

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/11/17 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 1.5 °C **Size:** Quart
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 12/12/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121217-0116

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
2286	1-25	4 Ounces	3% Strawberry Beet Berry	Not Found		<1 EHSCC/g				
2287	1-25	4 Ounces	3% Pear Spinich Mango	Not Found		<1 EHSCC/g				
2288	1-31	4 Ounces	2% Strawberry	Not Found		<1 EHSCC/g				
2289	2-1	4 Ounces	2% Strawberry Banana	Not Found		<1 EHSCC/g				
2290	2-1	4 Ounces	2% Blue Berry	Not Found		<1 EHSCC/g				
2291	2-1	4 Ounces	2% Good-Moo	Not Found		<1 EHSCC/g				
2292	1-26	4 Ounces	1% Strawberry	Not Found		<1 EHSCC/g				
2293	1-25	4 Ounces	1% Cotton Candy	Not Found		<1 EHSCC/g				
2294	1-29	4 Ounces	1% Strawberry Banana	Not Found		<1 EHSCC/g				
2295	1-26	4 Ounces	1% Mixed Berry	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/12/17 **Time:** 09:35

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C

Approved By: Susan Beasley