Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: °C Size: Temperature: Raw: °C Processed: °C

Processor/Distributor: Consolidated Containers ID#: 37-S103 Received by: Joy Hayes

-Thomasville

Environmental Microbiology Sample Group: ES122111-0099

	SAMPL	E INFORMA	TION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1914	32	Gallon	Gal						< 50	< 10
1915	33	Gallon	Gal						< 50	< 10
1916	33	Gallon	Gal						< 50	< 10
1917	33	Gallon	Gal						< 50	< 10

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

 Plating Date:
 12/20/2011
 Time:
 11:00
 Air Density:
 2 /15 min
 Diluent and NB:
 - / 0

Temperature when analyzed: °C

SSF: Incubation temperature: $32.0\,^{\circ}\mathrm{C}$ Inhibitor test used:

Approved By: Susan Beasley Inhibitor Positive Control: Inhibitor Negative Control:

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