

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/03/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 05/04/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES050510-0001

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
652	6-17	12 Ounces	Cottage Cheese 4%	Not Found		<1 EHSCC/g				
653	6-17	3 lb	2% Lowfat CC	Not Found		<1 EHSCC/g				
654	6-15	24 Ounces	1% Lowfat CC	Not Found		<1 EHSCC/g				
655	6-18	24 Ounces	No-Fat CC	Not Found		<1 EHSCC/g				
656	6-21	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
657	6-29	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
658	6-14	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
659	6-22	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 05/04/2010 **Time:** 09:15
Temperature when analyzed: 2.0 °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