

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/29/2011 Time: 10:30 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 03/30/2011 Time: 08:30
 Temperature: Raw: °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES033011-0185

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
469	5-10	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g			
470	5-12	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g			
471	4-20	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g			
472	5-17	24 Ounces	Non-fat C.C.	Not Found		<1 EHSCC/g			
473	5-16	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
474	5-27	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g			
475	5-27	16 Ounces	Nonfat Sour Cream	Not Found		<1 EHSCC/g			
476	5-24	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 03/30/2011 Time: 12:00
 Temperature when analyzed: 0.5 °C
 SSF:

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

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley