

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/20/2011 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 06/21/2011 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062111-0144

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
895	7-26	24 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g			
896	8-6	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g			
897	7-24	24 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g			
898	7-23	24 Ounces	NF Cottage Cheese	Not Found		<1 EHSCC/g			
899	8-16	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
900	8-14	16 Ounces	Lowfat Sour Cream	Not Found		<1 EHSCC/g			
901	8-9	16 Ounces	No fat Sour Cream	Not Found		<1 EHSCC/g			
902	8-16	8 Ounces	French Onion SCD	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 06/21/2011 **Time:** 10:45
Temperature when analyzed: 2.0 °C
SSF:

PAC: 0 **Equip:** 1
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