIPPER/PACKER & ADDRESS					**ANALYSIS**
76 Quaker Dr West Warwick 02893			Metals		6, 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 Mellen	SIGNED TO	DATE 12.12.01	TIME 10:15 AM	HOW STORED	ICE
AGENT # PRINT NAME 164 John Mellen	PRINT NAME THEODORE C. PLINKAS				
SIGNED FROM	SIGNED TO				
PRINT NAME Theodore C. Plinkas	PRINT NAME	12.17.01	10:20 Am		
SIGNED FROM	SIGNED TO				
PRINT NAME	PRINT NAME				

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb 4.34 ppm	36. Cd 0.53 ppm	37. Cu 61.7 ppm	38. Cr 0.98 ppm	39. Zn 385 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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 upwelling
B. Geib Lease
Water Temp 43°

LABORATORY NOTES:

Ni: 1.86 ppm
Fe: 244 ppm

RECEIVED
JAN - 2 2002
RI DEPARTMENT OF HEALTH
DIVISION OF FOOD PROTECTION

EVALUATION BY LAB:	ADMINISTRATION FOLLOW-UP:	CONCLUSION:	REVIEWED BY:
1. NOT AN FP OBLIGATION	1. CHECK ESTABLISHMENT	1. SATISFACTORY	
2. FP VIOLATION - NO VIOLATION	2. ADDITIONAL SAMPLES	2. QUESTIONABLE	
3. FP ACTION INDICATED	3. EMBARGO	3. VIOLATES STD	
4. INSUFFICIENT SAMPLE FOR ANALYSIS	4. REVIEW PROCESS	4. UNSATISFACTORY	
5. INSUFFICIENT INFORMATION FOR ANALYSIS	5. NO FURTHER ACTION		
6. IMPROPER CHAIN OF CUSTODY	6. DISPOSE		
7. LAB UNABLE TO PERFORM TESTING (REASON)			

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

LAB # 15 313115 29 9:22

SAMPLE COLLECTION FORM

4/15/02 - 4/16/02 4/16/02 PLE

DATE OF COLLECTION	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
3/28/02 Paul By ICE/Pws	3.29.02	4.2.02	MP

CONDITION	SEALED	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
HOT FROZEN COLD OTHER	YES NO	OYSTERS			61
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Geib lease	01
		ADDRESS	SOURCE 10

FOLLOW UP SAMPLE #1 SM 11 SM 17 SM 17

ANALYSIS 24(6,13)

SHIPPER/PACKER & ADDRESS

COMPLAINT* | ORIGINAL CONTAINER YES NO | DATE PURCHASED

NAME & LOCATION OF STORE WHERE PURCHASED | PRODUCT USED YES NO

HOW STORED	IMPORT PRODUCT	INTERVIEWED BY	DATE	TIME	AMOUNT REMAINING
FROZEN AMBIENT COLD	YES NO				

CHAIN OF CUSTODY - DATE, TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:

SIGNED FROM John Miller	SIGNED TO Phan Tun	DATE 3-29-02	TIME 9.30	HOW STORED in cooler	
AGENT* PRINT NAME 16 4 John Miller	PRINT NAME				
SIGNED FROM Phan Tun	SIGNED TO Kerry Patterson	3-29-02	10:00	in refriguator 7	
PRINT NAME Phanca Tun	PRINT NAME Kerry PATTERSON				
SIGNED FROM Kerry Patterson	SIGNED TO Chris Ellis	4/2/02	10:40	Ref	
PRINT NAME Kerry PATTERSON	PRINT NAME Chris Ellis				

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb 0.28 ppm	36. Cd 0.30 ppm	37. Cu 21.4 ppm	38. Cr 0.40 ppm	39. Zn 360 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
47. FRUCTOSE %	48. SUCROSE %	49. LACTOSE %	50. MALTOSE %	51. YEAST	52. MOLD	53 PSP	54. OTHER
56. FECAL/MPN <20	57. TOT COLIFORM/MPN <20	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO
64. SPC 730	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC			

COLLECTOR'S NOTES:

Samples from grow out area. Placed there 9.9.01

Grows 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)

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

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

LAB # 14 213115 29 MAR 902

SAMPLE COLLECTION FORM

Analyzed By: Vibrio Vibrio Vibrio PCE

DATE OF COLLECTION	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
3/28/02 Prod Rec'd	3.25.02	4.2.02	TJ

CONDITION (HOT / FROZEN / COLD / OTHER)	SEALED (YES / NO)	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
		Oysters			G1
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS
DATE OF SHIP	FROM LOT OF	COLLECTED AT Geib lease			REASON 01
		ADDRESS		FOLLOW UP SAMPLE #1 SM 11 SM 13 SM 27	SOURCE 10
SHIPPER/PACKER & ADDRESS					ANALYSIS 24(8,13)
COMPLAINT*				ORIGINAL CONTAINER YES / NO	DATE PURCHASED
NAME & LOCATION OF STORE WHERE PURCHASED					PRODUCT USED YES / NO
HOW STORED: FROZEN / AMBIENT / 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	SIGNED TO	DATE	TIME	HOW STORED	
AGENT # / PRINT NAME 164 John Mellen	PRINT NAME				
SIGNED FROM	SIGNED TO Kerry Patterson	3-29-02	10:00	In Refrigerator	
PRINT NAME Phang Tim	PRINT NAME Kerry L Patterson				
SIGNED FROM Kerry Patterson	SIGNED TO	4/2/02	10:40	Ref	
PRINT NAME Kerry Patterson	PRINT NAME Chris Eley				

1. CEREAL %	2. MEXT'PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb <0.20 ppm	36. Cd 0.26 ppm	37. Cu 27.3 ppm	38. Cr <0.37 ppm	39. Zn 926 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
47. FRUCTOSE %	48. SUCROSE %	49. LACTOSE %	50. MALTOSE %	51. YEAST	52. MOLD	53 PSP	54. OTHER
56. FECAL/MPN 20	57. TOT COLIFORM/MPN 50	58. CL BOT	59. CL PERF	60. COAG STAPH	61. NON-COAG STAPH	62. LISTERIA	63. CAMPYLO
64. SPC 770	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC			

COLLECTOR'S NOTES:

Sample from grow out
Placed there 5/1 March 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

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

LAB # 13

2003114 29 AM 9:22

SAMPLE COLLECTION FORM

4/5/02 - 4/16/02 4/16/02 PCE

DATE OF COLLECTION	Final By PCE/[illegible]	DATE OF ANALYSIS	DATE OF REPORT	LAB SUB
3/28/02		3.29.02	4.2.02	TCJ

CONDITION	SEALED	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
HOT FROZEN COLD OTHER	YES NO	OYSTERS			61
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Geib lease	01
		ADDRESS	SOURCE
			10

FOLLOW UP SAMPLE #1: SM 11 SM 13 SM 27

SHIPPER/PACKER & ADDRESS

ANALYSIS 24(8)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 [illegible]	SIGNED TO [illegible]	DATE 3-29-02	TIME 9:30	HOW STORED in Cooler
AGENT # PRINT NAME 164 John Mullen	PRINT NAME			
SIGNED FROM Phyra Tum	SIGNED TO Kerry Patterson	3-29-02	10:00	in Refrigerator
PRINT NAME Phyra Tum	PRINT NAME Kerry Patterson			
SIGNED FROM Kerry Patterson	SIGNED TO [illegible]	4/2/02	10:45	Ref
PRINT NAME Kerry Patterson	PRINT NAME [illegible]			

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %

9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g

17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt

25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt

33. PKG INT	34. AFLATOXIN ppb	35. Pb 0.28 ppm	36. Cd 0.30 ppm	37. Cu 82.1 ppm	38. Cr 0.38 ppm	39. Zn 533 ppm	40. A_w

41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %

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
<20	<20						

64. SPC	65. SALMONELLA	66. B CEREUS	67. YERSINIA	ORGANOLEPTIC
2100				

COLLECTOR'S NOTES:

Sample from a grow out
Placed there Summer June - Oct. 2001

LABORATORY NOTES: LAB#13 Fe: 28.1 ppm
Ni: 1.20 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 UNLESS OTHERWISE INSTRUCTED BY THE LABORATORY

WHITE - DATA ENTRY YELLOW - LAB PINK - FOOD PROTECTION GOLDENROD - CONSUMER

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

LAB #

SAMPLE COLLECTION FORM

TE OF COLLECTION		DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
8/4/98	Anal BX MLS	8/13/98	8/17/98	PCE

CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
		OYSTERS			61
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Billington Cove Maine	01
		ADDRESS	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	SIGNED TO	DATE 8/4/98	TIME 1:45	HOW STORED ambient
AGENT / PRINT NAME 164 John Mullen	PRINT NAME Molly Nousilva			
SIGNED FROM	SIGNED TO			
PRINT NAME	PRINT NAME			
SIGNED FROM	SIGNED TO			
PRINT NAME	PRINT NAME			

