**Benchmark EnviroAnalytical, Inc.**
1001 Corporate Ave. Suite 102
North Port, FL 34289
(941) 625-3137 / (941) 240-3071 fax

**BEAS Sample Receipt Temp.** 4.9 °C

**Checked at Benchmark EA South E85086**
**With Temperature Gun ID #7**

**Client Name:** FDEP
**Address:** 2600 Blair Stone Rd.
Tallahassee, FL, 32399
**Phone:** ~~(850) 245-8085~~ 239-470-0873
**Email:** dep-overflowmicro@dep.state.fl.us

**Bill to:** Frances Moore
**P.O. #: Lab** ~~B16970~~ B95341

Project Name: RQ-~~2020~~-2022-05-09-46
Project Run/Location: Coral Creek

Laboratory Submission #: S22050261

| Station ID | Surface Water Sample Matrix[2] (Fresh / Marine) Sample Type | Enterococci E.coli (SM9223B Quantitray) E.Coli = 250 mL ; Entero = 120 mL ; Fecal Coliform = 120 mL | Laboratory Sample # |
|---|---|---|---|
| G2SD0046 | F / M / Grab | E.coli / Entero / F.coliform Date & Time: 05/10/22 0940 | 1 a/b |
| G2SD0039 | F / M / Grab | E.coli / Entero / F.coliform Date & Time: 05/10/22 1030 | 2 a/b |
| G2SD0028 | F / M / Grab | E.coli / Entero / F.coli Date & Time: 05/10/22 1125 | 3 |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |
| | F / M / Grab | E.coli / Entero / F.coli Date & Time: | |

1 "Sample Type" is used to indicate whether the sample was a grab (G) or whether it was a composite (C).
2 "Sample Matrix" is used to indicate whether the sample is being discharged to drinking water (DW), groundwater (GW), surface water (SW), fresh surface water (FSW) saline surface water (SSW), soil, sediment (SDMNT), or sludge (SLDG).
3 "Container Type" is used to indicate whether the container is plastic (P) or glass (G)
4 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.

**Instructions:**
1. Each bottle has a label identifying sample ID, premeasured preservative contained in the bottle, 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, sampler's name or initials, and any field number or ID.
3. All bottles not containing preservative may 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: 4.9

| | | | | | | |
|---|---|---|---|---|---|---|
| 1 | Collector: [signature] | Date: 05/10/22 | Time: 1248 | Received By: Brooke Kwaterrick Brooke Kwaterrick BEAS | Date: 5/10/22 | Time: 1248 |
| 2 | Relinquished by: | Date: | Time: | Received By: | Date: | Time: |
| 3 | Relinquished by: | Date: | Time: | Received By: | Date: | Time: |
| 4 | Relinquished by: | Date: | Time: | Received By: | Date: | Time: |
| 5 | Relinquished by: | Date: | Time: | Received By: | Date: | Time: |