Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: CAROLINA DAIRY ID#: 37-168 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES040815-0094

	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	
582	5-22	4 Ounces	Strawberry Milk Shake	Not Found		<1 EHSCC/g					
583	6-1	4 Ounces	Banana Cream Pie	Not Found		<1 EHSCC/g					
584	5-21	4 Ounces	Strawberry Banana	Not Found		<1 EHSCC/g					

CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/Plating Date: 04/08/15 Time: 09:30

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C

Comment:

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Approved By: Susan Beasley

Trust Gasaley

Inhibitor Negative Control: Yellow