

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/26/2009 **Time:** 16:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** °C **Size:**
Processor/Distributor: Consolidated Containers -Thomasville **ID#:** 37-

Sample Receipt:

Date: 10/27/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES102709-0065

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
1519		Gallon	Container 6						LA	< 10
1520		Gallon	Container 7						LA	< 10
1521		Gallon	Container 8						< 50	< 10
1522		Gallon	Container 9						< 50	< 10

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 10/27/2009 **Time:** 10:15

Temperature when analyzed: °C

SSF:

Comment: Container #1519 & #1520 are Lab Accident for PRBC.

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: -/0