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_3$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb 0.47 ppm	36. Cd 0.45 ppm	37. Cu 127 ppm	38. Cr <0.15 ppm	39. Zn 798 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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:

Moosetone Oyster nursery stock. appx. 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

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 GOLDENROD - CONSUMER

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

LAB #

Proposal 19-108

202209 16 PM 1:52

SAMPLE COLLECTION FORM

DATE OF COLLECTION	Rec'd By	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
11/16/00	MCS	11/29/00	11/30/00	PCE

CONDITION	SEALED	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
HOT FROZEN COLD OTHER	YES NO	Oysters			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		IMPORT PRODUCT	INTERVIEWED BY	DATE	TIME	AMOUNT REMAINING
FROZEN COLD	AMBIENT	YES NO				

CHAIN OF CUSTODY - DATE ,TIME OF TRANSACTION OF COMPLAINT FROM FIELD TO LAB, ETC.:

SIGNED FROM John Muller	SIGNED TO Chris Kellis	DATE 11/16/00	TIME 2:00	HOW STORED on ice
AGENT# PRINT NAME 164 John Muller	PRINT NAME Chris Kellis			
SIGNED FROM	SIGNED TO			
PRINT NAME	PRINT NAME			
SIGNED FROM	SIGNED TO			
PRINT NAME	PRINT NAME			

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb 0.77 ppm	36. Cd 0.17 ppm	37. Cu 25.4 ppm	38. Cr 0.34 ppm	39. Zn 590 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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 collected by Bot Rhoades

LABORATORY NOTES:

Fe: 26.9 ppm

EVALUATION BY LAB:	ADMINISTRATION FOLLOW-UP:	CONCLUSION:	REVIEWED BY:
1. NOT AN FP OBLIGATION	1. CHECK ESTABLISHMENT	1. SATISFACTORY	
2. FP VIOLATION - NO VIOLATION	2. ADDITIONAL SAMPLES	2. QUESTIONABLE	
3. FP ACTION INDICATED	3. EMBARGO	3. VIOLATES STD	
4. INSUFFICIENT SAMPLE FOR ANALYSIS	4. REVIEW PROCESS	4. UNSATISFACTORY	
5. INSUFFICIENT INFORMATION FOR ANALYSIS	5. NO FURTHER ACTION		
6. IMPROPER CHAIN OF CUSTODY	6. DISPOSE		
7. LAB UNABLE TO PERFORM TESTING (REASON)			

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

LAB #

198251 13 AM10:32

SAMPLE COLLECTION FORM

DATE OF COLLECTION	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
7/13/00 Amt Bx MWS	10/27/00	10/27/00	PCE

CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
		OYSTERS			66
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Moonstone Oyster	01
		ADDRESS	FOLLOW UP SAMPLE #1 / SOURCE
			02
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 Miller	SIGNED TO: Mary Lou Sabo	DATE 7/13/00	TIME 10:35	HOW STORED: Ambient	
AGENT # PRINT NAME 164 John Miller	PRINT NAME MARY LOU SABO, LVT				
SIGNED FROM	SIGNED TO				
PRINT NAME	PRINT NAME				
SIGNED FROM	SIGNED TO				
PRINT NAME	PRINT NAME				

1. CEREAL %	2. MEAT PROT %	3. TOT H_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb <0.54 ppm	36. Cd 0.19 ppm	37. Cu 28.0 ppm	38. Cr <0.48 ppm	39. Zn 830 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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:

Cage #24 oldest oysters on case placed mid-late 98

LABORATORY NOTES:

Fe: 31.4 ppm

RECEIVED OCT 30 2000 RI Department of Health

EVALUATION BY LAB:	ADMINISTRATION FOLLOW-UP:	CONCLUSION:	REVIEWED BY:
1. NOT AN FP OBLIGATION	1. CHECK ESTABLISHMENT	1. SATISFACTORY	
2. FP VIOLATION - NO VIOLATION	2. ADDITIONAL SAMPLES	2. QUESTIONABLE	
3. FP ACTION INDICATED	3. EMBARGO	3. VIOLATES STD	
4. INSUFFICIENT SAMPLE FOR ANALYSIS	4. REVIEW PROCESS	4. UNSATISFACTORY	
5. INSUFFICIENT INFORMATION FOR ANALYSIS	5. NO FURTHER ACTION		
6. IMPROPER CHAIN OF CUSTODY	6. DISPOSE		
7. LAB UNABLE TO PERFORM TESTING (REASON)			

