

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 04/03/17    **Time:** 11:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** °C    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** CAROLINA DAIRY    **ID#:** 37-168

**Sample Receipt:**

**Date:** 04/04/17    **Time:** 07:30  
**Temperature:**    **Raw:** °C    **Processed:** 1.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES041017-0048**

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
584	5-19	4 Ounces	Pear Spinach Mango (whole)	Not Found		<1 EHSCC/g				
585	5-20	4 Ounces	Blueberry 2%	Not Found		<1 EHSCC/g				
586	5-24	4 Ounces	Vanilla Whole	Not Found		<1 EHSCC/g				
587	5-25	4 Ounces	Strawberry Beet Berry (whole)	Not Found		<1 EHSCC/g				
588	5-02	4 Ounces	Strawberry Explosion 1.5%	Not Found		<1 EHSCC/g				
589	5-23	4 Ounces	Strawberry Banana 1.5%	Not Found		<1 EHSCC/g				

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/04/17    **Time:** 09:40

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:**

32.0 °C