Page 1 of 2 Parent Document: MDU1684/COS006

Submitting Referen	ice Numb	ers (if an	y)					•				
PHESS No.	Outbreak			LPHU Outbreak	No.	Subm	itter's Ref	erence No.	Othe	er Reference	:	Request Form ID(s)
MDU Laboratory	Use Only											
MDU Lab Numbers		MDU	Delivery 1	No.	M	IDU C	OC No.			MDU C	ase N	0:
Authority under w	hich samp	le collect	ted									
Public Health & Wellb Regs 2019				- Complete r	everse		] Othe	er (Provide d	letails	s) 🗆		
<b>Reason for Samplin</b>	ng						1					
Food Poisoning Inci		Out	tbreak Inv	estigation 🗆		Consi	imer Co	mplaint 🗆		Co	ompli	ance 🗆
Health Risk			llow-up				(specif	-			-	
Details of Person co	ollecting (i	ie initiall	y securing	g prior to sea	aling) S	Specin	nen/Sam		rting	the Chai	in of (	
Organisation		Phone	Fax		Name (	-	-	Number		Signa	iture	Date & Time
# Unless sample alway The seal must be tamp									seale	d, and,		
<b>Details of how item</b> <i>details on the back, ite</i>	sealed an								mper	evident. If	more i	than 1 seal, provid
	re of Seal	I	initialled Y/N	Seal identifie	rs		Name & S sealed	Signature of p	erson	who	Date	e & Time Sealed
					7.			• • •		1.0	<u> </u>	-
Chain of Custody / Organisation	<i>to be comp</i> Ph		each pers ion/Deliver					y, including	<b>to an</b> Nar			nquishing/
Organisation	1 11		C/D/S) Eve		Con		Address	7 Storage		nted)		epting Signature
		C/D/S	Date	Time					Q	incea)	11000	spring signature
		D										
		C/D/S										
		C/D/S										
		C/D/S										
		C/D/S										
		C/D/S										
	I	Delivered			MDU	PHL						
Submitting Author	itv [organ	ization/a	uthority	authorising	submis	sion o	f test]		L		I	
8								g authority au	thoris	ed this test	t?	
<b>Delivery Description</b>												
Number of Containers	Sealed Y/	N	Seal Ta	amper Y/N	Seal	initialle	ed Y/N	Photo Y/N	Į	Ph	ioto Re	eference
Description, include co	omment on	condition	on arrival v	with respect to	tempera	ture ie.	on ice, c	r Room Tem	peratu	re		
FM118 used? Y / N												
Accepted by (MDU	PHL Stat	ff Memb	er)									
Name		1	ature			Date			Tim	e		
									L			

## FM1541 Food & Water **Chain of Custody Form**

Microbiological Dia	agi	nos	ti	сl	Jni	t F	ub	lic I	lei	ali	th	Lā	ab	orat	or

Department of Microbiology & Immunology, The University of Melbourne (APA) Level 1, The Peter Doherty Institute for Infection and Immunity, 792 Elizabeth Street, Melbourne, VIC 3000 Ph (03) 8344 5713 Fax (03) 8344 7833 Email <u>mdu-general@unimelb.edu.au</u> Director: Prof. Benjamin Howden, MBBS, FRACP, FRCPA, PhD, 206527 QB

Request Form(s) must accompany this Chain of Custody Form. Write unique ID(s) of request form(s) below.

	ood obtained under Food Act s23 (tick boxes which apply)	
1. Is the sampler an author	orized officer under the Act?(s4, Definitions) (must be Yes)	
2. Has the person in charg	ge been advised of the intention to submit for analysis? (s23(1)) (must be Yes)	
3. Under the Act, is this s	•	
- Food (S4A), (must be		
- may it be unsafe (S4I		
- may it be unsuitable (		
	separate or severable objects? (s23(4)) If yes, go to 9.	
*	standard e.g. Food Standard Code Standard 1.6.1 Clause 5 prescribe in relation	
	crobiological analysis, an authorized officer "shall not divide that sample into	
	andard Code Standard 1.6.1 Clause 3(2)(a)], nor unseal it. If yes go to 8 and specify	
	ivided into 3 parts? (s23(2))If yes, go to 10.	
7. Was the sample not div		_
<b>.</b>	red officer, division would render the sample unsuitable or insufficient.	
	or impair composition or quality and make unsuitable (s23(3)(a))	
	h parts insufficient for analysis (s23(3)(b))	
- division would render	r the sample in any other ways unsuitable, and if yes, specify why: (s23(3)(c))	
0 D //		
8. Butter Cheese	Butter made from unpasteurised milk and/or unpasteurised milk products Soft and some soft chaose (mainture content $> 20\%$ with $rU > 5.0$ )	
Cheese	Soft and semi-soft cheese (moisture content >39% with pH>5.0) All raw milk cheese (cheese made from milk not pasteurized or thermised)	
	· · · · · · · · · · · · · · · · · · ·	
	Raw milk unripened cheeses (moisture content >50% with pH>5.0)	
N <i>C</i> 11-	Other (specify):	
Milk	Dried milk	
	Unpasteurised milk	_
Meat/Meat Products	Packaged cooked cured/salted meat	
	Packaged heat and treated meat paste and packaged heat treated pâté	
a 0 1	Fermented, comminuted meat which has not been cooked	
Seafood	Cooked crustacean	
	Raw crustacaea	Ц
	Ready-to-eat processed finfish, other than fully retorted finfish	
	Molluscs, other than scallops	
	Molluses that have undergone processing other than depuration	
Infant Food	Powdered infant formula	
	Powdered infant formula with added lactic acid producing cultures	
Spices	Pepper, paprika and cinnamon	
Coconut	Dried, chipped, dessicated coconut	
Cocoa	Cocoa powder	
Cultured seeds	Cultured seeds and grains (bean sprouts, alfalfa, etc)	
Egg	Pasteurised egg products	
Water/Ice	Mineral water	
	Packaged water	
	Packaged ice Go to 10.	
-	ble objects, has the sample been divided into 3 lots? (s23(4)) Go to 10.	
If no, why not?		
0. Has each part or lot be	en labeled and sealed? If no, why not (s23(4))	
Has one part or lot bee	en left with the person in charge and one retained (s23(2)(a, b & d)?	
If no, why not		

FM1541 Food & Water Chain of Custody Fo Food Act Details

## Microbiological Diagnostic Unit Public Health Laboratory

epartment of Microbiology & Immunology, The University of Melbourne (APA Level 1, The Peter Doherty Institute for Infection and Immunity, 792 Elizabeth Street, Melbourne, VIC 300 Ph (03) 8344 5713 Fax (03) 8344 7833 Email mdu-general@unimelb.edu Director: Prof. Benjamin Howden MBBS\_ERACP\_ERCPA\_PhD\_206527.0