

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/11/2010 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 01/12/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011210-0220

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
61	2-28	24 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
62	2/27		2% Cottage Cheese	Not Found		<1 EHSCC/g				
63	2-28	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
64	2-26	24 Ounces	No Fat Cottage Cheese	Not Found		<1 EHSCC/g				
65	1-20	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
66	3-8	16 Ounces	LF Sour Cream	Not Found		<1 EHSCC/g				
67	3-6	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g				
68	3-12	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 01/12/2010 **Time:** 08:45
Temperature when analyzed: 1.0 °C

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -

SSF:

Incubation temperature: 32.0 °C

Comment: 2% Cottage Cheese in 3 Lb. container.

Inhibitor test used:

Approved By: Susan Beasley 

Inhibitor Positive Control:

Inhibitor Negative Control: