

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/03/2010 **Time:** 16:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Consolidated Containers **ID#:** 37-S103
 -Thomasville

Sample Receipt:

Date: 05/04/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES050410-0118

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
660		Gallon	Container 9						< 50	< 10
661		Gallon	Container 10						50	< 10
662		Gallon	Container 11						< 50	< 10
663		Gallon	Container 12						< 50	< 10

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 05/04/2010 **Time:** 10:00
Temperature when analyzed: °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** - / 0

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley

