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Number: FORM-LAB-802	Title: <b>Sample Submission Form</b>	Last Revision: 1/12/2026	Effective: 1/12/2026
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ANSI National Accreditation Board  
**ACCREDITED**  
ISO/IEC 17025  
TESTING LABORATORY

Customer Information	
Company Name:	Phone:
Street Address:	PO #:
City, State, Zip:	Email results to:
Technical Contact:	
Invoicing Contact:	Page: of

Item #	Customer Sample ID	Sample Type e.g. water sample, env.swab, raw produce	Analyses Requested* e.g Quantitative Tests (QNT): APC, TCC, ECC, YM; Qualitative Tests (QLT): Salm, List spp, List mono, ECO157, STEC	Total Volume/A rea (as applicable)	Comments	HPC Use Only
e.g.	RX-112233	Raw Produce	QNT: APC+TCC+ECC	100g	Raw Romaine Lettuce	HPC Lab Sample ID
<b>Sample Condition:</b>	Refrigerated	Other (describe): _____			<b>Date/Time Sampled:</b>	

<b>Submitted By (print):</b>	<b>Signature:</b>
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Completed and signed sample submission form indicates agreement with HPC Foods, Ltd. terms and conditions and authorizes HPC Foods, Ltd. to perform the requested test(s). Results will be emailed to the email address provided under Customer Information. \*Definitions for abbreviations: APC = Aerobic Plate Count (Total Plate Count), TCC = Total Coliform Count, ECC = Generic E. coli Count, YM = Yeast & Mold Count, Salm = Salmonella spp. Detection, List spp = Listeria spp Detection, List mono = Listeria monocytogenes Detection, ECO157 = E. coli O157:H7 Detection, STEC = Shiga Toxin Producing E. coli Detection  
Drop-Off Times: 7:30am-4:00pm

HPC Use Only		
<b>Work Order #</b>	<b>Sample Temperature:</b>	<b>Comments:</b>
<b>Date/Time Received:</b>	<b>Received by (print):</b>	
<b>Due Date:</b>	<b>Signature:</b>	

Author: FH	Approved By: MS	Replaces: 1.0	Version: 2.0
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