

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/09/15 **Time:** 09:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Pint
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 02/10/15 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES021015-0126

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
229	3-27	4 Ounces	Blueberry Pie	Not Found		<1 EHSCC/g				
230	3-25	4 Ounces	Strawberry Banana	Not Found		<1 EHSCC/g				
231	3-27	4 Ounces	Strawberry Milkshake	Not Found		<1 EHSCC/g				
232	3-20	4 Ounces	Banana Cream	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/10/15 **Time:** 08:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 14

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