RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:							Sample Receipt:					
Date: 12/13/2010 Time: 11:30 Collector:			ector: Joe	Joe Briscoe		Date: 12/14	/2010 Time :	08:00				
Temperature Controls:		ols: Raw:	Raw: °C Processed:				Temperature:	e: Raw:	°C	Processed:	°C	
Proces	sor/Distribut	tor: DAIR	DAIRYFRESH SS-HIGH POINT			7-SS102	Received by	/: Darneid	e Lyons			
Environmental Microbiology									Sam	ple Group: ES121	410-0098	
SAMPLE INFORMATION					RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No.	Code Date	Size	Description		Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerob Count	ic DMSCC	PRBC	PRCC	
1872		Gallon	Container 525							< 50	< 10	
1873		Gallon	Container 526							< 50	< 10	
1874		Gallon	Container 520							< 50	< 10	
1875		Gallon	Container 522							< 50	< 10	
									CONTROLS	:		
Analyzed by: Darr		Darneice Ly	ons				I	PAC: 0		Equip: 0		
		12/14/2010	Time:	10:15				Air Density: 0 /	15 min	Diluent and NB:	-/0	
Ten	nperature wh	nen analyzed:	°C									
SSF: Approved By:		Susan Beasley					I	Incubation temperature: Inhibitor test used:		32.0 °C		
							1	Inhibitor Positive Control:				

Inhibitor Negative Control:

ved By: Susan Deasery

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