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 - RI DEPT. OF HEALTH - 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 #

Proposal 19-108

198250 13 AM10:32

DATE OF COLLECTION	Anal By	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
7/13/00	MWS	10/27/00	10/27/00	PCE

CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
		OYSTERS			66
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Moonstone OYSTER	01
		ADDRESS	FOLLOW UP SAMPLE #1 / SOURCE
			02
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	SIGNED TO	DATE	TIME	HOW STORED	
AGENT & PRINT NAME (by John Miller)	PRINT NAME MAKEPEACE/LOA	7/13/00	10:35	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_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb <0.54 ppm	36. Cd 0.18 ppm	37. Cu 13.2 ppm	38. Cr <0.48 ppm	39. Zn 578 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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:

Cage # 18 July 99

LABORATORY NOTES:

Fe: 34.7

RECEIVED
OCT 30 2000
R.I. DEPARTMENT OF HEALTH

EVALUATION BY LAB:	ADMINISTRATION FOLLOW-UP:	CONCLUSION:	REVIEWED BY:
1. NOT AN FP OBLIGATION	1. CHECK ESTABLISHMENT	1. SATISFACTORY	
2. FP VIOLATION - NO VIOLATION	2. ADDITIONAL SAMPLES	2. QUESTIONABLE	
3. FP ACTION INDICATED	3. EMBARGO	3. VIOLATES STD	
4. INSUFFICIENT SAMPLE FOR ANALYSIS	4. REVIEW PROCESS	4. UNSATISFACTORY	
5. INSUFFICIENT INFORMATION FOR ANALYSIS	5. NO FURTHER ACTION		
6. IMPROPER CHAIN OF CUSTODY	6. DISPOSE		
7. LAB UNABLE TO PERFORM TESTING (REASON)			

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

Proposal 19-108

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

LAB # 198249 13 AM 10:32

SAMPLE COLLECTION FORM

DATE OF COLLECTION	Rec'd By	DATE OF ANALYSIS	DATE OF REPORT	LAB SUP
7/13/00	mvs	10/27/00	10/27/00	PCE

CONDITION HOT FROZEN COLD OTHER	SEALED YES NO	ITEM	PRODUCT CODE/DOM	MOP	SAMPLE CODE
		Oysters			01
EXP DATE	SIZE	BRAND NAME	TEMP ESTAB	TEMP REC °C	TEMP ANALYSIS

DATE OF SHIP	FROM LOT OF	COLLECTED AT	REASON
		Moonstone Oyster	01
		ADDRESS	FOLLOW UP SAMPLE #1 / SOURCE
			02
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 Mary Lou Silva	DATE 7/13/00	TIME 10:35	HOW STORED ambient
AGENT PRINT NAME 164 John Muller	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_2O %	4. SOY FL %	5. NFDM %	6. ADD H_2O %	7. TOT PROT %	8. TOT FAT %
9. SORBATES ppm	10. TBA ug mal/g	11. FFA %	12. WT/VOL	13. $NaNO_2$ ppm	14. EL'TROPHO	15. TOTAL SOLIDS %	16. HISTAMINE mg/100g
17. NaCl %	18. NH_3 mg/100g	19. SULFITE ppm	20. Hg ppm	21. TVB mg N/100g	22. DOMOIC ACID ug/ml	23. TMA mgN/100g	24. VITAMIN A IU/Qt
25. pH	26. BRIX %	27. INSECT	28. RODENT	29. BENZOT'S ppm	30. ASCORB'S ppm	31. INDOLE ug/100g	32. VITAMIN D IU/Qt
33. PKG INT	34. AFLATOXIN ppb	35. Pb <0.54 ppm	36. Cd 0.19 ppm	37. Cu 60.9 ppm	38. Cr <0.48 ppm	39. Zn 711 ppm	40. A_w
41. Na mg/Serving	42. TSP	43. Ca mg/100g	44. P mg/100g	45. Mg mg/100g	46. GLUTAMIC/MSG %	47. ACETIC ACID mg/100g	48. GLUCOSE %
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:
Cage #238
Sept. 99

LABORATORY NOTES:
Fe: 38.3 ppm

RECEIVED OCT 30 2000 R.I. DEPARTMENT OF HEALTH

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)

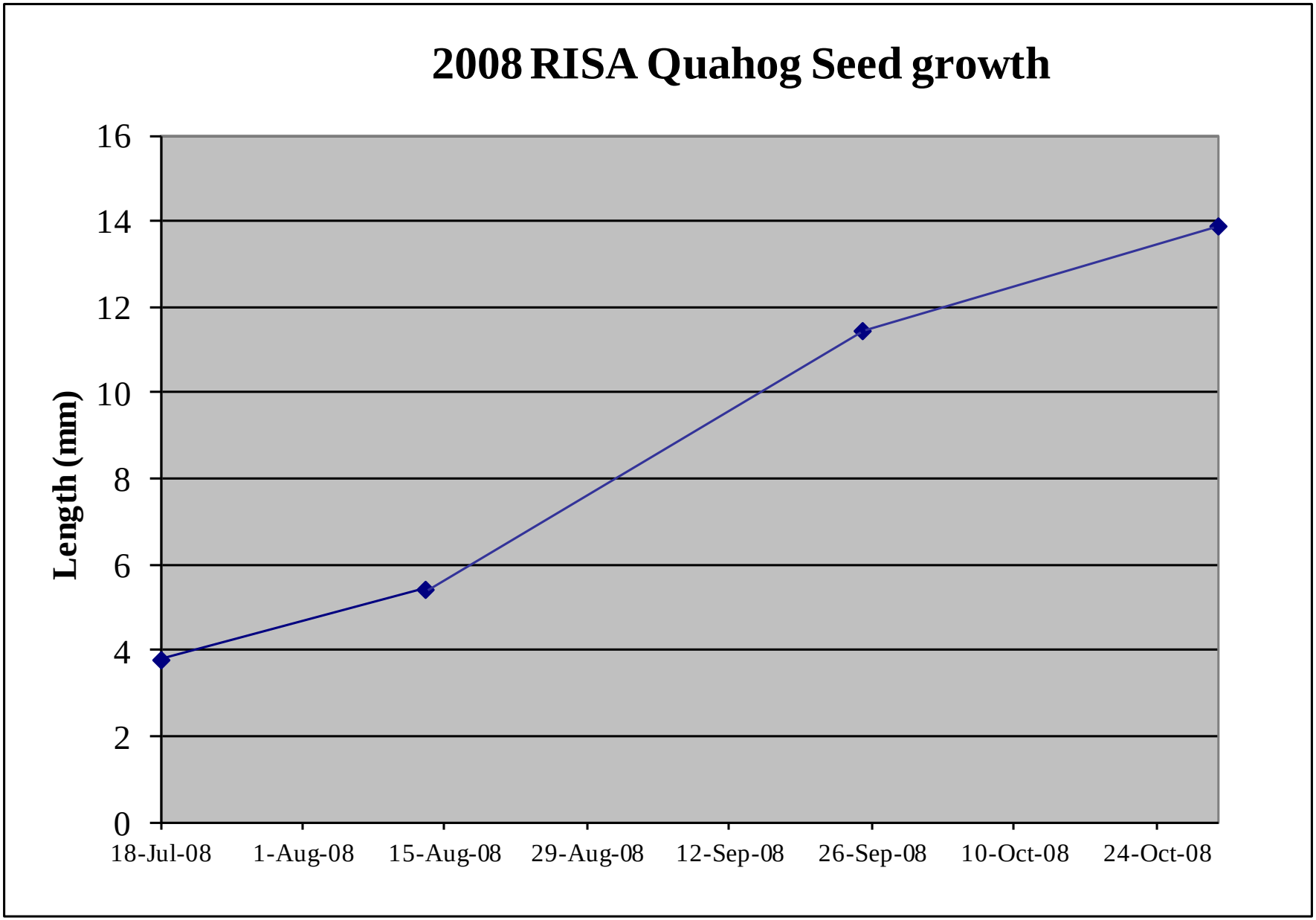
ADMINISTRATION FOLLOW-UP:
1. CHECK ESTABLISHMENT
2. ADDITIONAL SAMPLES
3. EMBARGO
4. REVIEW PROCESS
5. NO FURTHER ACTION
6. DISPOSE

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 - [illegible] PINK - FOOD PROTECTION GOLDENROD - CONSUMER


2008 RISA Quahog Seed growth
Length (mm)
16
14
12
10
8
6
4
2
0
18-Jul-08
1-Aug-08
15-Aug-08
29-Aug-08
12-Sep-08
26-Sep-08
10-Oct-08
24-Oct-08

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