

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/07/2009 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: DAIRYFRESH-High Point **ID#:** 37-102

Sample Receipt:

Date: 12/08/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120809-0144

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
1779	1-5	12 Ounces	Cottage Cheese	Not Found		<1 EHSCC/g				
1780	1-6	12 Ounces	LF Cottage Cheese	Not Found		<1 EHSCC/g				
1781	1-23	24 Ounces	NF Cottage Cheese	Not Found		<1 EHSCC/g				
1782	1-19	16 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1783	2-5	16 Ounces	LF Sour Cream	Not Found		<1 EHSCC/g				
1784	1-22	16 Ounces	NF Sour Cream	Not Found		<1 EHSCC/g				
1785	1-24	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 12/08/2009 **Time:** 08:45
Temperature when analyzed: 1.0 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 2
Air Density: 2 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow