

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 11/16/2009      **Time:** 13:00      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 40 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** DAIRYFRESH-High Point      **ID#:** 37-102

**Sample Receipt:**

**Date:** 11/17/2009      **Time:** 15:00  
**Temperature:**      **Raw:** °C      **Processed:** 1.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES111709-0250**

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
1644	12-31	24 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g				
1645	1-1	12 Ounces	LF Cottage Cheese	Not Found		<1 EHSCC/g				
1646	1-2	24 Ounces	NF Cottage Cheese	Not Found		<1 EHSCC/g				
1647	1-10	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1648	1-11	16 Ounces	LF Sour Cream	Not Found		<1 EHSCC/g				
1649	1-10	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g				
1650	1-12	8 Ounces	French Onion SC Dip	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 11/18/2009      **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:**

**Approved By:** Susan Beasley

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /15 min      **Diluent and NB:** 0 / -  
**Incubation temperature:** 32.0 °C  
**Inhibitor test used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow