## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:** Sample Receipt:

Temperature when analyzed:

Date: 11/07/2011 Time: 11:00 Collector: Joe Briscoe Date: 11/08/2011 **Time:** 07:45

**Temperature Controls:** Raw: °C °C Size: Raw:  $^{\circ}$ C °C Processed: Temperature: Processed:

Processor/Distributor: DAIRYFRESH SS-HIGH POINT ID#: 37-SS102 Joy Hayes Received by:

**Environmental Microbiology** Sample Group: ES110811-0133

	SAMPL	E INFORMA	ATION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1626		Gallon	Gal 520						50	< 10
1627		Gallon	Gal 522						< 50	< 10
1628		Gallon	Gal 524						< 50	< 10
1629		Gallon	Gal 525						< 50	< 10

**CONTROLS:** 

Analyzed by: Joy Hayes PAC: 0 Equip:

Air Density: 0 /15 min Diluent and NB: **Plating Date:** 10:00 -/0 11/08/2011 Time:

。C SSF: Incubation temperature: 32.0 °C

Inhibitor test used:

**Inhibitor Positive Control:** Approved By: **Susan Beasley** Tream Brasley **Inhibitor Negative Control:**