

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/13/2010 Time: 11:30 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
 Processor/Distributor: DAIRYFRESH-High Point ID#: 37-102

Sample Receipt:

Date: 12/14/2010 Time: 08:00
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES121410-0101

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
1833	1-28	12 Ounces	4% Cottage Cheese	Not Found		<1 EHSCC/g			
1834	1-29	3 lb	2% Cottage Cheese	Not Found		<1 EHSCC/g			
1835	1-27	12 Ounces	1% Cottage Cheese	Not Found		<1 EHSCC/g			
1836	1-28	24 Ounces	Non-fat CC	Not Found		<1 EHSCC/g			
1837	1-28	12 Ounces	Sour Cream	Not Found		<1 EHSCC/g			
1838	2-6	12 Ounces	Light Sour Cream	Not Found		<1 EHSCC/g			
1839	1-9	16 Ounces	Nonfat S.C.	Not Found		<1 EHSCC/g			
1840	2-8	8 Ounces	French Onion S.C. Dip	Not Found		<1 EHSCC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 12/14/2010 Time: 10:45
 Temperature when analyzed: 1.0 °C
 SSF:

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

Incubation temperature: 32.5 °C

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Approved By: Susan Beasley