

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/18/2011 Time: 11:00 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 04/19/2011 Time: 07:45
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES041911-0116

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
615	5-25	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g			
616	6-4	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g			
617	6-2	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g			
618	5-21	24 Ounces	NF Cottage Cheese	Not Found		<1 EHSCC/g			
619	6-12	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
620	5-28	8 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g			
621	5-14	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g			
622	6-7	8 Ounces	French Onion S. C. Dip	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 04/19/2011 Time: 09:00
 Temperature when analyzed: 1.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 2 /15 min Diluent and NB: 0 / -

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley