

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/08/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 02/09/2010 **Time:** 10:15
Temperature: **Raw:** °C **Processed:** 4.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES021010-0140

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
195	3-26	12 Ounces	Cottage Cheese 4%	Not Found		<1 EHSCC/g				
196	3-19	12 Ounces	Cottage Cheese 1%	Not Found		<1 EHSCC/g				
197	3-27	24 Ounces	Cottage Cheese No Fat	Not Found		<1 EHSCC/g				
198	4-4	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
199	4-5	16 Ounces	Lowfat Sour Cream	Not Found		<1 EHSCC/g				
200	3-14	16 Ounces	No Fat Sour Cream	Not Found		<1 EHSCC/g				
201		4 Ounces	40% Cream (TK #9)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
202		4 Ounces	Whipping Cream (Bag)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
203		8 Ounces	French Onion Dip	Not Found		<1 EHSCC/g				

CONTROLS:

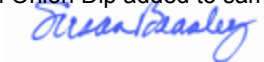
Analyzed by: Joy Hayes

Plating Date: 02/09/2010 **Time:** 11:30

Temperature when analyzed: 4.0 °C

SSF:

Comment: 2% Cottage Cheese received at 8 am. 40% Cream, Whipping Cream, & French Onion Dip added to sample form. (S. Beasley)

Approved By: Susan Beasley 

PAC: 0 **Equip:** 0

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

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow