Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 07/10/17 **Time:** 09:15 **Collector:** Joe Briscoe **Date:** 07/11/17 **Time:** 07:35

Temperature Controls: Raw: °C Processed: 2.5 °C Size: Half Gallon Temperature: Raw: °C Processed: 2.0 °C

Processor/Distributor: CAROLINA DAIRY ID#: 37-168 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES071117-0149

	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
1160	9-3	4 Ounces	Whole Vanilla	Not Found		<1 EHSCC/g				
1161	8-26	4 Ounces	Whole Strawberry Beet	Not Found		<1 EHSCC/g				
1162	9-1	4 Ounces	2% Strawberry	Not Found		<1 EHSCC/g				
1163	9-2	4 Ounces	2% Blueberry	Not Found		<1 EHSCC/g				
1164	8-28	4 Ounces	1.5% Cotton Candy	Not Found		<1 EHSCC/g				
1165	8-27	4 Ounces	1.5% Strawberry	Not Found		<1 EHSCC/g				
1166	8-28	4 Ounces	1.5% Strawsberry Banana	Not Found		<1 EHSCC/g				
1167	8-27	4 Ounces	1.5% Mixed Berry	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 Equip: 1

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

Incubation Temperature: 32.0 °C

Analyzed By: Denise Richardson

Plating Date: 07/11/17 **Time:** 09:25

Trean Beasley

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley