RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 09/07/2010 Joe Briscoe Date: 09/08/2010 Time: 11:30 Collector: Time: 07:45 **Temperature Controls:** °C Raw: °C Processed: °C Size: Temperature: Raw: Processor/Distributor: Darneice Lyons DAIRYFRESH SS-HIGH POINT ID#: 37-SS102 Received by:

Environmental Microbiology

Sample Group: ES090810-0186

Processed:

°C

	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
1315		Gallon	Container 518						< 50	< 10
1316		Gallon	Container 522						< 50	< 10
1317		Gallon	Container 524						< 50	< 10
1318		Gallon	Container 523						< 50	< 10

			CONTROLO	•	
Analyzed by:	Joy Hayes		PAC: 0	Equip: 0	
Plating Date:	09/08/2010	Time: 10:00	Air Density: 0 /15 min	Diluent and NB: -/0	
Temperature wh	en analyzed:	°C			
SSF:			Incubation temperature:	32.5 °C	
			Inhibitor test used:		

Approved By:

Susan Beasley

CONTROLS:

PAC: 0		Equip:	0			
Air Density	: 0 /15 min	Diluent and	d NB: -/	0		
Incubation	temperature:	32.5 °C				
Inhibitor te	st used:					
Inhibitor Positive Control:						
Inhibitor Ne	egative Control:					