

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/2010 Time: 15:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 34 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 12/01/2010 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES120210-0141

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
1747	1-11	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g			
1748	1-15	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g			
1749	12-31	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g			
1750	12-28	24 Ounces	No Fat Cottage Cheese	Not Found		<1 EHSCC/g			
1751	1-23	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
1752	1-22	16 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g			
1753	12-29	16 Ounces	No Fat Sour Cream	Not Found		<1 EHSCC/g			
1754	1-23	8 Ounces	French Onion S C Dip	Not Found		<1 EHSCC/g			
1755		4 Ounces	In Plant Raw # 2		Not Found		2900 PAC/ml		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 12/01/2010 Time: 10:50
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 1 /15 min Diluent and NB: 0 / -
 Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley