

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/2009 **Time:** 16:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Consolidated Containers -Thomasville **ID#:** 37-S103

Sample Receipt:

Date: 04/21/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES042109-0068

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
555		1 Gallon	Milk Container 6						< 50	< 10
556		1 Gallon	Milk Container 7						< 50	< 10
557		1 Gallon	Milk Container 8						< 50	< 10
558		1 Gallon	Milk Container 9						< 50	< 10

CONTROLS:

Analyzed by: Benjamin Saavedra
Plating Date: 04/21/2009 **Time:** 09:30
Temperature when analyzed: °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