Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: °C Size: Temperature: Raw: °C Processed: °C

Processor/Distributor: Consolidated Containers ID#: 37-S103 Received by: Joy Hayes

-Thomasville

。C

Temperature when analyzed:

Environmental Microbiology Sample Group: ES071911-0108

	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
1051		Gallon	Gal 45						< 50	< 10
1052		Gallon	Gal 46						< 50	< 10
1053		Gallon	Gal 47						< 50	< 10
1054		Gallon	Gal 48						< 50	< 10
1055		Gallon	Gal White 1						< 50	< 10
1056		Gallon	Gal White 2						< 50	< 10
1057		Gallon	Gal White 3						< 50	< 10
1058		Gallon	Gal White 4						< 50	< 10

CONTROLS:

Analyzed by: Joy Hayes PAC: 1 Equip: 0

 Plating Date:
 07/19/2011
 Time:
 10:15
 Air Density:
 1 /15 min
 Diluent and NB:
 - / 1

SSF: Incubation temperature: 32.0 °C

Inhibitor test used:

Approved By: Susan Beasley Inhibitor Positive Control:

Trush Baseley Inhibitor Negative Control: