

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/07/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 09/08/2010 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES090810-0188

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
1308	10-16	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
1309	10-22	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g				
1310	10-6	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
1311	10-29	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1312	10-30	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
1313	10-3	16 Ounces	Non-fat Sour Cream	Not Found		<1 EHSCC/g				
1314	11-2	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 09/08/2010 **Time:** 09:00
Temperature when analyzed: 3.0 °C
SSF:

PAC: 0 **Equip:** 2
Air Density: 2 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.5 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley