Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Trean Brasley

Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon Temperature: Raw: °C Processed: 2.0 °C

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

Environmental Microbiology Sample Group: ES120215-0109

	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
2024	1-4	4 Ounces	Strawberry Milk Shake	Not Found		<1 EHSCC/g				
2025	1-10	4 Ounces	Cotton Candy	Not Found		<1 EHSCC/g				
2026	12-29	4 Ounces	Banana Split	Not Found		<1 EHSCC/g				
2027	1-11	4 Ounces	Blue Berry Pie	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 **Equip**: 0

Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Analyzed By: Darneice Owens

Plating Date: 12/02/15 **Time:** 09:20

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley