

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/07/18 **Time:** 10:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: CAROLINA DAIRY **ID#:** 37-168

Sample Receipt:

Date: 05/08/18 **Time:** 07:40
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES050818-0084

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
875	6-25	4 Ounces	3% Strawberry Beet	Not Found		<1 EHSCC/g				
876	6-27	4 Ounces	3% Straw. Banana Oats	Not Found		<1 EHSCC/g				
877	6-25	4 Ounces	3% Apple Blackberry	Not Found		<1 EHSCC/g				
878	6-27	4 Ounces	2% Straw. Banana	Not Found		<1 EHSCC/g				
879	6-24	4 Ounces	1.5% Cotton Candy	Not Found		<1 EHSCC/g				
880	6-26	4 Ounces	1.5% Straw. Banana	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/08/18 **Time:** 10:00

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature:

31.8 °C

Approved By: Susan Beasley

