

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/04/2010 **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: 10/05/2010 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES100610-0160

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
1448	11-4	24 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g				
1449	11-19	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g				
1450	11-7	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g				
1451	11-7	24 Ounces	Fat Free Cottage Cheese	Not Found		<1 EHSCC/g				
1452	11-22	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1453	11-28	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g				
1454	11-2	16 Ounces	Non Fat Sour Cream	Not Found		<1 EHSCC/g				
1455	11-29	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 10/05/2010 **Time:** 08:30
Temperature when analyzed: 1.0 °C
SSF:

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

Incubation temperature: 32.0 °C
Inhibitor test used:
Inhibitor Positive Control:
Inhibitor Negative Control:

Approved By: Joy Hayes