

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/09/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 08/10/2010 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES081110-0163

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
1142	9-13	16 Ounces	Cottage Cheese 4%	Not Found		<1 EHSCC/g				
1143	9-25	3 lb	Cottage Cheese 2%	Not Found		<1 EHSCC/g				
1144	9-13	24 Ounces	Cottage Cheese 1%	Not Found		<1 EHSCC/g				
1145	9-14	24 Ounces	Cottage Cheese No Fat	Not Found		<1 EHSCC/g				
1146	9-28	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1147	8-29	8 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
1148	10-4	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1149	9-13	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 08/10/2010 **Time:** 09:30
Temperature when analyzed: 1.5 °C
SSF:

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

Incubation temperature: 32.5 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley