

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/14/2010      **Time:** 10:30      **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:** 06/15/2010      **Time:** 08:00  
**Temperature:**      **Raw:** °C      **Processed:** 1.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES061510-0116**

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
867	7-23	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
868	7-31	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g				
869	7-12	24 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
870	7-17	24 Ounces	NonFat Cottage Cheese	Not Found		<1 EHSCC/g				
871	7-31	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
872	7-17	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
873	7-7	16 Ounces	Nonfat Sour Cream	Not Found		<1 EHSCC/g				
874	7-31	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 06/15/2010      **Time:** 09:15  
**Temperature when analyzed:** 1.5 °C  
**SSF:**

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

**Incubation temperature:** 31.5 °C

**Inhibitor test used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Approved By:** Susan Beasley