RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 11/30/2010 Joe Briscoe Date: 12/01/2010 08:00 Time: 15:30 Collector: Time: **Temperature Controls:** °C Raw: °C Processed: °C Size: Temperature: Raw: Processed: Processor/Distributor: Received by: DAIRYFRESH SS-HIGH POINT ID#: 37-SS102 Joy Hayes

Environmental Microbiology

Sample Group: ES120210-0147

°C

	SAMPL	E INFORMA	TION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1756		Gallon	Container 525						< 50	< 10
1757		Gallon	Container 526						< 50	< 10
1758		Gallon	Container 517						50	< 10
1759		Gallon	Container 518						< 50	< 10

			CONTROLS.		
Analyzed by:	Joy Hayes		PAC: 0	Equip: 0	
Plating Date:	12/01/2010	Time: 10:00	Air Density: 0 /15 min	Diluent and NB:	-/0
Temperature wh	nen analyzed:	°C			
SSF:			Incubation temperature:	32.0 °C	
			Inhibitor test used:		

Approved By:

Susan Beasley

CONTROLS:

PAC: 0		Equip: 0					
Air Density:	0 /15 min	Diluent and NB:	-/0				
Incubation ter	nperature:	32.0 °C					
Inhibitor test used:							
Inhibitor Positive Control:							
Inhibitor Nega	tive Control:						