RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 03/01/2010 Joe Briscoe Date: 03/02/2010 Time: 11:45 Collector: 08:00 Time: **Temperature Controls:** °C Raw: °C °C Size: Temperature: °C Raw: Processed: Processed: Processor/Distributor: DAIRYFRESH SS-HIGH POINT ID#: 37-SS102 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030210-0193

	SAMPL	E INFORMA	TION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
338		Gallon	Container 518						< 50	< 10
339		Gallon	Container 522						< 50	< 10
340		Gallon	Container 525						< 50	< 10
341		Gallon	Container 526						< 50	< 10

				CONTROLS:				
Analyzed by:	Joy Hayes			PAC: 0	Equip: 0			
Plating Date:	03/02/2003	Time: 09:30		Air Density: 1 /15 min	Diluent and NB: -/0			
Temperature w	hen analyzed:	°C						
SSF:				Incubation temperature:	32.0 °C			
				Inhibitor test used:				
				Inhibitor Positive Control:				
Approved By:	Susan Beasley			Inhibitor Negative Control:				

Susan Beasley

CONTROL S.