

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/26/18 **Time:** 14:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 02/27/18 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES022718-0120

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
369	4-14	4 Ounces	Whole Pear Spinich	Not Found		<1 EHSCC/g				
370	4-6	4 Ounces	2% Strawberry Banana	Not Found		<1 EHSCC/g				
371	4-20	4 Ounces	2% Strawberry	Not Found		<1 EHSCC/g				
372	4-11	4 Ounces	1.5% Strawberry Banana	Not Found		<1 EHSCC/g				
373	4-17	4 Ounces	1.5% Strawberry	Not Found		<1 EHSCC/g				
374	4-20	4 Ounces	1.5% Cotton Candy	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 02/27/18 **Time:** 09:45

Temperature when Analyzed: 1.0 °C

Comment:

PAC: 0

Equip: 2

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature:

32.0 °C

Approved By: Susan Beasley