

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/01/17 **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: 05/02/17 **Time:** 07:30
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES050917-0139

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
774	6-22	4 Ounces	Pear Spin. Mango (Whole)	Not Found		<1 EHSCC/g				
775	6-23	4 Ounces	Strberry Beet Berry (Whole)	Not Found		<1 EHSCC/g				
776	6-24	4 Ounces	Strawberry Banana 2%	Not Found		<1 EHSCC/g				
777	6-21	4 Ounces	Strawberry Explosion 1.0%	Not Found		<1 EHSCC/g				
778	6-20	4 Ounces	Mixed Berry 1.0%	Not Found		<1 EHSCC/g				

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C

Analyzed By: Darneice Owens

Plating Date: 05/02/17 **Time:** 10:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

