

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/31/2011 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: CKS PACKAGING **ID#:** 37-SS86

Sample Receipt:

Date: 02/01/2011 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES020111-0186

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
166		Gallon	Gal 892						< 50 < 10
167		Gallon	Gal 2093						< 50 < 10
168		1/2 Gallon	1/2 Gal 18						< 25 < 5
169		1/2 Gallon	1/2 Gal 77						100 < 5

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/01/2011 **Time:** 10:45
Temperature when analyzed: °C
SSF:

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

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley