

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/25/2011 Time: 10:00 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 01/26/2011 Time: 08:45
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES012711-0002

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
117	3-12	12 Ounces	4 % Cottage Cheese	Not Found		<1 EHSCC/g			
118	2-4	3 lb	2 % Cottage Cheese	Not Found		<1 EHSCC/g			
119	2-8	12 Ounces	1 % Cottage Cheese	Not Found		<1 EHSCC/g			
120	3-11	24 Ounces	No Fat Cottage Cheese	Not Found		<1 EHSCC/g			
121	3-14	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
122	3-25	16 Ounces	Low Fat Sour Cream	Not Found		<1 EHSCC/g			
123	3-20	16 Ounces	No Fat Sour Cream	Not Found		<1 EHSCC/g			
124	3-20	8 Ounces	French Onion Sour Cream	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 01/26/2011 Time: 10:00
 Temperature when analyzed: 1.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 2 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley