

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/01/2010 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 03/02/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES030210-0198

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
330	4-16	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
331	4-18		2% Cottage Cheese	Not Found		<1 EHSCC/g				
332	4-7	24 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
333	4-15	24 Ounces	Nonfat Cottage Cheese	Not Found		<1 EHSCC/g				
334	4-20	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
335	4-26	16 Ounces	Lowfat Sour Cream	Not Found		<1 EHSCC/g				
336	4-26	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
337	4-27	8 Ounces	French Onion S. C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 03/02/2010 **Time:** 09:20
Temperature when analyzed: 2.0 °C
SSF:

Comment: 2% Cottage Cheese 3 lb size

Approved By: Susan Beasley

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

Incubation temperature: 32.5 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control: