

**Benchmark EnviroAnalytical, Inc.**  
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**Client Name:** FDEP  
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**Bill to:** Frances Moore  
 P.O. #: Lab B16970

**Project Name:** RQ-2019-07-08-39  
**Project Run/Location:** P. C. MICKA Pt. 2

**Laboratory Submission #:**

SP070239

| Station ID                         | Surface Water Sample Matrix <sup>3</sup><br>(Fresh / Marine) | Sample Type | Enterococci<br>E.coli (SM9223B Quantitray) | Laboratory Sample # |
|------------------------------------|--------------------------------------------------------------|-------------|--------------------------------------------|---------------------|
| G3SD0011 - Hawthorne Creek         | F / M / Grab                                                 | E.coli      | 07/11/19 0920                              | 1                   |
| G3SD0096 - Dog Bay                 | F / M / Grab                                                 | E.coli      | 07/11/19 1000                              | 2                   |
| G3SD0095 - Myrtle Slough @ Culvert | F / M / Grab                                                 | E.coli      | 07/11/19 1045                              | 3                   |
| G3SD0097 - Myrtle Slough @ SR 31   | F / M / Grab                                                 | E.coli      | 07/11/19 1140                              | 4                   |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |
|                                    | F / M / Grab                                                 | E.coli      |                                            |                     |

E.coli = 250 mL ; Enteroc = 120 mL ; Fecal Coliform = 120 mL

<sup>3</sup> Sample Type<sup>3</sup> is used to indicate whether the sample was a grab (G) or whether it was a composite (C)

<sup>4</sup> Sample Matrix<sup>3</sup> is used to indicate whether the sample is being analyzed in drinking water (DW), surface water (SW), fresh surface water (FSW), salt water (SWAT), or sludge (SLDG)

<sup>5</sup> Sample must be refrigerated or stored in wet ice after collection. The maximum temperature during storage should be 6°C (42.8°F). Under "Preservative" list any preservatives that were added to the sample container.

1. Each bottle has a label identifying sample ID, preservative used, date and time of collection, sample type, client ID, and parameters for analysis.

2. The following information should be added to each bottle label after collection with permanent black ink: date and time of collection, sample's name or initials, and any field number or ID.

3. All bottles not containing preservative must be rinsed with appropriate sample prior to collection.

4. The client is responsible for documentation of the sampling event. Please note special sampling events on the sample custody form.

Laboratory Sample Acceptability:  
 pH < 2.0 BEAS Temperature: 2.9°C

| Collector:       | Date:    | Time: | Received By: | Date:    | Time: |
|------------------|----------|-------|--------------|----------|-------|
| Frances Moore    | 07/11/19 | 12:30 | M. Murchant  | 07/11/19 | 12:30 |
| Relinquished by: |          |       |              |          |       |
| Relinquished by: |          |       |              |          |       |
| Relinquished by: |          |       |              |          |       |
| Relinquished by: |          |       |              |          |       |