

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 04/18/2011    **Time:** 15:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:**    °C    **Processed:**    °C    **Size:**  
**Processor/Distributor:** Consolidated Containers    **ID#:** 37-SS103  
    -Thomasville

**Sample Receipt:**

**Date:** 04/19/2011    **Time:** 07:45  
**Temperature:**    **Raw:**    °C    **Processed:**    °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES041911-0113**

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
623		Gallon	Gal 48						< 50	< 10
624		Gallon	Gal 45						< 50	< 10
625		Gallon	Gal 46						< 50	< 10
626		Gallon	Gal 47						< 50	< 10

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 04/19/2011    **Time:** 10:30  
**Temperature when analyzed:**    °C  
**SSF:**

**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:**

**Approved By:** Susan Beasley