

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/14 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 45 °F **Size:**
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 10/08/14 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 4.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES100814-0110

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
1491	11-20	4 Ounces	Strawberry, Lowfat Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/08/14 **Time:** 09:20

Temperature when Analyzed: 4.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.0 °C