RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 10/04/2010 Joe Briscoe Date: 10/05/2010 Time: 07:30 Time: 12:00 Collector: **Temperature Controls:** °C Raw: °C Processed: °C Size: Temperature: Raw: Processed: Processor/Distributor: Darneice Lyons DAIRYFRESH SS-HIGH POINT ID#: 37-SS102 Received by:

Environmental Microbiology

Sample Group: ES100510-0169

°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
1463		Gallon	Container 525						< 50	< 10
1464		Gallon	Container 526						< 50	< 10
1465		Gallon	Container 522						< 50	< 10
1466		Gallon	Container 520						< 50	< 10

Analyzed by:	Darneice Lyons			PAC: 0	Equip: 0			
Plating Date:	10/05/2010	Time:	09:50	Air Density: 0 /15 min	Diluent and NB: -/0			
Temperature wh	en analyzed:	°C						
SSF:				Incubation temperature:	32.0 °C			
				Inhibitor test used:				
				Inhibitor Positive Control:				

Approved By:

Susan Beasley

CONTROLS:

PAC: 0		Equip: 0					
Air Density:	0 /15 min	Diluent and NB:	-/0				
Incubation ten	nperature:	32.0 °C					
Inhibitor test u	used:						
Inhibitor Positive Control:							
Inhibitor Nega	tive Control:						