

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/13/2009 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** 12 Ounces
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 10/15/2009 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 9.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES101909-0020

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
1456	11-24	12 Ounces	Cottage Cheese	Not Analyzed		NA				
1457	12-1	12 Ounces	Low Fat Cottage Cheese	Not Analyzed		NA				
1458	11-26	24 Ounces	No Fat Cottage Cheese	Not Analyzed		NA				
1459	12-1	8 Ounces	Sour Cream	Not Analyzed		NA				
1460	12-7	16 Ounces	Low Fat Sour Cream	Not Analyzed		NA				
1461	11-30	16 Ounces	No Fat Sour Cream	Not Analyzed		NA				
1462	12-1	8 Ounces	French Onion S.C. Dip	Not Analyzed		NA				

CONTROLS:

Analyzed by:

Plating Date:

Time:

Temperature when analyzed: °C

SSF:

Comment: Temp. control >4.4°C on receipt. Samples Not Analyzed (NA).

Approved By: Susan Beasley

PAC:

Air Density:

Incubation temperature: °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip:

Diluent and NB: