Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon Temperature: Raw: °C Processed: 0.5 °C

Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES021611-0170

	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
231	4-1	24 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
232	4-2	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g				
233	3-30	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
234	3-29	24 Ounces	No Fat Cottage Cheese	Not Found		<1 EHSCC/g				
235	4-9	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
236	4-15	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
237	4-15	16 Ounces	Fat Free S.C.	Not Found		<1 EHSCC/g				
238	4-11	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip:

 Plating Date:
 02/16/2011
 Time:
 09:40
 Air Density:
 0 / 15 min
 Diluent and NB:
 0/

Temperature when analyzed: 0.5 °C

SSF: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: