

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/29/18 **Time:** 14:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-167

Sample Receipt:

Date: 01/30/18 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES013018-0102**

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
154	3-15	4 Ounces	3% Mango / Sweet Pot.	Not Found		<1 EHSCC/g				
155	3-4	4 Ounces	35 Strawberry Beet	Not Found		<1 EHSCC/g				
156	3-14	4 Ounces	2% Strawberry Banana	Not Found		<1 EHSCC/g				
157	3-14	4 Ounces	2% Blueberry	Not Found		<1 EHSCC/g				
158	3-10	4 Ounces	1.5% Strawberry	Not Found		<1 EHSCC/g				
159	3-10	4 Ounces	1.5% Straw. Banana	Not Found		<1 EHSCC/g				

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 01/30/18 **Time:** 09:50**Temperature when Analyzed:** 2.0 °C**Comment:****PAC:** 0**Equip:** 1**Air Density:** 2 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:**

32.0 °C

Approved By: Susan Beasley
