

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/01/16 **Time:** 10:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 02/02/16 **Time:** 07:25
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020216-0129

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
194	3-14	4 Ounces	Cookies & Cream	Not Found		<1 EHSCC/g				
195	3-20	4 Ounces	Strawberry Banana	Not Found		<1 EHSCC/g				
196	3-20	4 Ounces	Cotton Candy	Not Found		<1 EHSCC/g				
197	3-13	4 Ounces	Strawberry Milk Shake	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/02/16 **Time:** 09:05

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C