

FIELD ID NO: _____

IR-4 FIELD DATA BOOK

PART 7. SAMPLE COLLECTION AND STORAGE

A.1. GENERAL HARVESTING INFORMATION *INSTRUCTIONS: Complete a separate form for each sampling date.*

HARVEST DATE¹ _____ **SAMPLING DATE**² _____ **PHI**³ _____

¹Record the date of crop harvest (harvest defined as crop digging, crop cutting, picking, etc.)

²Enter the date the sampled crop items were placed in sample bags (i.e. sample collection)

³Preharvest interval: Enter the number of days from last application to harvest, or planting to harvest in seed treatment trials

IF THE PHI IS 0 DAYS, WAS THE SPRAY DRY BEFORE THE CROP WAS HARVESTED? YES ___ NO ___ NA ___

(Check NA if PHI > 0 days or if the test substance was not sprayed, e.g. a granular application or a seed treatment.)

DESCRIPTION OF HARVESTED CROP STAGE:

(E.g. commercially mature lettuce heads, blueberries mature in size (mostly blue in color), mature plums for drying)

Number of (check one) Plants _____ Trees _____ Bushes _____ Areas _____ of the Plot from Which Each Sample Was Collected	
Number and Location of Rows from Which Each Sample Was Collected <i>Examples: "6 middle rows" "All 3 rows" "1" (for single-row plot)</i>	
Number of (check one) Fruit _____ Heads _____ Roots _____ Plants _____ Other _____ (describe) Actually Collected per Sample <i>Enter NA if the sample size requirement is determined only by weight</i>	
Number of (check one) Plants _____ Trees _____ Bushes _____ at Each End, or (check) Length of Row Ends _____, That Were <u>Not</u> Sampled	
Was Less Than 50% of the Harvestable Crop Sampled? (May be determined by visual estimation)	YES _____ NO _____ <i>If no is checked, contact the Study Director</i>
Was Each Sample Collected in a Separate Run Through the Entire Plot?	YES _____ NO _____ <i>If no is checked, contact the Study Director</i>
HARVESTING EQUIPMENT (Include make and model numbers. Do not include gloves, sample bags, coolers, or scales.)	
ORDER OF SAMPLE COLLECTION	

BRIEFLY DESCRIBE PROCEDURES UTILIZED TO HARVEST CROP. Provide enough details in addition to data entered above to ensure that protocol requirements have been met and to inform a data reviewer exactly how this crop was harvested. *Examples: "Hand-picked berries from one side of the row, then the other. Collected fruit from high and low, exposed and shielded areas." "Barley was cut 3-4 inches above the ground with a scythe and left on the ground to dry for hay samples. Each entire plot was cut."* **ATTACH A SEPARATE SHEET IF NECESSARY.**

Was the crop in all of the trial plots healthy? YES ___ NO ___

IF NO, PLEASE EXPLAIN: _____

ABOVE DATA ENTERED BY: _____ **DATE:** _____

FIELD ID NO: _____

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PART 7. SAMPLE COLLECTION AND STORAGE

A.2. GENERAL SAMPLING INFORMATION--*Complete a separate form for each sampling date.*

Were harvested crop items collected directly into residue sample bags? YES___ NO___

IF NO, PLEASE EXPLAIN _____

DESCRIPTION OF SAMPLED CROP STAGE (if different from harvested crop, such as dried plums, mint oil):

DESCRIBE SAMPLE COLLECTION IF IT OCCURRED AFTER THE HARVEST DATE. ALSO, DESCRIBE ANY MODIFICATIONS TO THE HARVESTED CROP SUCH AS TRIMMING, CLEANING, CUTTING, DRYING AND/OR COMPOSITING SAMPLES. You may attach a separate sheet that clearly describes these procedures. Include a description of equipment, duration of procedure(s), temperatures, estimated moisture content, etc., as appropriate.

IF CUTTING OR PITTING IS DONE AT THE FIELD SITE, INDICATE HERE THE LENGTH OF TIME FROM COMPLETION OF THE MODIFICATIONS FOR EACH SAMPLE TO PLACEMENT IN A COOLER (attach a separate sheet if there are >4 samples):

Sample ID	Time that Modifications were Completed	Time that Sample was Placed in a Cooler	Elapsed Time (minutes)

CHECK ALL PROCEDURES USED TO PREVENT CONTAMINATION OF RESIDUE SAMPLES

- UNCONTAMINATED GLOVES WORN AND CHANGED BETWEEN SAMPLES
- TREATMENTS WERE SAMPLED BY DIFFERENT PEOPLE
- PHYSICALLY SEPARATED TREATED AND UNTREATED SAMPLES
- CLEANED SAMPLING EQUIPMENT BETWEEN COLLECTIONS OF EACH TREATMENT
- OTHER, EXPLAIN: _____

DESCRIBE HOLDING AND TRANSPORT OF SAMPLES FROM FIELD TO FREEZER

(E.g. Sample bags placed in cooler with blue ice, then transported by pickup truck to research center for pitting. Following pit removal, sample bags were hand-carried to freezer.)

Were the samples placed in a freezer within one hour of collection¹? YES___ NO___

¹Following the completion of any modifications, such as drying or pitting, or following harvest if there were no modifications

If no, and you used a min-max thermometer, enter the temperature ranges of the samples during transport and check off °F or °C:	Untreated _____ °F___ °C___ NA___
	Treated _____ °F___ °C___ NA___

If NO, and you used a data logger, insert the temperature graphs in this Field Data Book (true copies are acceptable).

ABOVE DATA ENTERED BY: _____ DATE: _____

