

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/05/2010 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 04/06/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES040610-0130

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
479	5-22	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
480	5-20		2% Cottage Cheese	Not Found		<1 EHSCC/g				
481	5-1	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
482	5-21	24 Ounces	No Fat Cottage Cheese	Not Found		<1 EHSCC/g				
483	5-23	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
484	6-4	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
485	5-31	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
486	5-23	8 Ounces	French Onion	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 04/06/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF:

Comment: 2% Cottage Cheese 48 oz.

Approved By: Susan Beasley

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

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