## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Time: 10:35

Plating Date: 11/08/16

Temperature Controls: Raw: °C Processed: 5 °C Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: CAROLINA DAIRY ID#: 37-168 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES110816-0115

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1957	12-27	4 Ounces	Strawberry Banana	Not Found		<1 EHSCC/g				
1958	12-28	4 Ounces	Strawberry Explosion	Not Found		<1 EHSCC/g				
1959	12-28	4 Ounces	Cotton Candy	Not Found		<1 EHSCC/g				

**CONTROLS:** 

**PAC**: 1 **Equip**: 0

Analyzed By: Denise Richardson Air Density: 2 /15 min Diluent and NB: 1/-

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C

Comment:

Inhibitor Test Used:
Delvo P5

Inhibitor Positive Control:
Purple

Approved By: Susan Beasley

Treat Beasley

Inhibitor Negative Control: Yellow