

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

