

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/01/2010 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Consolidated Containers **ID#:** 39-SS90
 -Greensboro

Sample Receipt:

Date: 03/02/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030210-0194

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
342		Gallon	Container 498						< 50	< 10
343		1/2 Gallon	Container 872						< 25	< 5
344		1/2 Gallon	Container 716						< 25	< 5
345		Quart	Container 4						10	< 2
346		Pint	Container 4						< 10	< 2
347		Pint	Container 13						10	< 2

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 03/02/2010 **Time:** 09:30
Temperature when analyzed: °C
SSF:

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

Incubation temperature: 32.0 °C
Inhibitor test used:
Inhibitor Positive Control:
Inhibitor Negative Control:

Approved By: Susan Beasley

