

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/01/17 **Time:** 10:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-

Sample Receipt:

Date: 08/02/17 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080217-0122

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
1368	9-4	4 Ounces	Pear Spinich Mango 3%	Not Found		<1 EHSCC/g				
1369	9-11	4 Ounces	Strawberry Beet 3%	Not Found		<1 EHSCC/g				
1370	9-23	4 Ounces	Strawberry 2%	Not Found		<1 EHSCC/g				
1371	9-6	4 Ounces	Cotton Candy 1.5%	Not Found		<1 EHSCC/g				
1372	9-4	4 Ounces	Strawberry 1.5%	Not Found		<1 EHSCC/g				
1373	9-6	4 Ounces	Mixed Berry 1.5%	Not Found		<1 EHSCC/g				
1374	9-5	4 Ounces	Strawberry Banana 1.5%	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 08/02/17 **Time:** 09:25
Temperature when Analyzed: 1.0 °C
Comment:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C

Approved By: Susan Beasley

