

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2010 **Time:** 15:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Consolidated Containers **ID#:** 37-S103
 -Thomasville

Sample Receipt:

Date: 02/09/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021010-0066

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
191		Gallon	Container 6						< 50	< 10
192		Gallon	Containet 7						< 50	< 10
193		Gallon	Container 8						< 50	< 10
194		Gallon	Container 9						< 50	< 10

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 02/09/2010 **Time:** 10:10
Temperature when analyzed: °C
SSF:

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

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley

