

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/13/2010 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 07/14/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES071410-0199

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
1036	8-15	16 Ounces	Cottage Cheese 4%	Not Found		<1 EHSCC/g				
1037	9-1	3 lb	Cottage Cheese 2%	Not Found		<1 EHSCC/g				
1038	8-16	16 Ounces	Cottage Cheese 1%	Not Found		<1 EHSCC/g				
1039	8-14	24 Ounces	Cottage Cheese NF	Not Found		<1 EHSCC/g				
1040	8-14	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1041	8-16	8 Ounces	Lt Sour Cream	Not Found		<1 EHSCC/g				
1042	8-16	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g				
1043	9-7	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/14/2010 **Time:** 09:15
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C
Inhibitor test used:
Inhibitor Positive Control:
Inhibitor Negative Control:

Approved By: Susan Beasley