

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/23/2011 Time: 10:00 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: 05/24/2011 Time: 08:00
 Temperature: Raw: °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES052411-0138

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
747	7-6	16 Ounces	Cottage Cheese 4%	Not Found		<1 EHSCC/g			
748	7-9	3 lb	Cottage Cheese 2%	Not Found		<1 EHSCC/g			
749	7-7	24 Ounces	Cottage Cheese 1%	Not Found		<1 EHSCC/g			
750	7-5	24 Ounces	Cottage Cheese No Fat	Not Found		<1 EHSCC/g			
751	7-12	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
752	7-2	16 Ounces	Sour Cream Light	Not Found		<1 EHSCC/g			
753	7-15	16 Ounces	Sour Cream Fat Free	Not Found		<1 EHSCC/g			
754	7-12	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 05/24/2011 Time: 09:15
 Temperature when analyzed: 2.0 °C
 SSF:

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

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley